



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 65" Saturn range is available with 10 open burners, 2 open burners with either a 48" griddle or 48" char-broiler, 4 open burners with either a 36" griddle or 36" char-broiler, 6 open burners with either a 24" griddle or 24" char-broiler, a full 60" griddle or a full 60" char-broiler.

## MEDIUM-DUTY 65" 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) 40,000 BTU ovens with porcelain on the sides, rear, bottom and door linings
- Oversized ovens are 15" tall, 30" wide and 26-1/2" deep to allow a full-size pan (front to back or side to side)
- 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
- Optional 30" combination standard/convection oven combination



**MODEL# 500-RR-65-624RG**

(Shown with optional casters)

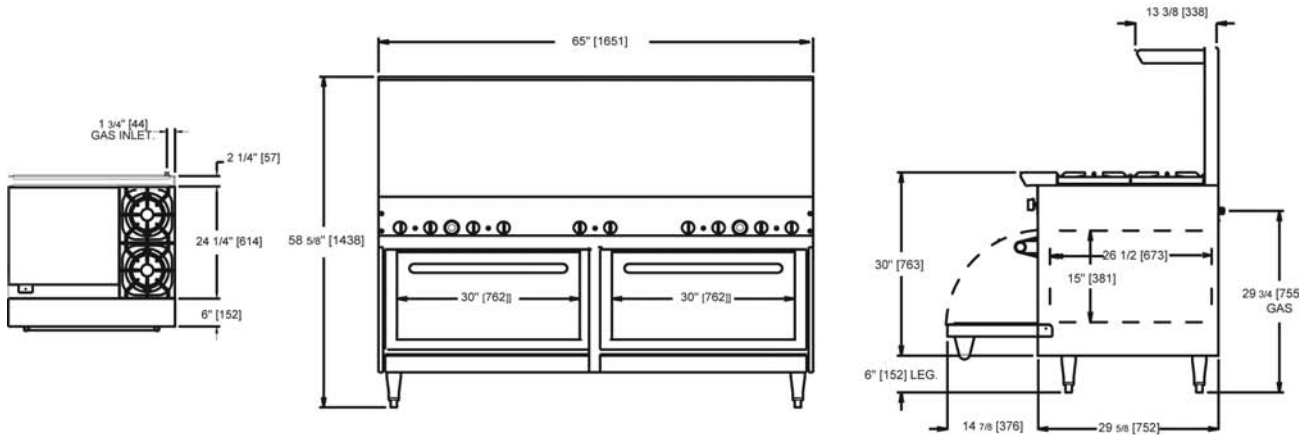


500-SERIES  
MEDIUM-DUTY 65" GAS RESTAURANT RANGES



# MEDIUM-DUTY 65" GAS RESTAURANT RANGES

## 500-SERIES



Model	Description	Width	Depth	Height	BTU	Weight
500-RR-65-10	10 open burners, (2) 30" ovens	65"	29-5/8"	58-5/8"	430,000	995
500-RR-65-624G	6 open burners, 24" griddle, (2) 30" ovens	65"	29-5/8"	58-5/8"	330,000	1,100
500-RR-65-624RG	6 open burners, 24" raised griddle with broiler, (2) 30" ovens	65"	29-5/8"	58-5/8"	335,000	1,125
500-RR-65-436G	4 open burners, 36" griddle, (2) 30" oven	65"	29-5/8"	58-5/8"	280,000	1,150
500-RR-65-248G	2 open burners, 48" griddle, (2) 30" ovens	65"	29-5/8"	58-5/8"	230,000	1,160
500-RR-65-60G	60" griddle with (2) 30" ovens	65"	29-5/8"	58-5/8"	180,000	1,175
500-RR-65-624CBR	6 open burners, 24" radiant char-broiler, (2) 30" ovens,	65"	31"	58-5/8"	350,000	1,100
500-RR-65-436CBR	4 open burners, 36" radiant char-broiler, (2) 30" ovens,	65"	31"	58-5/8"	310,000	1,150
500-RR-65-248CBR	2 open burners, 48" radiant char-broiler, (2) 30" ovens,	65"	31"	58-5/8"	270,000	1,160
500-RR-65-60CBR	60" radiant char-broiler, (2) 30" ovens	65"	31"	58-5/8"	230,000	1,175

### 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
- Combination standard convection oven combination in place of standard 30" oven
- Open storage space in place of 20" oven
- 6" stub back

### Warranty:

One year on parts and labor.



Saturn Cooking Equipment by Primoris Inc.

[www.saturnequipment.com](http://www.saturnequipment.com)

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

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