



PROJECT

ITEM NO:

QUANTITY:

Gas Restaurant Ranges

FEATURES & CONSTRUCTION:

- Stainless steel front and galvanized sides
- Cast iron open burner, each 30,000 BTU/hr
- 12"x12" cast iron top grate
- Anti-clogging pilot cover under the grate
- A pull-out crumb tray with angled handle in the front
- Thermostat controlled oven (250°F - 550°F) with safety gas valve, U shape oven burner with 31,000 BTU/hr.
- Stainless steel oven door with good insulation and stainless steel handle
- Kick plate at the bottom, easy access for servicing.
- Standby stainless steel pilot for easy start
- Adjustable heavy duty stainless steel legs
- 3/4" NPT rear gas connection
- Easy gas conversion in field, Conversion kit included.
- Packaged with carton box, wood strip and with pallet.
- Leg assemble required.

MATERIAL:

- Front: Stainless Steel
- Sides Galvanized Steel
- Crumb Tray: Galvanized Steel
- Top Grate: Cast Iron
- Leg: Stainless Steel (1" Adjustable)



SE-RA24



SE-RA36



SE-RA60

Model #	BTU/HR	Packing Size	Net Weight	Gross Weight	Unit Size			Gas	
					W	D	H	Manifold Pressure	Connection
SE-RA24	151,000	28.3"x40"x44"	291 lbs.	357 lbs.	24"	32-5/8"	60-3/8"	Natural Gas: 4" W.C. Propane Gas: 10" W.C.	3/4"
SE-RA36	211,000	41"x40"x44"	368 lbs.	456 lbs.	36"				
SE-RA60	362,000	65"x40"x44"	617 lbs.	739 lbs.	60"				

Specifications subject to change without notice.

All dimensions are typical (Tolerance 1/2").



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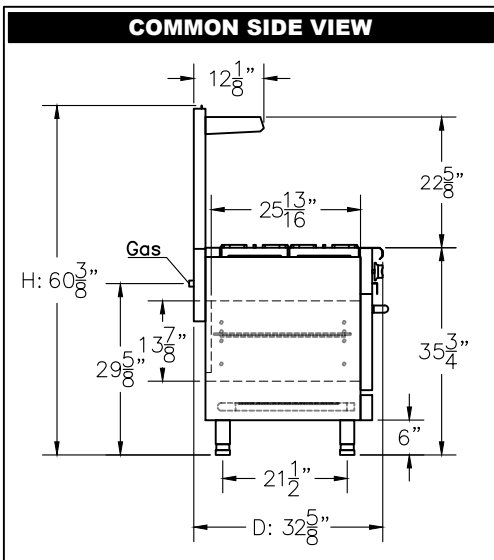
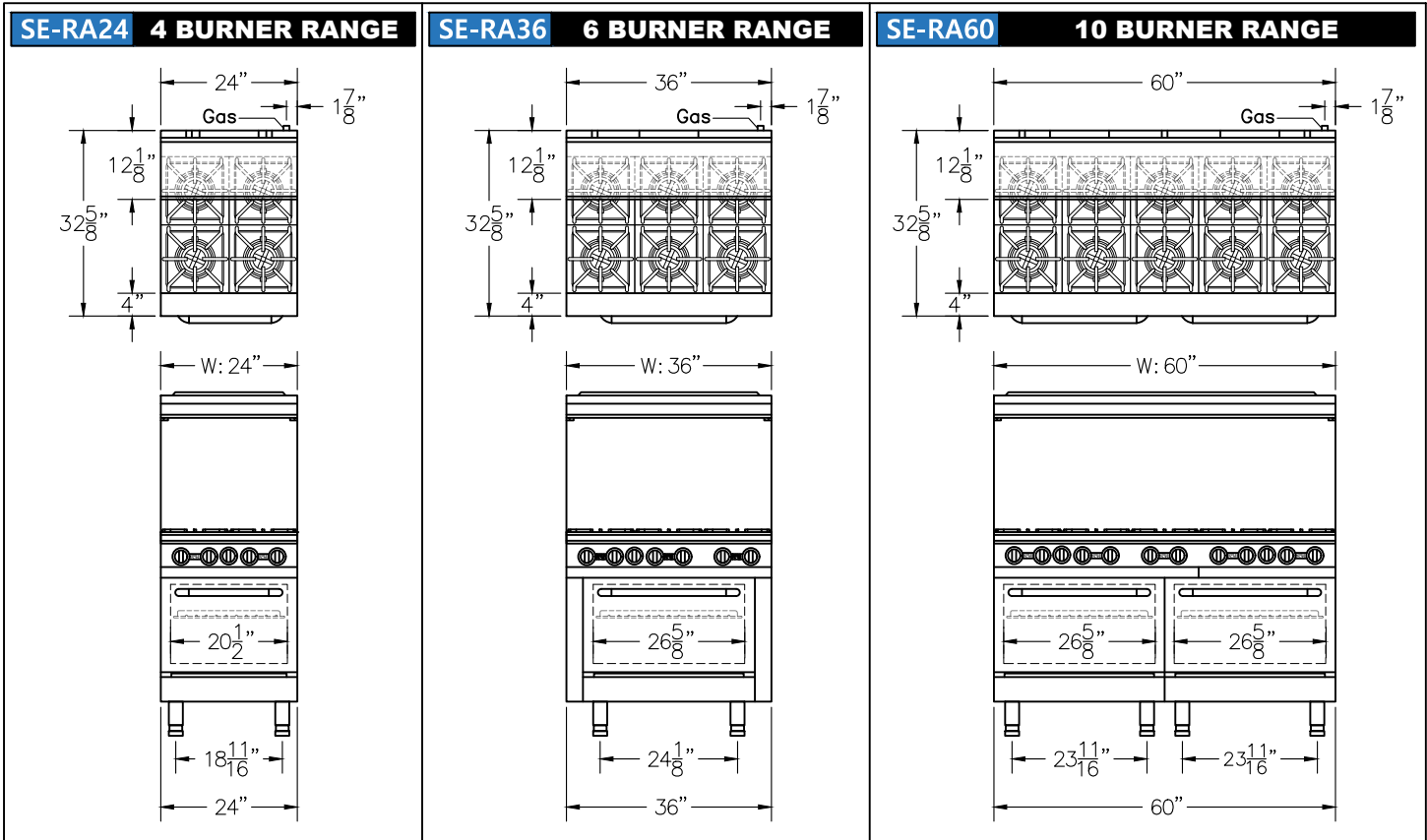


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Installation Instruction

1. A gas pressure regulator supplied with the unit must be installed. 3/4" gas connection, Natural gas 4.0" W.C. Propane gas 10.0" W.C.
2. An adequate ventilation system is required for commercial cooking equipment
3. These units are manufactured for installation in accordance with National Fuel Gas Code ANSI-Z223.1/NFPA #54 (latest edition).
4. This appliance is intended for commercial installation only and is not intended for home use.
5. Equipment clearance requirement:
Non-Combustibles: Sides 0" Back 0" Combustible: Side 12" Back 10"
6. All the installation must be performed by qualified technicians.
7. For gas conversion, please refer to conversion instruction in the instruction manual book.

Refer to owner's manual for complete installation details

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