



*Model SDG-1*

### Short Form Specifications

Designed a general purpose oven for baking or roasting a variety of food products, faster and at lower temperatures by circulating air through out the oven cavity.

### Standard Features

- Mechanical controls with electromechanical thermostat, (200°F/93°C - 500°F/288°C), and 60 minute timer
- Electronic spark ignition, including automatic pilot system with 100% safety shut off
- Two speed fan with 3/4 HP motor
- Dependent doors
- Total of 80,000 Btu loading per oven cavity
- Natural or propane gas
- Stainless steel front, black powder coat epoxy sides, top, back and legs
- 60/40 dependent door design with double pane thermal window in both doors and interior light
- Five(5) chrome plated oven racks with 11-position rack guides spaced on 1-11/16" centers
- Porcelain enameled oven interior with coved corners.
- Double deck model available

### Optional Features

- Stainless steel sides
- Stainless steel top
- Extra oven racks
- Swivel casters, (4) with front brakes
- Low profile casters, (4) with front brakes (double ovens only)
- Canopy diverter (stainless steel)
- Direct connect vent (specify single or double oven)
- Gas flex hose and quick disconnect



For USA, Contact:  
 Garland Commercial Industries, Inc.  
 Tel: 570-636-1000  
 Fax: 570-636-3903

For United Kingdom & Ireland, Contact:  
 Enodis  
 Tel: 0181-561-0433  
 Fax: 0181-848-0041

For Canada & the Rest of the World, Contact:  
 Garland Commercial Ranges, Ltd.  
 Tel: 905-624-0260  
 Fax: 905-624-5669



Item #: \_\_\_\_\_

Model #: SDG-1/ SDG-2

Product Name: SunFire Series

Installation Notes

Natural Gas (Available for LPG Operation) Electric 120 VAC/1 PH

SDG-1  
80,000 BTU/HR  
One 3/4" NPT gas inlet

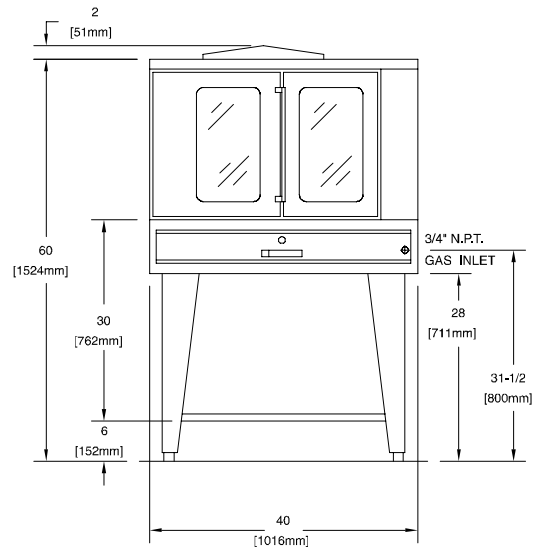
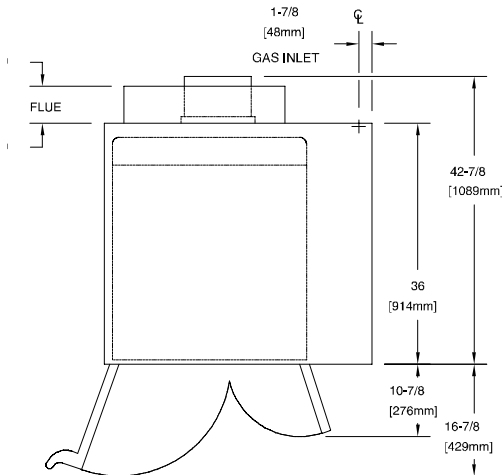
SDG-2  
160,000 BTU/HR  
One 1" NPT gas inlet

SDG-1  
One 3/4 HP Motor  
@ 9.4 Amps

SDG-2  
One 3/4 HP Motor  
@ 9.4 Amps Each

Interior Dimensions (per deck)

Model #	W	H	D
SDG-1	29/736	20 1/3/520	28 1/2/723
SDG-2	29/736	20 1/3/520	28 1/2/723



SINGLE OVEN

Installation Notes

Combustible Wall Clearances

Sides 1" Back 6"

For reduced clearances refer to ANSI Z223.1/NFPA #54

**Important:** for optimum performance operating

**Gas Pressure:** Natural 4" WC  
LPG 9.5" WC  
Max 13.8" WC @ 70°F

Entry Clearance

Crated	Uncrated
44 1/2"	32 1/2"
1130	826

Shipping Weight

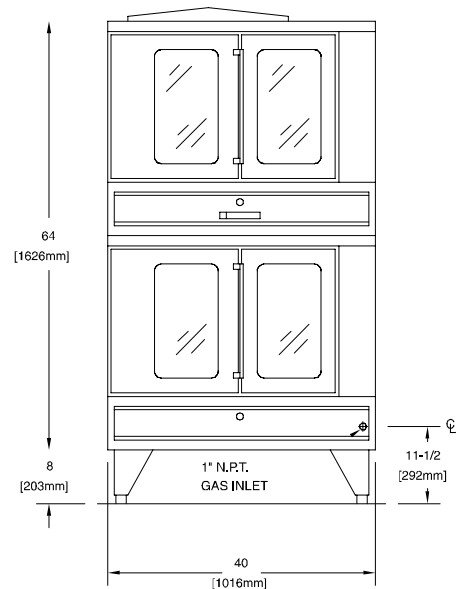
SDG-1	700#/315 Kg.
SDG-2	1400#/630 Kg.

US Range recommends a separate 15 Amp circuit for each 120 Volt unit.

Commercial cooking equipment requires an adequate ventilation system. For additional information refer to the National Fire Protection Association's standard #96

NOTE:

- Many local codes exist, and it is the responsibility of the Owner and Installer to comply with those codes.
- U.S. Range reserves the right to change or improve specifications without notification.
- These appliances are intended for commercial use by professionally trained personnel.



DOUBLE OVENS