



FOR QUESTIONS, CONTACT THE
SERVICE DEPARTMENT AT:
service@servware.com or
800-768-5953

Gas Range with Raised Griddle

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.



**IMPORTANT INFORMATION
ABOUT YOUR SERV-WARE™ UNIT ENCLOSED.
PLEASE READ BEFORE USE!**

Save These Instructions!

Parts & Service Manuals Available at:

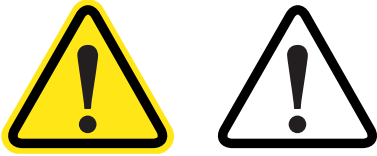
www.servware.com

800-768-5953

COMMERCIAL RANGE SAFETY

Your safety and the safety of others are very important.

We have provided many important safety messages in this manual and on your appliance. Always read and obey all safety messages.



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**" or "**CAUTION**".



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.

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.

If the supply cord is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified persons in order to avoid a hazard. 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.

Do not store explosive substances such as aerosol cans with a flammable propellant in this appliance. The appliance uses flammable insulation blowing gas C5H10, disposal of the appliance shall be in accordance with the regulations of federal, state and local authorities.

COMMERCIAL RANGE SAFETY

- Do not touch any hot surfaces.
- Do not use this unit for any other than intended use.
- Do not use outdoors.
- Always use on a firm, dry and level surface.
- Keep the appliance area free and clear from combustibles
- The manual shall be retained for future reference
- Do not store or use gasoline or other flammable vapors or liquids in the vicinity of this or any other equipment.
- Improper installation, adjustment, alteration, service or maintenance can cause property damage, injury or death.
- Read the installation and maintenance instructions thoroughly before installing or servicing this equipment.
- Have the equipment installed by a qualified installer in accordance with all federal, state and local codes.
- Do not install or use without all 4 legs.
- This equipment is for use in non-combustible locations only.
- Do not obstruct the flow of combustion and ventilation air.
- Do not spray controls or the outside of the equipment with liquids or cleaning agents
- Allow for hot parts to cool before cleaning or moving.
- This equipment should only be used in a flat, level position.
- Do not operate unattended.
- Any loose dirt or metal particles that are allowed to enter the gas lines on this equipment will damage the valve and affect its operation.
- If you smell gas, follow the instructions provided by the gas supplier. Do not touch any electrical switch; do not try to light the burner; do not use a telephone within close proximity.
- Never attempt to move grates while cooking.

CONTENTS

BEFORE INSTALLATION.....	3-4
INSTALLATION.....	4-8
GAS CONVERSION.....	8
CLEANING.....	8-9
SPECIFICATION LIST	9
TROUBLESHOOTING CHART.....	10

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BEFORE INSTALLATION

- Installation of this device should be performed by professional technicians
- Installation of this unit should conform to provisions of gas safety, installation and usage
- Check that electrical (if needed) and gas supply agree with the specifications on the rating plate located inside the kick panel of the unit. If the supply and equipment requirements do not agree, do not proceed with the installation. Contact your dealer immediately.
- Unit must be installed so that the flow of combustion and ventilation air will not be obstructed, ensure that there is an adequate supply of air in the room to allow proper combustion of gas at the burners.
- This device should be kept a minimum clearance of 12" from combustible construction at the sides and 10" at the rear. Clearance from non-combustible construction is 0" sides and 6" at the back. Do not install on a flammable floor or around other combustible objects.
- This item is intended to sit on a solid and level floor.

INSTALLATION:

The installation of this equipment must conform with local codes, or with the National Gas Code, ANSIZ223.1/NFPA 54, or the Natural Gas and Propane Installation Code, CSA B149.1, as applicable.

- The equipment and its individual shutoff valve must be disconnected from the gas supply piping system during any pressure testing of that system at test pressures in excess of ½ psi (3.5 kPa).
- The equipment must be isolated from the gas supply piping system by closing its individual manual shutoff valve during any pressure testing of the gas supply piping system at test pressures equal to or less than ½ psi (3.5 kPa).

BEFORE INSTALLATION

Clearance and positioning:

- This equipment must be installed adjacent to non-combustible surfaces only with a minimum spacing of 6" from all sides. This equipment must be a distance of 6" from other equipment. The equipment must have the 4" legs installed and be placed on a non-combustible surface.
- For an oven equipped with casters, the installation shall be made with a connector that complies with the Standard for Connectors for Movable Gas Appliances, ANSI Z21.69/CSA 6.16 and a quick-disconnect device that complies with the Standard for Quick-Disconnect Devices for Use with Gas Fuel, ANSI Z21.4/CSA 6.9. When installing the oven with casters and quick-disconnect hose, adequate means must be provided to limit the movement of the oven without depending on the connector and the quick disconnect device or its associated piping to limit the oven movement. Restraining means may be attached to the vertical portion of the base frame in the rear of the oven.

Air Supply and ventilation:

- The area in front and around the equipment must be kept clear to avoid any obstruction of the flow of combustion and ventilation air.
- Adequate clearance must be maintained at all times in front of and at the sides of the equipment for servicing and proper ventilation.

INSTALLATION

1. Level the device with a level gauge. The height can be adjusted by the adjustable feet. Unit should not sway or tilt during operation. Units that are not level will experience operational problems.
2. The mounting position should be well-ventilated with proper hood exhaust system.
3. Codes require that a gas shut off valve should be installed upstream the device where it is easily reached during operation.
4. Make sure you are using the correct gas supply that is specified for this model. If the gas supply is not intended for this model, do not proceed with installation.
5. This unit is applicable to low pressure regulating valves only. High pressure regulating valves and medium pressure regulating valves are not to be used.
6. Check to make sure the connection pipe to the unit has no leaks and that all connections and pipe joint compound used are resistant to the action of propane gases.

INSTALLATION

7. A pressure regulator must be installed with this unit. Ensure that the regulator type is in agreement with the rating plate gas supply. Regulator must be upright after installation. If regulator is not level during operation, performance problems may result.
8. After connecting the appliance to the gas system, check for leaks at joints and pipe fittings; to do so, use soapy water or a specific leak detector (spray).
9. Check the gas supply pressure after installation.
10. Gas supply pressure can be measured with a liquid-filled pressure gauge (e.g. a U-shaped pressure gauge, minimum scale division 0.1mbar) or a digital gauge. Procedure as follows:
 - Ensure gas is turned off
 - Remove the panel and unscrew the screw on the pressure port
 - Place the pressure gauge
 - Start up the appliance by following the instructions in this owner's manual
 - Check supply pressure. Pressure must agree with rating plate requirement when the unit is in full operation
 - After the check, turn off gas and remove the pressure gauge
 - Replace the sealing screw

IF UNIT HAS GRIDDLE TOP/GRIDDLE + Broiler:

11. Grease collects are packaged in oven for transport, remove from oven.
12. Place grease collector in the opening position. Ensure that grease collector moves freely and is properly positioned beneath griddle grease chute.

OPERATING INSTRUCTIONS AND CONTROLS

When turning on for the first time please be advised that it might take a little longer to ignite due to the air existing in the pipe.

INSTALLATION

BURNERS

1. Turn on the gas supply and ignite the pilot flame with a lighter. If the unit hasn't been used in a while or if this is the first lighting, ignition might take a little longer (about two or three minutes).
2. Press the corresponding valve knob of burner and turn 90 degrees counterclockwise. The burner will be ignited and the flame will be at Max. To set the flame to Min, rotate counterclockwise another 90 degrees.
3. When finished turnoff main burner by rotating the knob clockwise to off position. Pilot should remain lit.
4. For complete shutdown, ensure that all burner knobs are turned to the off position, and then turn main gas supply off.

OVEN

Before using the oven, please clean the unit completely, especially the oven chamber. Remove all the packing materials and film from shipping. Before cleaning the stainless steel accessories, please make sure that the used detergent contains no corrosive substance and is okay for stainless steel surface cleaning (no chlorine based cleaners). Then dry with a clean cloth.

When first using, it is normal that there is unpleasant smell that is produced by heating of the insulating material and oil residue on the metal. If the oven is used for the first time, do not put any food into the chamber, set the temperature to 500°F and heat till the smell is gone. When first using, the duration of ignition may be a little longer due to the air existing in the new pipe.

1. To ignite, open the kick panel, then press down the oven knob and rotate it counterclockwise to “ ”, align with the salient point and press down. Ignite the pilot flame with lighter via the ignition hole.
2. After the pilot flame is ignited, continue pressing the knob for around 30 seconds to allow the thermocouple to heat. If the pilot goes out again when you release the knob, repeat this operation.
3. Once pilot remains lit, rotate the temperature control knob counter-clockwise to ignite the main burner of the oven. Select an appropriate temperature according to food requirement. The oven temperature can be controlled between 250°F and 500°F.
4. To turn off the burner: Rotate the knob clockwise to strip mark and align with the salient point.

INSTALLATION**IMPORTANT**

Differences in gas supply, environment, and altitude can produce small changes in the set points of the oven, which may change the accuracy of the dial. For this reason, the temperature indications for the oven are able to be adjusted. If you notice a difference in your actual oven temperature from the set point indicated at the dial, remove the oven knob and loosen the screws holding the indication plate to the manifold cover. Rotate the indication plate until the actual temperature lines up with the position of the knob, then retighten the screws and replace the knob.

**GRIDDLE****CAUTION**

The plate is steel, but the surface is relatively soft and can be scored or dented by the careless use of a spatula or scraper. Do not try to knock off loose food that may be on the spatula by tapping the corner edge of the spatula on the griddle surface.

Before first use – Season the Griddle Plate.

A new griddle surface must be seasoned to perform well in cooking. The metal surface of the griddle is porous and food will stick if the plate is not properly seasoned. Seasoning fills the pores of the metal with oil and gives the surface a slick, hard finish from which food will more easily release. To season the griddle plate, please heat griddle top on a low burner setting. Pour one ounce of cooking oil per square foot of surface onto the griddle and spread over the entire surface using an insulated cloth. Wipe away any excess oil with an insulated cloth. Repeat 2 to 3 times until griddle has a slick surface.

7

INSTALLATION

1. Ensure gas supply is on and ignite the pilot flame with a lighter. If the unit hasn't been used in a while or if this is the first lighting, ignition might take a little longer (about two or three minutes).
2. Press the corresponding valve knob of burner and turn 90 degrees counterclockwise. The burner will be ignited and the flame will be at Max. To set the flame to Min, rotate counterclockwise another 90 degrees.
3. If the flame could not be maintained, turn burner off and wait 5 minutes, then repeat.
4. When finished turn off main burner by rotating the knob clockwise to off position. Pilot should remain lit.
5. For complete shutdown, ensure that all burner knobs are turned to the off position, and then turn main gas supply off.

GAS CONVERSION

Conversion from Natural Gas to Liquid Propane (LP) or vice versa may only be performed by the factory or its authorized service agent.

CLEANING

NOTE: It is important to check the machine daily. Checking the machine regularly can avoid serious accidents. Stop using if user feels that there are some problems with the unit. Check the condition of the machine before and after using every day.

1. Before cleaning, turn off all gas valves.
2. Please clean the burners and drip tray of all debris and spillage daily. A complete cleaning every day will ensure a good service and extend the service life of the unit.
3. Clean the stainless steel surface with warm soapy water every day and rinse it completely. Do not saturate range with water, excessive water will cause operational issues. During cleaning, do not clean the stainless steel surface with abrasive detergent, brush or scraper etc. The residual iron scale may cause rusting.
4. Do not clean the surface with chlorine cleanser (bleach, dish detergent, hydrochloric acid etc.). Do not clean the floor where the device locates with corrosive substance.
5. Do not change the burner shutter settings.

CLEANING

6. Accumulation of substances containing salt or acidic ingredients, e.g. vinegar, lemon juice, spices, salt etc. can cause corrosion. Thus, please do not allow these substances to have long contact with the unit.
7. After cleaning, ensure that the ports of the burners are open and clear of any residue.
8. Clean cast iron top grates with a mild soap and water solution. Rinse thoroughly and dry with a clean, water-absorbent towel. Immediately after drying, season grates lightly with liquid vegetable oil. After seasoning, replace grates on range and turn burners on LOW, allow grates to heat for 15 minutes before using pots or pans on the range top. Failure to season grates after cleaning will result in rust.
9. If unit will sit idle for a significant period of time, please turn off the gas valve upstream the device.

SPECIFICATION LIST

MODEL	STYLE	OPEN BURNER	OVEN	GRIDDLE/BROILER
SGR-6B-24RG	6 burners with 24" griddle/broiler + oven	30,000BTU/pc*6	31,000BTU/pc*2	12,000BTU/pc*3

TROUBLESHOOTING CHART

PROBLEM	CAUSES	SOLUTIONS
The pilot flame can't be ignited	The gas pressure is too low	Adjust the relieve valve to increase pressure
	The nozzle is clogged	Unclog the nozzle
	Connection of the thermocouple is loose	Tighten the thermocouple
	The thermocouple is defective	Replace the thermocouple
	The gas control valve is malfunctioning	Replace the gas control valve
The pilot flame is on but the main burner can't be ignited	The gas pressure is too low	Adjust the relieve valve to increase pressure
	The main burner nozzle is clogged	Unclog the nozzle
	The gas control valve is defective	Replace the gas control valve
It has a light back sound when the gas supply is turned off	Wrong orifice size for the gas supply	Install proper orifice
	The air shutter is too open	Adjust the damper
	Gas pressure too low	Increase the gas pressure
	Gas pressure too low	Increase the gas pressure
It has a yellow flame and black smoke	Wrong orifice size for the gas supply	Install proper orifice
	The air shutter is closed too far	Adjust the air shutter
	Running out of gas/propane	Replace tank/increase gas
	High elevation	Install proper orifices for elevation
	Bad air/gas mixture	Increase air flow/gas to the unit

SERV-WARE PRODUCTS LIMITED LABOR AND PARTS WARRANTY GAS RANGES

Serv-Ware Products warrants to the original owner/user that any Gas Range manufactured by Serv-Ware Products (“the products”) shall be free of defects in material or workmanship under normal and proper use and maintenance service as specified by Serv-Ware Products and upon proper installation (not to exceed 120 days from date of original shipment) and start-up in accordance with the instruction manual supplied with the Product. ***The obligation of Serv-Ware Products and the rights and remedies of the owner/ user under this warranty are exclusively limited to (1) the repair or replacement, including labor charges, of parts or assemblies that in Serv-Ware Products opinion are defective within one year after the original date of installation;*** The labor warranty shall include standard straight time labor charges at the product location only and shall exclude charges for travel time, mileage or other premium charges. Any labor service required to fulfill the warranty obligation must be performed by a refrigeration service company qualified and accepted by Serv-Ware Products.

(See Specification sheets for warranty period details.)

This warranty does not include parts or labor coverage for component failure or other damage resulting from:

- External electrical power failure or miswiring to Product for any reason.
- Adverse operating conditions as set forth in the owner/user manual for the Product.
- Failure to clean and/or maintain Product as set forth in the owner/ user manual for the Product.
- Equipment use in a non-commercial setting.

All claims for labor or parts must be made through Serv-Ware Products. The defective part for which labor reimbursement is claimed, together with the service invoice, must be returned to the Serv-Ware Products within fifteen days from the date of service to be eligible for labor and parts warranty coverage. All replacement parts must be approved Serv-Ware Products parts. Incidents of failure that do not require replacement of a part shall be explained in sufficient detail on the service invoice to identify the failure. All claims shall include the product model number, serial number, original date of installation and customer identification.

The foregoing warranty shall not apply to (1) any part or assembly (a) that has been altered, modified, or changed, (b) that has been subjected to misuse, abuse, neglect or accidents, or (c) any Product on which the serial or model number has been removed or altered, or (2) any Product that has been installed and /or maintained inconsistent with Serv-Ware Product’s technical publications, or (3) any Product that has been installed or is located outside the standard warranty coverage area. Warranty valid in United States only. Contact factory for warranty in other countries.

“LIMITATION OF LIABILITY AND OTHER WARRANTIES”

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 the 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.



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Parts & Service Manuals Available at:

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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.