



PROJECT _____

ITEM NO: _____

QUANTITY: _____

Gas Convection Oven

FEATURES & CONSTRUCTION:

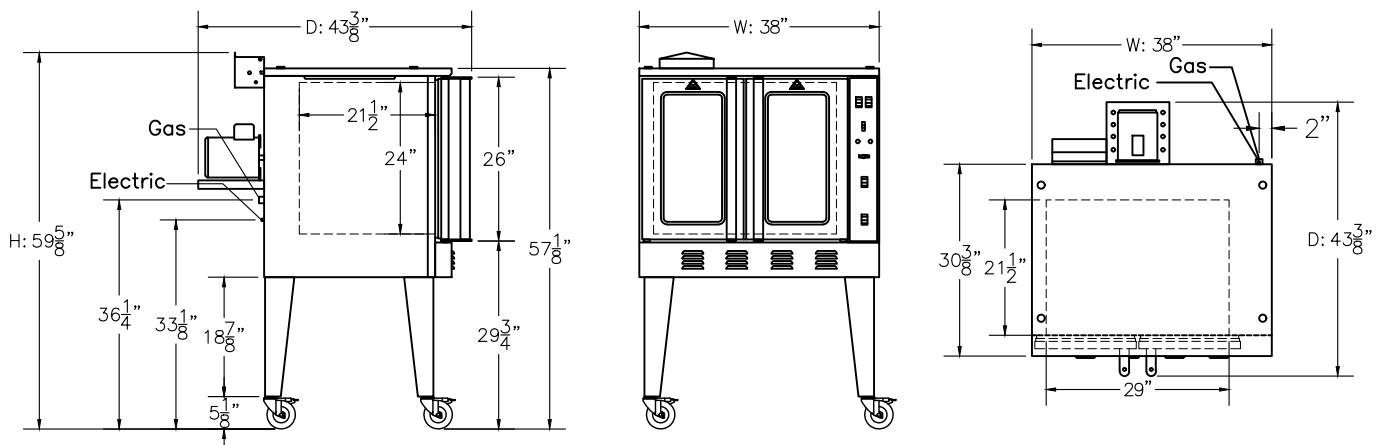
- Stainless steel front and galvanized sides with robust support
- Three Direct fired gas burner, each 18,000 BTU/hr.
- Temperature adjustable from 167°F to 563°F
- Porcelainized interior, easy to clean.
- Dual pane thermo glass windows
- 60 minute electric timer with bell
- 1/2 hp fan motor with dual speed control
- Removable 13-position rack guides
- 4 heavy duty chrome plated racks
- Cooling down function
- Interior chamber light
- Double stacking options to optimize kitchen space
- Automatic ignition system for gas safety operation
- Micro switch for complete shut off once door is opened
- Easy gas conversion in field, Gas conversion kit included.
- 3/4" NPT rear gas connection
- 4 Swivel casters with brake included
- Packaged with carton box, wood strip and with pallet.
- Leg and caster assemble required.



Model #	Total BTU/HR	Packing Size	Net Weight	Gross Weight	Unit Size			Gas		Electrical	
					W	D	H	Manifold Pressure	Connection	115v/1ph/60hz	6' Cord *
SE-CO1D	54,000	46"x42"x42"	408 lbs.	606 lbs.	38"	43-3/8"	54-1/2"	Natural Gas: 4" W.C. Propane Gas: 10" W.C.	3/4"	8 Amp	1

Oven Interior Dimensions: 29"W x 21-1/2"D x 24"H

* With NEMA 5-15 Plug



Specifications subject to change without notice. All dimensions are typical (Tolerance 1/2").

Refer to owner's manual for complete installation details



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