



FOR QUESTIONS, CONTACT THE SERVICE DEPARTMENT AT: [service@servware.com](mailto:service@servware.com) or 800-768-5953

# Gas Ranges

## Instruction, Service, Installation, and Care Manual

Please read this manual completely before attempting to install or operate this equipment. Notify carrier of damage! Inspect all components immediately.



← SS-SGR-6B

**WARNING!**

Improper installation, adjustment, alteration, service or maintenance can cause property damage, injury or death. Read the installation, operating and maintenance instructions thoroughly before installing or servicing this equipment.

**FOR YOUR SAFETY**

DO NOT STORE OR USE GASOLINE OR OTHER FLAMMABLE VAPORS OR LIQUIDS IN THE VICINITY OF THIS OR ANY OTHER APPLIANCE.

PLEASE RETAIN THIS MANUAL FOR FUTURE REFERENCE

**IMPORTANT INFORMATION ABOUT YOUR SERV-WARE UNIT ENCLOSED. PLEASE READ BEFORE USE!**  
*Save These Instructions!*  
 Parts & Service Manuals Available at:  
[www.servware.com](http://www.servware.com)

**800-768-5953**

## IMPORTANT SAFETY INSTRUCTIONS

*Your safety and the safety of others are very important.*

**THIS MANUAL CONTAINS IMPORTANT SAFETY INFORMATION. READ CAREFULLY AND SAVE FOR FUTURE CONSULTATION.**



This is the Safety Alert Symbol. This symbol alerts you to potential hazards that can kill or injure you and others. All safety messages will follow the Safety Alert Symbol and either the words "DANGER", "WARNING", "CAUTION", or "IMPORTANT".



**DANGER** means that failure to heed this safety statement may result in severe personal injury or death.



**WARNING** means that failure to heed this safety statement may result in extensive product damage, serious personal injury, or death.



**CAUTION** means that failure to heed this safety statement may result in minor or moderate personal injury, or property or equipment damage.



**IMPORTANT** means it is essential information that the customer must follow with regard to the equipment.

All safety messages will alert you to what the potential hazard is, tell you how to reduce the chance of injury, and let you know what can happen if the instructions are not followed.



This appliance is not intended for use by persons with lack of experience and knowledge regarding this type of equipment, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety. Cleaning and user maintenance shall not be made by inexperienced persons without supervision.

Periodically check if the hose and gas regulator are within their expiration date. If you constantly smell gas, turn off the equipment quickly and check if your equipment gas connections are leaking. If the problem persists, contact your nearest authorized dealer.

**IMPORTANT SAFETY INSTRUCTIONS****WARNING: Risk of fire / flammable materials.**

- Installation must conform with local codes, or in the absence of local codes, the National Fuel Gas Code, ANSI Z223.1 (latest edition). In Canada, installation should conform to installation codes for gas burning appliances and equipment standard CAN/CGA-B149.1 or the propane installation code, CAN/CGA-B149.2, as applicable.
- Installation must be performed according to the manufacturer's instructions and by qualified and authorized persons.
- For repairs, contact an authorized service technician only and request original replacement parts.
- Before operating the equipment and whenever there is any doubt about its operation, the user has the duty to read and understand this manual in detail.
- Install the equipment in a place where there is sufficient physical space for perfect handling of the equipment.
- Never use your equipment without first installing it correctly.
- If any abnormalities in operation are observed when using the equipment, discontinue use, close the manual gas shut off valve, and call an authorized service technician to correct the problem.
- Any unauthorized alteration and / or tampering is DANGEROUS and will void all warranties.
- Close the gas valve that powers the equipment and check if the knobs are in the closed position when: not in use, before servicing and cleaning the equipment.
- Use three or more people, or a load lifting device to move and install it.
- Do not soil, remove or obstruct the identification labels.
- For proper operation of the appliance, do not obstruct the flow of gas and ventilation.
- When your equipment is in use, accessible parts can become hot, and children should be kept away.
- Ensure that children do not play with the equipment.
- Always check if the gas connections are correctly installed, have no malfunctions and no gas leaks.

## Important Tips

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- Ensure that children do not play with the equipment.
- Always check if the gas connections are correctly installed, have no malfunctions and no gas leaks.
- Carefully keep this manual for future reference.
- Failure to follow the instructions in the consumer manual for equipment installation conditions will void your warranty.
- For repairs, contact an authorized service technician only and request original replacement parts.
- Before operating the equipment and whenever there is any doubt about its operation, the user has the duty to read and understand this manual in detail.
- Install the equipment in a place where there is sufficient physical space for perfect handling of the equipment.
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**Intended for Industrial / Professional use Indoors.**

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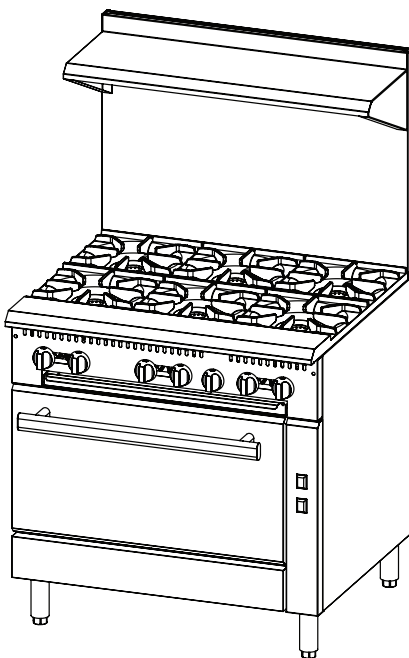
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## RECEIVING AND INSPECTING THE EQUIPMENT

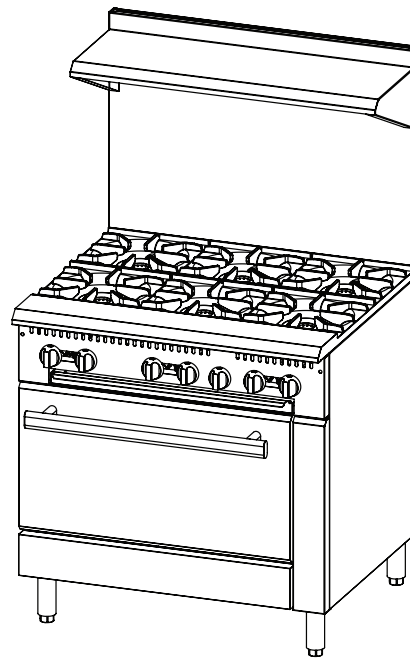
Even though most equipment is shipped crated, care should be taken during unloading so the equipment is not damaged while being moved into the building.

1. Visually inspect the exterior of the package and skid or container. Any damage should be noted and reported to the delivering carrier immediately.
2. If damaged, open and inspect the contents with the carrier.
3. In the event that the exterior is not damaged, yet upon opening, there is concealed damage to the equipment, notify the carrier. Notification should be made verbally as well as in written form.
4. Request an inspection by the shipping company of the damaged equipment. This should be done within 5 days from receipt of the equipment.
5. Freight carriers can supply the necessary damage forms upon request.
6. Retain all crating material until an inspection has been made or waived.

## 01. INTRODUCTION



**Convection Oven  
Range Line**



**Standard Oven  
Range Line**

The equipment you have purchased from **Serv-Ware Products™** is engineered and built to last. Quality, performance, and innovative design built-in, brings value and reliability to your business! Please read this manual carefully to know and understand your equipment to ensure its correct operation for maximum performance. The proper care and use will help for the life your purchase.

## 02. EQUIPMENT INSTALLATION

### 2.1 Equipment Installation Instructions

Upon receipt of the equipment, make sure that the equipment is not defective. For assembly, verify first if the accessory kit has the following items: a gas pressure regulator and an instruction manual, the gas conversion injectors and adjustable legs.

Place the equipment the workplace carefully and adjust the foot level.

The gas pressure regulator supplied with the equipment must be installed when the appliance is connected to the gas supply. Installation must comply with local codes or, in the absence of local codes, with the national combustible gas code.

Gas equipment supply piping must be at least 3/4" in diameter.

Adequate space must be left in front of the device for proper maintenance and operation. Provisions should be incorporated into the kitchen design to ensure an adequate supply of fresh air and adequate clearance for combustion chamber overhead operations, for proper combustion and ventilation.

#### **IMPORTANT**

**Conversion, gas line connection, thermostat calibration, burners, manometer gas pressure adjustment, etc. are all part of the normal installation and will not be paid under warranty. If a warranty technician is called and the unit is installed incorrectly, the end user may be charged.**

**Proper installation of this gas appliance is the sole responsibility of the end user. It is the buyer's responsibility to determine if the installer is qualified in the installation procedures.**

**FOR MAINTENANCE, SERVICE, REPAIRS OR INSTALLATIONS - contact the factory to schedule authorized service.**

## 02. EQUIPMENT INSTALLATION

### Clearances

The appliance area must be kept free and clear of all combustibles.

MODEL	Combustible		Non-combustible	
	Rear	Sides	Rear	Sides
Convection Oven Range Line	8"	6"	0"	0"
Standard Oven Range Line	8"	6"	0"	0"

### Rating Plate

Information on this plate includes the model, serial number, BTU/h input of the burners, operating gas pressure in inches WC, and whether the appliance is orificed for natural or propane gas. When communicating with factory about a unit or requesting special parts or information, rating plate data is essential for proper identification.

## 2.2 Recommendations Before Installation

Before installing the gas supply system, observe the pipes and fittings, check the components for dirt, clean internally with compressed air to eliminate possible particles, and prevent burners and valves from becoming clogged.

After cleaning, use thread sealant to connect the equipment to the gas network. For correct application, avoid concentrating the compound on the first two threads of the pipe, otherwise it may generate particles that will clog the system injectors.

## 2.3 Gas Installation

Your gas appliance will give you peak performance when the gas supply line is of sufficient size to provide the correct gas pressure. The gas line must be installed to meet the local building codes or National Fuel Gas Code ANSI Z223.1 Latest Edition.



## 02. EQUIPMENT INSTALLATION

In Canada, install the appliance in accordance with CAN/CGA-B149.1 or .2 and local Codes. Gas line sizing requirements can be determined by your local gas company or, in North America, by referring to the National Fuel Gas Code, Appendix C, Table C-4 (for natural gas) and Table C-16 (for propane). The gas line needs to be large enough to supply the necessary amount of fuel to all appliances without losing pressure to any appliance.

### **WARNING**

**Never supply the appliance with a gas other than the one that is indicated on the data plate. Using the incorrect gas type will cause improper operation and could result in serious injury or death. If you need to convert the appliance to another type of fuel, contact the dealer your purchased it from.**

**Never use an adapter to make a smaller gas supply line fit the cooker connection. This may not allow the correct amount of gas flow for optimum burner operation, resulting in poor cooker performance.**

## 2.4 Installation - Gas Standards and Codes

### **IMPORTANT**

**FAILURE TO INSTALL THE PRESSURE REGULATOR WILL VOID YOUR WARRANTY.**

In North America, gas appliances equipped with casters must be installed with connectors that comply with the Standard for Connectors for Movable Gas Appliances, ANSI Z21.69.CSA 6.16 Latest Edition. This connection should include a quick disconnect device that complies with the Standard for Quick Disconnect Devices for Use With Gas Fuel Appliances ANSI Z21.41.CSA 6.9 Latest Edition.

## 02. EQUIPMENT INSTALLATION

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Installation of this appliance must be in accordance with local installation codes, including:

1. The appliance and its individual shut off valve must be disconnected from the gas supply piping system during any system pressure testing when this test pressure exceeds 1/2 PSI (3.45 kPa).
2. The appliance shall be isolated from the gas supply piping system by closing the manual shut off valve during any pressure test of the gas supply piping system at test pressures equal to or less than 1/2 PSI (3.45 kPa).

### Gas Connection

The external thread of equipment's intake-tube is 3/4" NPT. For proper operation, the gas supply line must be the same size or larger. Gas line size should not be reduced at any point along the supply line.

### Manual Shut Off Valve

A gas pressure regulator and a shut off valve supplied by the technical shall be installed in the gas service line before the appliance - in a physical location where it can be reached quickly in an emergency.

## 2.5 Gas Pressure Regulator

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The gas pressure regulator (which accompanies the equipment) is of utmost importance for its operation and is indispensable. The pressure regulator must be installed in the equipment supply gas line (failure to install the pressure regulator will void the equipment warranty).

Regulators are supplied with 3/4" NPT connection ranges.

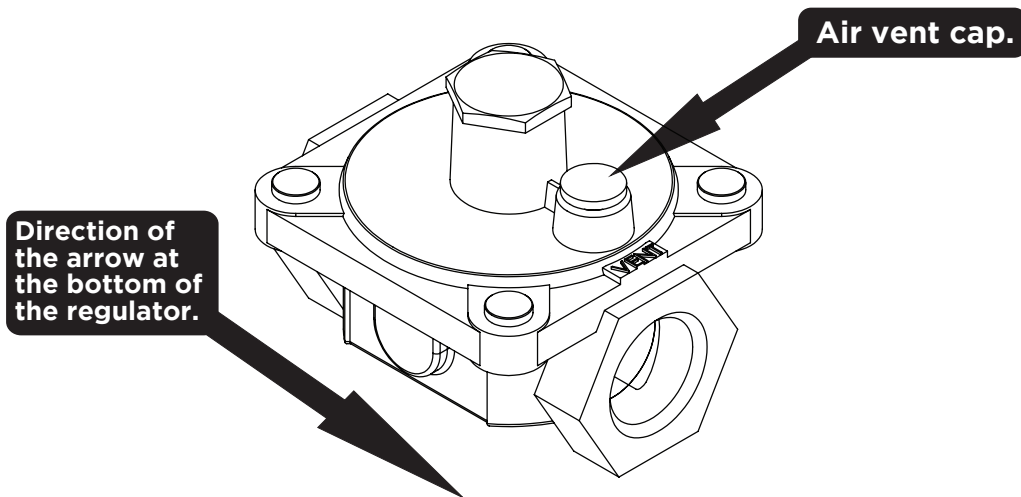
The regulator is factory set by 102 mmH<sub>2</sub>O ((4" WC) water column) gas pressure at connector (natural gas) and gas pressure at 254 mmH<sub>2</sub>O (10" WC) connector for LPG gas operation. pipe, otherwise it may generate particles that will clog the system injectors.

Before connecting the regulator, check the supply line pressure in the equipment. This may not exceed the maximum pressure of 3.45 kPa (1/2 PSI). If the gas supply line pressure is higher than indicated, use a pressure reducing regulator.

## 02. EQUIPMENT INSTALLATION

At the bottom of the regulator body there is a gas direction arrow to minimize installation error. This arrow should point to the device's direction of entry into the equipment.

The blue air vent cap on the top of the regulator is part of the regulator and should not be removed.



### ⚠ IMPORTANT ⚠

Visually check all inlet pipes supplied by the installer and/or blow them out using compressed air to clean out any dirt or debris (threads or other foreign matter) before installing a service line. These particles will clog the gas holes when gas pressure is applied. Compounds used in appliance pipe threaded joints shall be resistant to the action of GN and LPG gas and shall provide a gas tight seal to prevent leakage.

When installing the pressure regulator remember that it can support 1/2 PSI (3.45k Pa).

When installing LPG, you have high source pressures ranging from 20 PSI (127.89kPa) to 100 PSI (689.48 kPa). If the LPG tank's high pressure gas line is directly connected to a unit without the proper reduction regulator, it will rupture the diaphragm in the valve, making it useless.

Any adjustment to the regulator should be done only by qualified and licensed personnel with the appropriate calibrated test equipment. Connections must be made by a licensed and qualified contractor.

## 02. EQUIPMENT INSTALLATION

### 2.6 Gas Conversion Instruction

The **Standard/Convection Industrial Range with Oven** is produced to use LPG or NG gas. Then check to see if the gas used in your region is compatible with the type of gas for which the product was manufactured. If not, gas must be converted to Natural Gas (LN) or Liquefied Petroleum Gas (LPG). To do this, you must purchase from the company, separately from the product, the gas conversion kit containing the range and oven injectors and the range spreader.



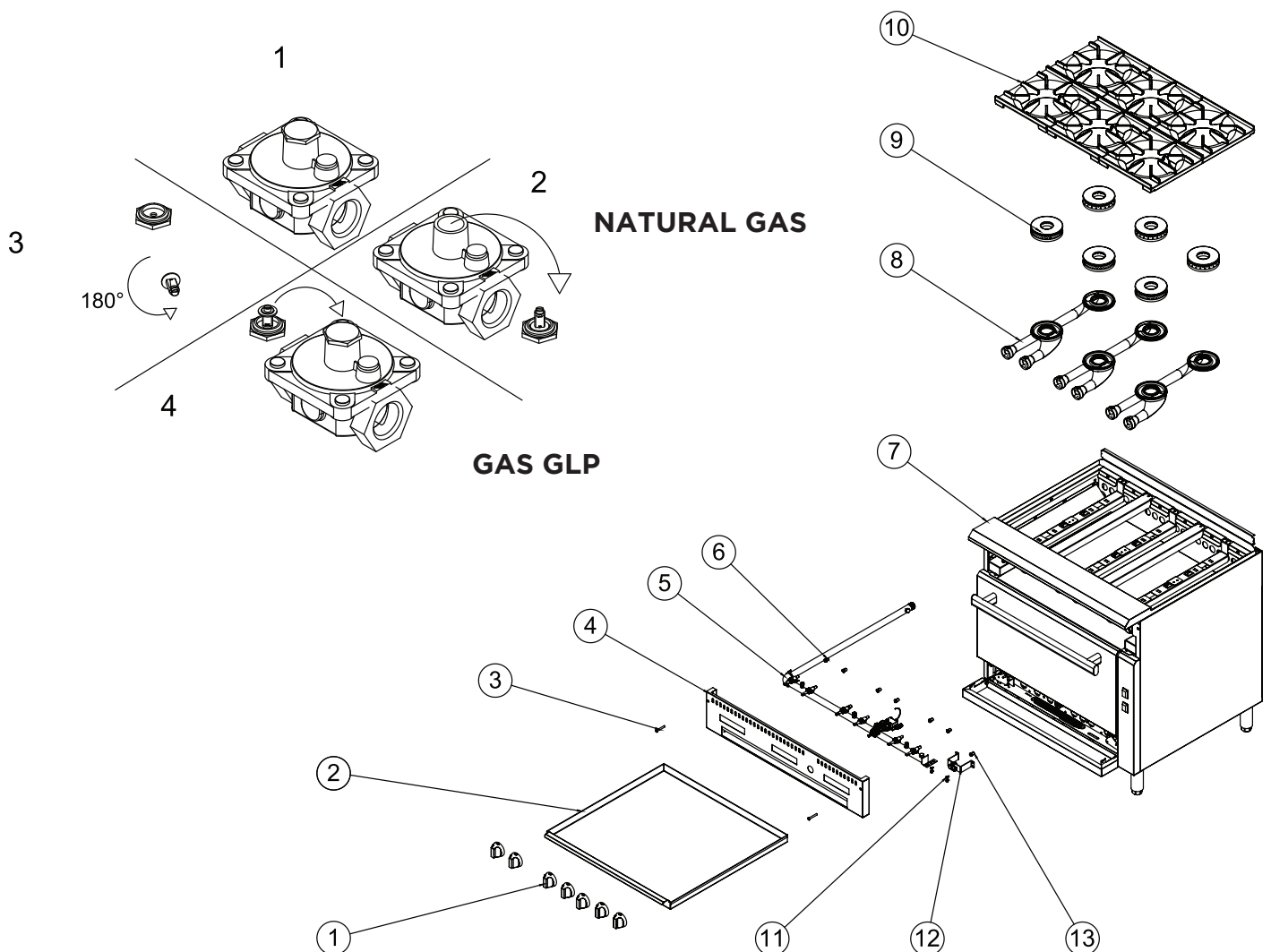
**To perform gas conversion, a licensed and qualified technician is required.**

**For conversion the following guidelines should be followed:**

1. Close the manual gas valve and disconnect the equipment from gas network, making sure that there is no leakage. Then remove the pressure regulator from the gas inlet on the equipment to make work easier.
2. Remove the knobs, thermostat **(1)** and the equipment's waste drawer **(2)**.
3. To remove the panel **(4)** from the equipment, it is necessary to remove the two screws **(3)** from the front of the panel with the aid of a screwdriver, after simply detaching the panel from the equipment.
4. Remove grills **(10)**, flame spreaders **(9)**, and **(8)**.
5. Remove the screws that secure the distribution tube inside the equipment with a double screwdriver.
6. Remove the dispensing tube **(5)** and then pull the dispensing tube all the way in. out (horizontally) and place it on a flat surface. It is ideal that this step is carried out by two or more people.
7. In place of the removed gas injectors **(6)**, place the new injectors that are in the accessory kit. But first apply some pipe sealant to the valve thread and the screw-in the new injectors to the correct gas type.
8. To change the oven injector, open the movable bottom panel and remove the screws **(11)** from the injector holder **(12)**.
9. Remove the injectors **(13)** with a 1/2" wrench.
10. Repeat the same procedure as 7, but now for the range.

## 02. EQUIPMENT INSTALLATION

11. After changing the gas injectors (**6 and 13**), reassemble your equipment. Replace the distributor pipe, however, now with the new injectors. After fitting the panel and securing it with the screws that were removed previously, as well as the knobs and the waste drawer.
12. Connect the burners and replace the flame spreader. Finally, position the grills in their places.
13. Convert the pressure regulator by inverting the docking device under the regulator cover. This will require a reasonable amount of force. Do not remove the spring. When replacing the cover, make sure the insert of the socket is facing upwards in the middle of the spring. As shown in the image on the side.
14. Refit the pressure regulator to the gas inlet of the equipment.
15. Apply the "Warning" sticker for the gas to be used on the front of the unit for future reference.



## 02. EQUIPMENT INSTALLATION

### 2.7 Gas Leak Check

Before lighting the equipment and putting it into operation, check all gaskets on the gas supply line for leaks. For this, do not use any type of wrench to check for leaks, use a sudsy soap and water solution.

Follow the steps below for the correct procedure to power on:

1. Turn pilot valves to **OFF** position by turning adjusting screws clockwise.
2. Turn on the manual gas valve on the inlet side of the gas supply line.
3. Check for gas leaks at the flexible coupling or gas connector connection using a soap solution.
4. In moderation, spray or scrub the solution with soap on gas connections - active bubbling indicates the location of the gas leak.
5. If a gas leak is detected, turn off the manual gas valve at the inlet side of the gas line. Call your certified and licensed service technician.
6. If the equipment has no gas leak, continue with the equipment operating instruction.

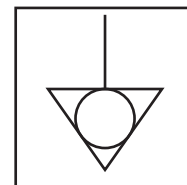
### 2.8 Electrical Installation (Convection Model)

Make sure that the power supply has the same voltage as the equipment and that the grounding conductor of the power supply is correctly installed, according to current legislation. Electrical grounding is important to prevent equipment operators from having an accident due to electric shock. For protective circuit breakers, they must be as specified on page 18 in technical data.



**Before connecting the equipment to the mains, make sure that it corresponds to the voltage of the establishment.**

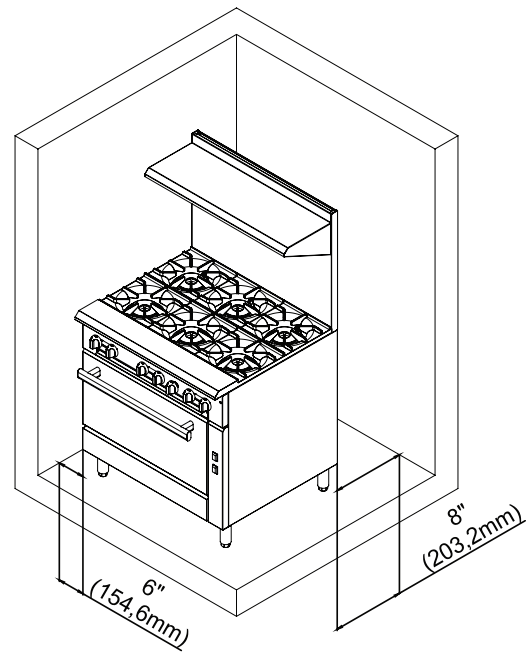
The symbol indicates the equipotential bonding terminal, designed to connect the equipment via an electrical conductor to other equipotential bonding points, such as equipment, counter tops, infrastructures, thus maintaining the balance between different connection points, minimizing possible risks of electric shock.



## 02. EQUIPMENT INSTALLATION

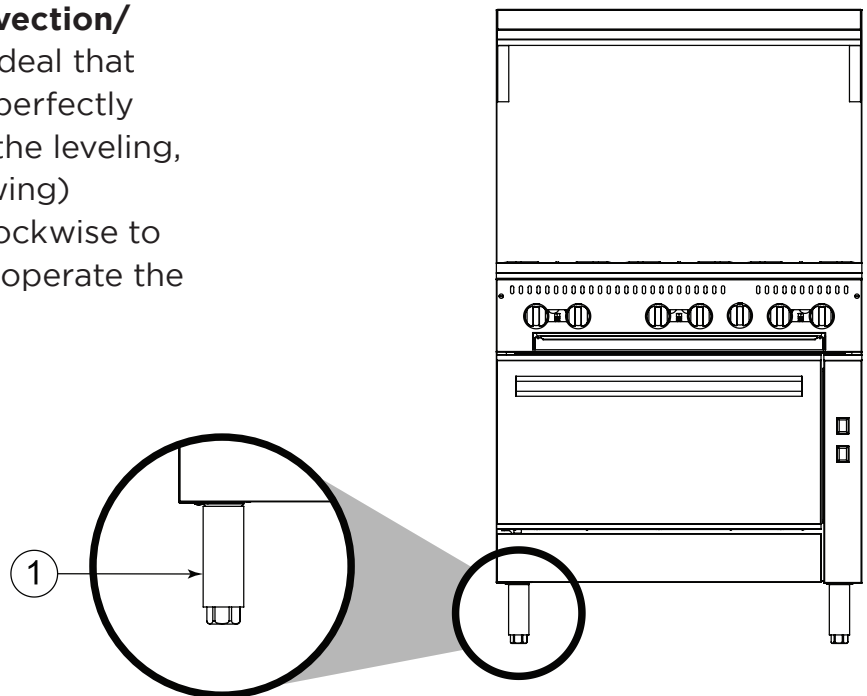
### 2.9 Positioning

- Installation must be on a flat and level surface.
- It is recommended to install the equipment under hoods or exhausts.
- There must be a distance of at least 8" at the rear, 6" at the right and left of the equipment from combustible surfaces as shown in the figure (side).



### 2.10 Foot Leveling

For a good operation of the **Convection/Standard Oven Range Line** it is ideal that the equipment is level and fixed perfectly with the work surface. To adjust the leveling, turn **item 1** (identified in the drawing) counterclockwise to open and clockwise to close to find the best position to operate the equipment safely.



**1 - Foot regulator.**

## 02. EQUIPMENT INSTALLATION

### 2.11 Flue Riser Assembly

To assemble the flue riser and shelf on the range it is necessary to follow the following steps:

1. Fit the flue riser on the back **(1)** to the range **(2)**.
2. Use four screws with four flat washers to fix the internal part of the flue riser on the side of the equipment (two screws and two washers on each side), as shown in **image 1**.

**Note:** For 60" models, you must also perform the fixation in the central part of the flue riser with 2 screws **(6)**, according to **image 2**.

3. Finally, fit the shelf **(5)** to the flue riser.

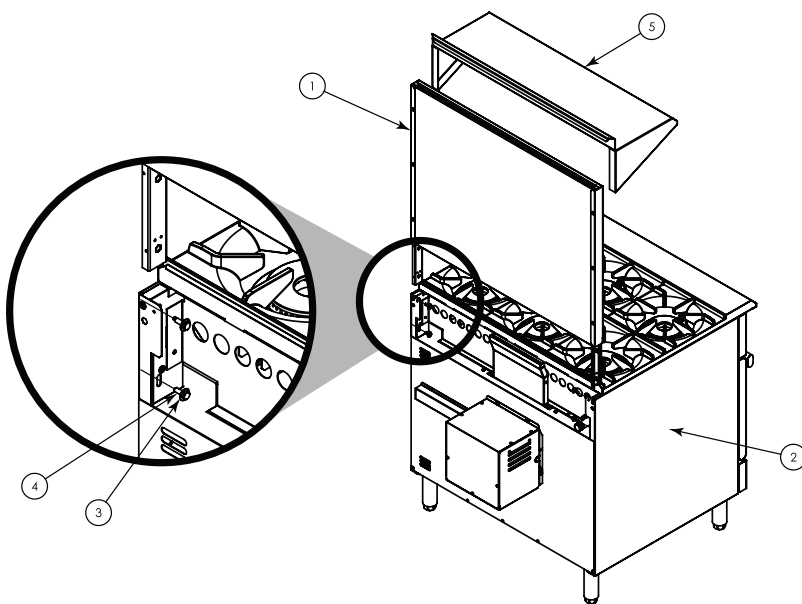


Image 1

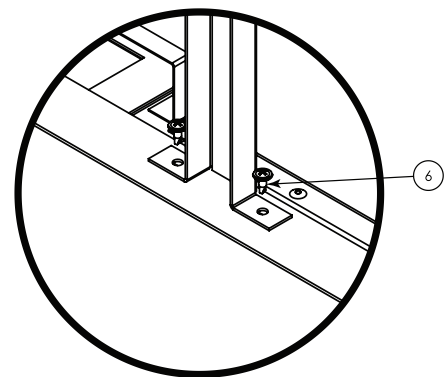


Image 2

### 2.12 First Time Use

To protect the equipment against possible damage caused by shock or rocking from transportation, burners, grids and grills are secured by plastic straps. The sides, and the waste tray have a protective PVC film. Remove any plastics, straps, or protective film from the equipment before operating the equipment.

Before using the equipment for the first time you should clean it with a sponge, mild soap and water. Only then will the equipment be ready for use.



## 02. EQUIPMENT INSTALLATION

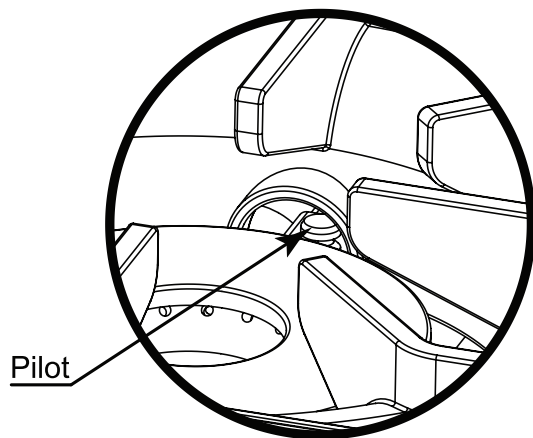
### 2.13 Turning on the Equipment - Product Ignition

1. Open the manual gas supply valve (which will release gas into the equipment).
2. Light the burner pilot until the flame ignites, repeat on all others (see image below).

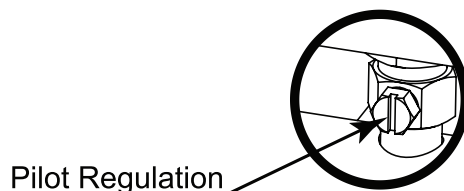
**Note:** The ignition order does not interfere with the use of the equipment.

3. Turn the knob which you want counterclockwise (through the knob adjusts the flame).
4. Make sure the burner is lit. If the burner does not light, repeat the procedure.
5. After lighting all burners, you can turn off the main burners and turn them back on simply by turning the corresponding knobs.

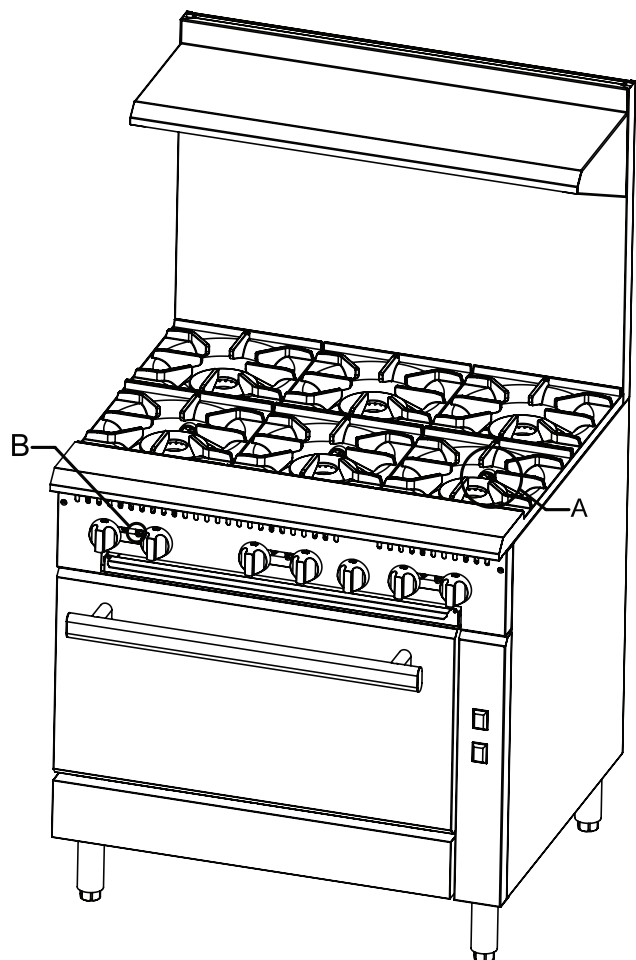
**Note:** The pilot burner flame is factory set according to the gas for which the equipment was originally manufactured. Always check that the pilot burner flame is lit. If it is not, perform the procedures described above again.



DETAIL A



DETAIL B



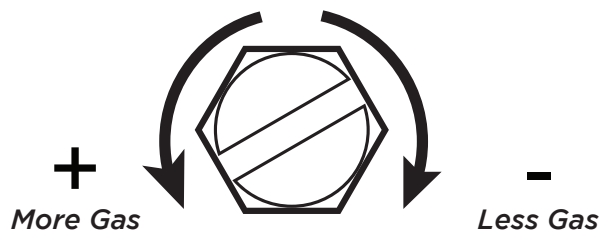
## 02. EQUIPMENT INSTALLATION

### \*NOTE:

If you need to adjust the pilot valves (one pilot valve corresponds to two burners) do the following:

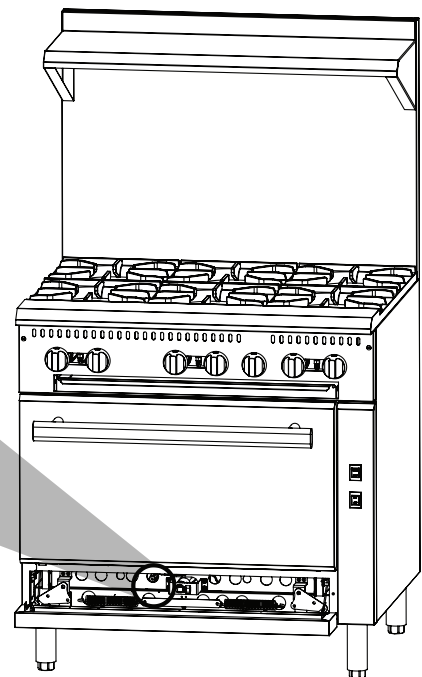
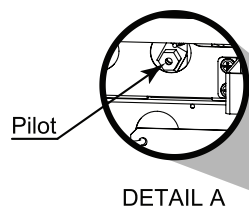
1. Turn the pilot adjusting screw counterclockwise, then light the pilot with the aid of the igniter (**wick**) accompanying the equipment and adjust the flame to a height of approximately 13/64" (0.5 cm).
2. Turn on the gas valve by turning the knob counterclockwise to light the main burners.
3. To shut down completely, close the gas valves by turning the knob clockwise and turn the pilot adjusting screw clockwise to close the gas for the pilots.

### Pilot Screw Adjustment



### 2.14 Turning on the Oven

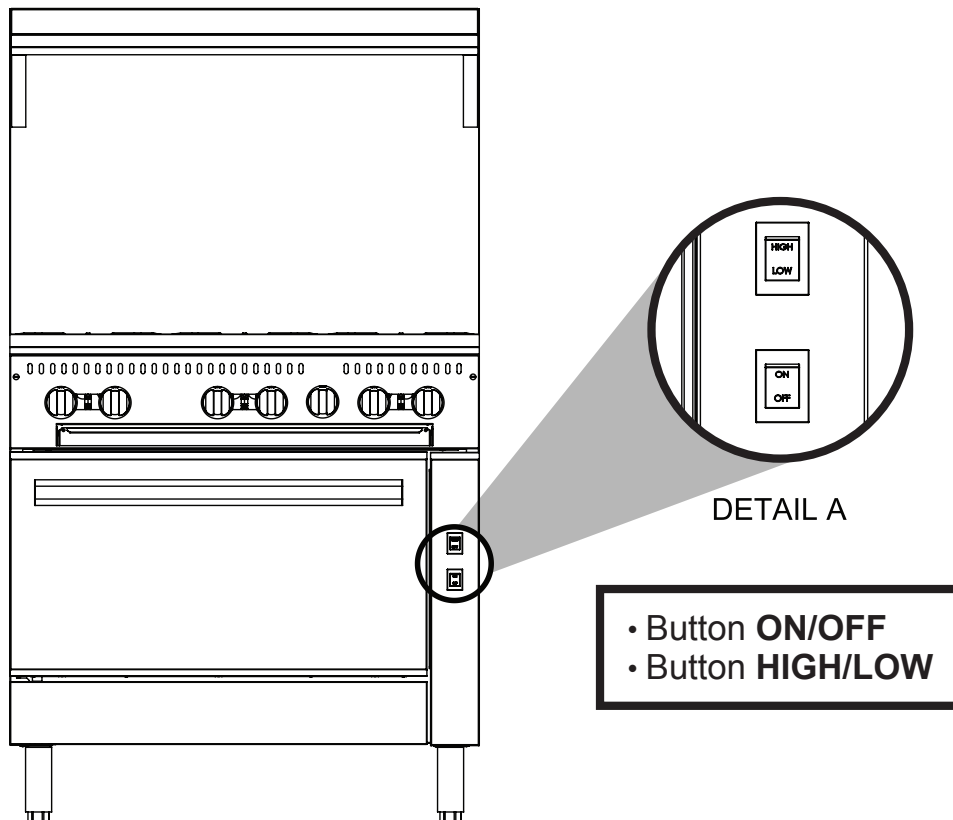
1. In order to light the oven burner pilot, open the lower movable panel.
2. Turn the thermostat's knob counterclockwise to the pilot position and keep it pressed up the end of its course.
3. Light the pilot (image to the side).
4. Keep the knob pressed for 15 seconds after the pilot flame is ignited.
5. Release the knob and make sure that the pilot flame remains lit. If not, repeat the operation.
6. Turn the knob up to the desired temperature counterclockwise.
7. To turn the oven off, press and turn the knob clockwise to the "OFF" position.



## 02. EQUIPMENT INSTALLATION

### Convection Model

- To start the motor, in order to circulate the heat in the oven through the motor turbine, press the "ON" button on the panel and to switch off press the "OFF" button.
- There are two heat ventilation speeds: LOW (low speed) and HIGH (fast speed). Press the button for which speed you want.



### **!** IMPORTANT **!**

When using the equipment for the last time in the day, the gas valve (manual gas supply valve) should be closed.

## 03. KNOWING THE EQUIPMENT

The **Convection/Standard Oven Range Line** was developed in order to provide the best experience during cooking activities, combined with a high standard of quality, high performance and durability, meeting the needs of a professional kitchen.

Available in two versions: Standard (standard roasting technology) and Convector (dynamic flow technology, DTF, system that provides faster and more even roasts).

Made of stainless steel, providing durability and ease when cleaning.

Cast iron grates with 8 points, resistant and flat, bringing greater convenience when it comes to moving with the pots on the stove.

The equipment is supplied with manual lighting of the pilot system. This should be lit only once a day, and so should stay on throughout the workday as consumption is very low.

The **Convection/Standard Oven Range Line** can present two models in its Flue Riser, according to the client's request: low Flue Riser (P.B.) or simple (P.S.) Flue Riser. The first only allows air to escape, while the second, in addition to allowing air to escape, has a panel in order to place groceries or kitchen accessories.

### 3.1 Main Features

#### RANGE

- Available in 24" (610mm), 36" (915mm), and 60" (1,525mm) width.
- Stainless steel panel and sides.
- 12" x 12" cast iron top grates designed for easy movement of pots across top sections.
- Deflectors to direct waste to crumb/drip pan.
- Large front panel, promoting safety and great functionality.
- Chromed plated injected aluminum knobs providing for better toughness and durability.
- Easily removable stainless steel crumb/drip pan.

#### OVEN

- Oven with snap action thermostat from 210°F to 550°F and 100% safety shut off.
- The convection oven has an on/off switch and a high/low fan speed.
- Double-sided enamel oven cavity (Exterior and interior top, bottom, and side).
- Heavy-duty oven wired rack - 1/8" diameter.
- The oven has 3 shelf positions and 1 racks.
- Counterweight balanced doors.
- The Convector Oven has two heat circulation speeds: low and high.

## 04. CLEANING AND MAINTENANCE

### 4.1 Cleaning



**Do not use toxic or high chemical cleaning materials. See all instructions given by the cleaning equipment manufacturer.**

After using the equipment and the equipment is not working or hot, clean it to remove food residue. Remove the waste drawer for debris removal and cleaning.

Read the steps below to clean your equipment properly:

- Use a non-abrasive sponge with mild detergent and water to clean the equipment.
- Never use sharp or abrasive materials (with corrosive elements in the formula) on stainless steel components, but on range and charbroiler grills it is possible.
- Keep in mind that constant and correct cleaning is critical to the proper functioning of the equipment.
- To perform cleaning, the equipment must be completely disconnected from the gas and electric network (Convection model), thus avoiding any accident.
- NEVER attempt to move or slide the equipment when it is hot. ALWAYS let the unit cool down and empty the waste drawer before attempting to relocate or move the unit.
- ALWAYS, after the end of the working day, clean the grills and burners and turn them on to remove moisture. This practice is recommended between one working day and another, thus avoiding its oxidation.

#### 4.1.1 Cleaning the Outside of the Equipment

The equipment has external stainless steel coating and for its correct cleaning it is necessary to follow the following guidelines:

- Set aside for the equipment to cool. Normal daily dirt can be removed with a mild detergent or soap solution applied with a damp cloth. Wash and dry thoroughly.
- To remove deposited grease, apply a cleanser in the direction of the polished lines on the metal. NEVER rub in a circular motion.

## 04. CLEANING AND MAINTENANCE

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### 4.1.2 Cleaning the Inside of the Equipment

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- Let the inside of the equipment cool completely. Use a non-alkaline cleaning agent following the manufacturer's recommendations.
- Do not use abrasive products.
- Flammable products and steam cleaning machines cannot be used for oven cleaning either.
- Rinse well with water at room temperature, clean and dry thoroughly.

#### Oven

- Clean the oven frequently, as constant and correct cleaning is essential for the perfect operation of the equipment.
- If grease spills inside the oven, clean the dirty area after the equipment has cooled using a non-abrasive sponge, water and mild detergent.
- If grids are easy to remove, just fittings. For cleaning it is recommended to use a non-abrasive sponge, water and neutral detergent.

### 4.2 Maintenance

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Maintenance is one of the precautions to be taken for a good equipment life. Proper cleaning, installation, checking and equipment life all contribute to reduced maintenance. Before any maintenance, verify that the gas connections, regulators or check valves must be completely closed and disconnected from the equipment.



**The maintenance of the equipment should only be performed by a technician authorized by the manufacturer.**

**The operator should be familiar with how to connect and disconnect the restrictions / removable parts. If the restriction is removed for maintenance or cleaning, it must be reconnected before using the equipment again.**

## 04. CLEANING AND MAINTENANCE

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### 4.2.1 Preventive Maintenance

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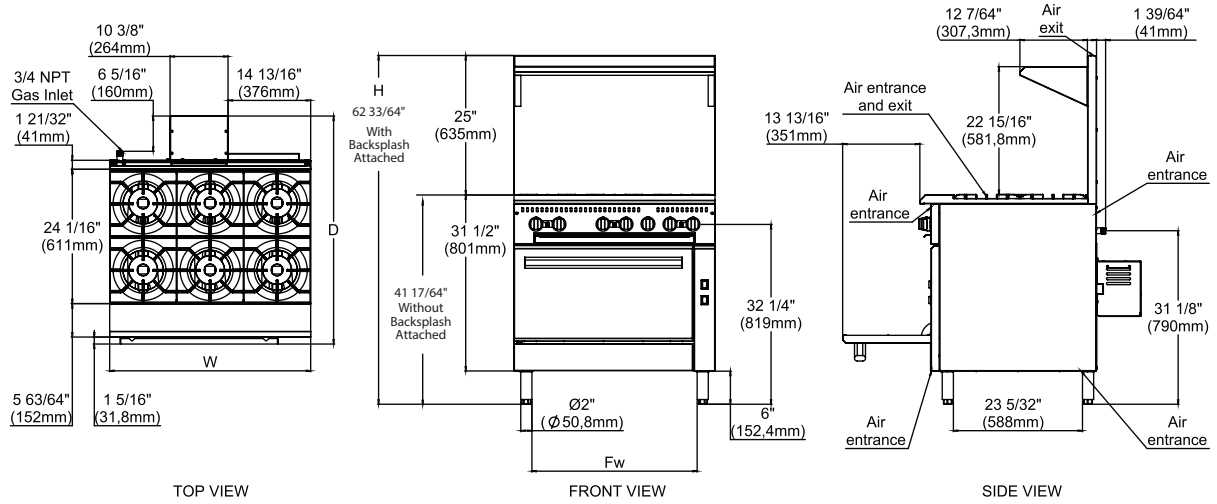
To reduce downtime and maximum efficiency, service your appliance once or twice a year, depending on the amount of use. To do this, ask a technician to:

- Examine the air inlets on the burners and the panel, as well as the air outlet at the rear of the appliance, at least twice a year.
- Clean and adjust burners, regulators, and etc. twice a year.
- Check and calibrate the equipment gas supply system pressure at least once a year.

## 05. TECHNICAL SPECIFICATIONS

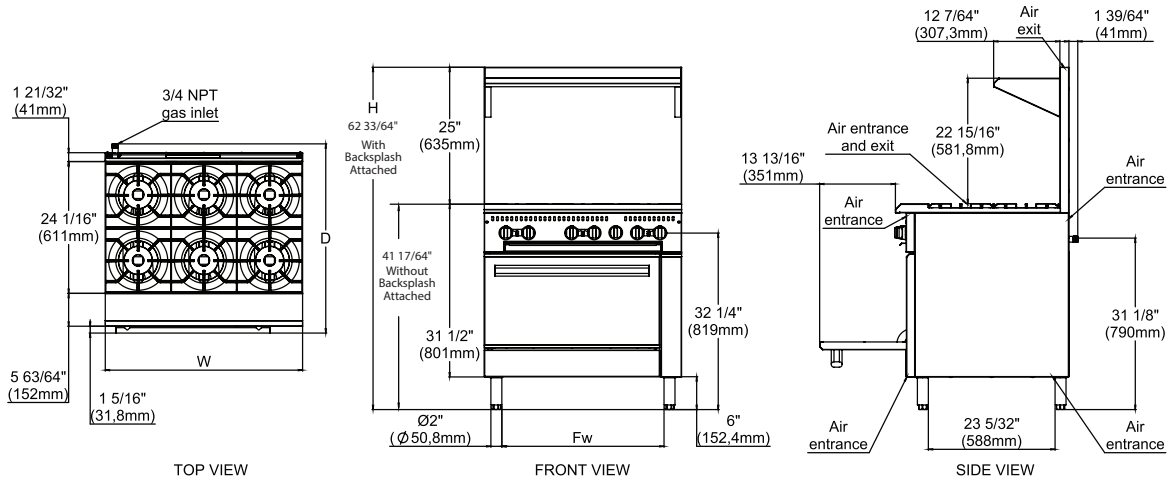
### 5.1 Equipment Dimensions and Weight

#### CONVECTION OVEN RANGE LINE



Models	Exterior Product Dimensions & Weight				Shipping Crate Dimensions & Weight					Oven - Inside			
	Width (W)	Depth (D)	Height (H)		Fw	Weight	Width	Depth	Height	Weight	Width	Depth	Height
			W.O.B.S.	W.B.S.									
SS-SGR-6B	36"	40 15/16"	41 17/64"	62 33/64"	29 39/64"	417 lb	47 7/16"	44 1/2"	54 47/64"	584 lb	26 31/32"	26 1/2"	15 23/64"

#### STANDARD OVEN RANGE LINE



Models	Exterior Product Dimensions & Weight				Shipping Crate Dimensions & Weight					Oven - Inside				
	Width (L)	Depth (P)	Height (H)		Fw		Weight	Width	Depth	Height	Weight	Width	Depth	Height
			W.O.B.S.	W.B.S.	Fw1	Fw2								
SS-SGR-4B	24"	35"	41 17/64"	62 33/64"	17 19/32"	17 19/32"	276 lb	28 5/32"	39 1/64"	45 43/64"	397 lb	18 57/64"	26 1/2"	15 23/64"
SS-SGR-6B	36"	35"	41 17/64"	62 33/64"	29 39/64"	29 39/64"	386 lb	47 7/16"	39 1/64"	45 43/64"	529 lb	26 31/32"	26 1/2"	15 23/64"
SS-SGR-10B	60"	35"	41 17/64"	62 33/64"	17 19/32"	29 39/64"	662 lb	64 61/64"	39 1/64"	45 43/64"	1085 lb	18 57/64" - 26 31/32"	26 1/2"	15 23/64"



## 05. TECHNICAL SPECIFICATIONS

### 5.2 Technical Data

PRODUCT	GAS SUPPLY					MANIFOLD PRESSURE		
	MODEL	BURNERS	GAS TYPE	NOZZLE	PER BTU	PER Kcal	TUBE PRESSURE (in. W.C)	
					BTU	kcal/h		
Convection Oven Range Line	SS-SGR-6CO	RANGE	6	NATURAL GAS	#40	150.000	38.700	4
				L.P. GAS	#53			10
		OVEN	1	NATURAL GAS	#33	35.000	8.820	4
				L.P. GAS	#51	33.000	8.315	10
Standard Oven Range Line	SS-SGR-4B	RANGE	4	NATURAL GAS	#40	100.000	25.200	4
				L.P. GAS	#53			10
		OVEN	1	NATURAL GAS	#37	30.000	7.560	4
				L.P. GAS	#52	27.000	6.805	10
	SS-SGR-6B	RANGE	6	NATURAL GAS	#40	150.000	37.800	4
				L.P. GAS	#53			10
		OVEN	1	NATURAL GAS	#33	35.000	8.820	4
				L.P. GAS	#51	33.000	8.315	10
	SS-SGR-10B	RANGE	10	NATURAL GAS	#40	250.000	63.000	4
				L.P. GAS	#53			10
		OVEN	2	NATURAL GAS	#37	30.000	7.560	4
					#33	35.000	8.820	
					L.P. GAS	#52	27.000	
				L.P. GAS	#51	33.000	8.315	10

#### Convection Model

MOTOR SPEED (RPM)	VOLTAGE (V)	FREQUENCY (Hz)	NOMINAL CURRENT (A)	MOTOR ELECTRIC POWER (W)	CIRCUIT BREAKER (A)
HIGH (1125 rpm)	115	60	3.3	372	5
LOW (1725 rpm)			3.7	392	
HIGH (1125 rpm)	220	60	1.7	367	3
LOW (1725 rpm)			1.9	380	

# LIMITED ORIGINAL COMMERCIAL EQUIPMENT WARRANTY

Serv-Ware Products warrants that the equipment, as supplied by the factory to the original purchasers, is free from defects in materials and workmanship because of normal use for a period of one (1) year from the original purchase date or a maximum of eighteen (18) months after the shipment date from Serv-Ware Products. When evaluating the warranty of each piece of Serv-Ware Products equipment, proper installation, and start-up in accordance with the instruction manual will be considered. Warranty coverage includes Serv-Ware Products equipment that is sold only in the Continental United States. Repairs under this warranty are to be performed by a Serv-Ware Products authorized gas appliance service company that is located nearest to the equipment's location where the equipment is to be repaired.

This standard warranty is subject to the following conditions and limitations.

This warranty is limited to product(s) sold by Serv-Ware Products to the original buyer in the continental United States. Original installation must occur within one (1) year of the date of the original purchase, and proof of the installation date must be provided. Equipment must be located at the original installation location regardless of the same owner. The Serv-Ware Products warranty is limited to the repair or replacement of any part found to be defective. The Serv-Ware Products warranty will cover normal labor charges incurred in the repair or replacement of a warranted piece of equipment. This warranty does not apply to any product(s) which have not been installed in accordance with the directions published in the appropriate installation and operation manuals. Serv-Ware Products will bear no responsibility or liability for any product(s) which have been mishandled, abused, misapplied, misused, subjected to harsh chemical action or poor water quality, field modified by unauthorized personnel, damaged by flood, fire, or other acts of nature, or which have altered or missing serial numbers. Serv-Ware Products warranty does not authorize the use of any product(s) in a non-commercial application, including but not limited to residential use. The use or installation of the product(s) in non-commercial applications renders all warranties, express or implied, null and void, including any responsibility for damage, costs, and legal actions resulting from the use or installation of the product(s) in any non-commercial setting. Adjustments such as calibrations, leveling, tightening of fasteners or utility connections normally associated with original installation are the responsibility of the installer. Should service be required at times that normally involve premium labor rates, the owner shall be charged for the difference between normal service rates and such premium rates. Exceptions to the standard warranty period are as listed: A two (2) year warranty for fryer tanks only will apply. Warranty shall not apply to defects attributable to the usage environment, for example from using dirty, corrosive water, poor quality gas, or electricity

## LIMITED ORIGINAL COMMERCIAL EQUIPMENT WARRANTY

of incorrect current rating or voltage. All damage due to over voltage is excluded from the warranty. Non-clog range top open burners have a lifetime warranty. Original purchased replacement parts supplied by Serv-Ware Products will be warranted for 30 days from the parts invoice date. This warranty is for parts cost only and does not include freight or labor charges.

Serv-Ware Products assumes no liability for misuse or inadequate maintenance of the Product. In no event shall the user be entitled to recover incidental or consequential damages. Including but not limited to; damages for inconvenience, food loss, rental or replacement equipment, loss of profits, or other commercial loss. Warranties stated above are the only warranties made in connection with the sale and distribution of Serv-Ware Products products. ANY AND ALL OTHER EXPRESSED STATUTORY AND IMPLIED WARRANTIES APPLICABLE TO THE PRODUCT INCLUDING, WITHOUT LIMITATION, ALL IMPLIED WARRANTIES OF MERCHANTABILITY AND FITNESS FOR USE ARE EXPRESSLY DISCLAIMED. The warranty information set forth above shall be governed by and construed in accordance with the laws of the State of North Carolina and, if applicable, the laws of the United States of America. The warranty, as stated, is extended only to the original owner/user and is not assignable. Serv-Ware Products reserves right to change product specifications without notice due to constant product improvement.



**CONSUMER AND PRODUCT IDENTIFICATION**

<b>Purchase Date :</b>	
<b>Model Number :</b>	
<b>Serial Number :</b>	
<b>Installed Date :</b>	
<b>Install By :</b>	
<b>Gas Type :</b>	

Keep this manual, as it contains important information for questions, and adjustments. The same will be required for the warranty claim if required.



**SERV-WARE<sup>TM</sup> Products LLC.**

222 Hwy 58 South  
Kinston, NC 28504

Parts & Service Manuals Available at:

**[www.servware.com](http://www.servware.com)**

**800•768•5953**

Prop. 65 Warning for California Residents



WARNING: This product may contain chemicals known to the State of California to cause cancer, birth defects, or other reproductive harm.