



Project _____
Item # _____
Quantity _____
Submitted by _____



500-SERIES

The Saturn 500-Series ranges offer numerous heavy-duty features as standard. These ranges provide the reliability and durability required by the rigorous demands of small to medium operators.

The 48" Saturn range is available with 8 open burners, 2 burners with either a 36" griddle or a 36" char-broiler, 4 burners with either a 24" griddle or a 24" char-broiler, 6 burners with a 12" griddle, a full 48" griddle, or a full 48" charbroiler.

MEDIUM-DUTY 48" GAS RESTAURANT RANGES

Standard features include:

- Heavy-gauge stainless steel front, 6" ledge, sides, riser and shelf
- 6" heavy-duty chrome-plated legs with adjustable feet
- 35,000 BTU burners with lift-off burner heads (40,000 burners available as an option)
- 12" x 12" cast-iron section grates with a built-in pilot shield to prevent clogging
- Individual standing pilot for each burner
- Double-venting beneath the shelf to reduce heat build up
- (2) 30,000 BTU ovens with porcelain on the sides, rear, bottom and door linings
- 20" wide ovens are 26-1/2" deep to allow a full-size pan (front to back)
- Oven thermostat is adjustable from 150°F to 500°F
- The standing pilot uses a push button ignition
- One chrome-plated rack that sits on 4-position chrome-plated support racks



MODEL# 500-RR-48-424G

(Shown with optional casters)

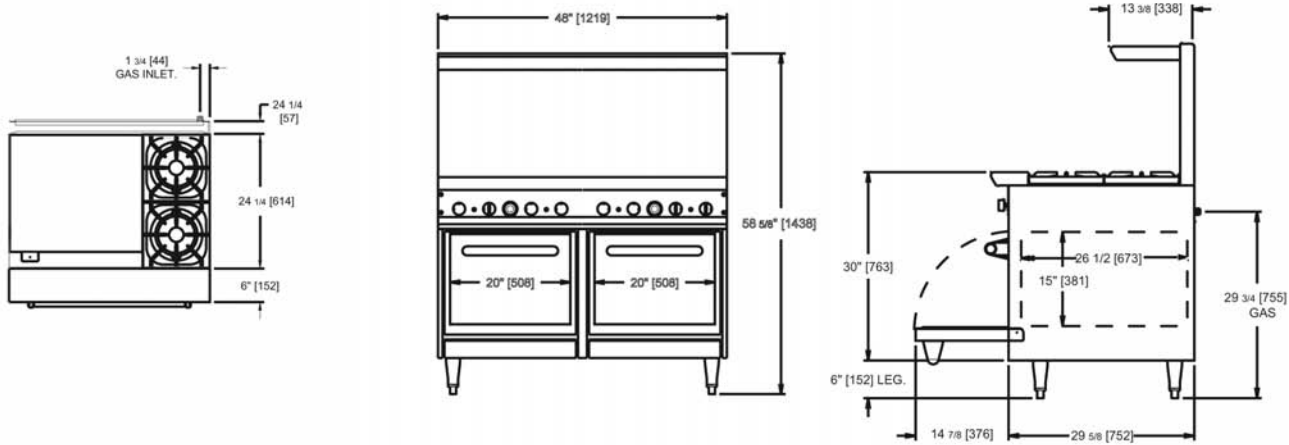


500-SERIES MEDIUM-DUTY 48" GAS RESTAURANT RANGES



MEDIUM-DUTY 48" GAS RESTAURANT RANGES

500-SERIES



Model	Description	Width	Depth	Height	BTU	Weight
500-RR-48-8	8 open burners, (2) 20" ovens	48"	29-5/8"	58-5/8"	340,000	740
500-RR-48-236G	2 open burners, 36" griddle, (2) 20" ovens	48"	29-5/8"	58-5/8"	190,000	865
500-RR-48-424G	4 open burners, 24" griddle, (2) 20" ovens	48"	29-5/8"	58-5/8"	240,000	825
500-RR-48-612G	6 open burners, 12" griddle, (2) 20" ovens	48"	29-5/8"	58-5/8"	290,000	775
500-RR-48-48G	48" griddle, (2) 20" ovens	48"	29-5/8"	58-5/8"	140,000	885
500-RR-48-424CBR	4 open burners, 24" radiant char-broiler, (2) 20" ovens	48"	31"	58-5/8"	260,000	825
500-RR-48-236CBR	2 open burners, 36" radiant char-broiler, (2) 20" ovens	48"	31"	58-5/8"	220,000	865
500-RR-48-48CBR	48" radiant char-broiler, (2) 20" ovens	48"	31"	58-5/8"	180,000	885

Griddles:

- Highly polished 3/4" plate
- 3" wide grease trough
- 20,000 BTU burner for every 12" of griddle surface
- Left side griddle placement
- Manual controls are standard

Char-broilers:

- Individually-controlled 15,000 BTU stainless burners for every 6"
- Removable, reinforced cast-iron radiants provide uniform heat distribution for even broiling and prevent burners from clogging
- Forward-slanting, heavy cast-iron top grates have cast-in grease trough to move excess grease to the full-width grease gutter and drip pan to prevent flare-up
- Grates are 3" x 21" sections so they are easy to remove and to clean
- No tools needed to remove grates, radiant covers or burners
- NOTE – there is no high shelf on units with charbroilers on top

Gas:

- Manifold pressure is 5.0" W.C. for natural gas or 10.0" for LP gas
- Manifold size is 3/4" NPT. 3/4" pressure regulator supplied with equipment to be installed at time of connection.
- Gas type and elevation (if to be operated at location over 2000 ft.) must be specified at time of order

Clearance:

For use only on non-combustible floors. Legs or casters required for combustible floors or 2" overhang is required when curb mounted. Provide 0" clearance from non-combustible surfaces. Provide 4" from back and 10" from sides for combustible surfaces.

Options:

- 4 casters (2 w/brake)
- Extra chrome-plated rack
- Thermostatic controls for griddles
- 1" griddle plate
- Reinforcement channels for mounting cheesemelters or salamanders
- One oven with cabinet base at time of order
- 6" stub back

Warranty:

One year on parts and labor.



Saturn Cooking Equipment by Primoris Inc.

www.saturnequipment.com

We reserve the right to change materials and specifications without notice and without incurring any obligation for equipment previously sold.

Revised 0607