



# Sun Fire Series 24" Gas Restaurant Range

Item: \_\_\_\_\_  
 Quantity: \_\_\_\_\_  
 Project: \_\_\_\_\_  
 Approval: \_\_\_\_\_  
 Date: \_\_\_\_\_

Sun Fire Series 24" Gas Restaurant Range

Models:

- SX-4-20       SX-4



Model SX-4-20

NOTE: Ranges supplied with casters must be installed with an approved restraining device.

### Standard Features:

- Stainless steel front, sides, and 4-1/2" (114mm) plate rail
- Stainless steel two piece back-guard and plate shelf
- Durable, easy to read control knobs
- 6" (152mm), chrome plated adjustable legs
- Pressure regulator; 3/4" (19mm), rear gas connection
- One year limited warranty on parts and labor, (USA & Canada)

### Standard on Applicable Models:

- Open-cabinet storage base, (replaces oven)
- One-piece, cast iron, lift-off top grate; each 12" (305mm), wide x 25" (635mm), deep on open burners
- Octagonal open burners with center pilot; 28,000 BTU/Hr per burner

- Large capacity, removable, aluminized drip pan for open burner
- 20" space saver oven with aluminized steel burner, rated 25,000 BTU/Hr
- Thermostat with temperature range of Low to 500°F, (260°C)
- Chrome plated oven rack on 2-position rack guides
- Aluminized top, back, and sides oven interior with porcelain bottom and ribbed inter door liner
- Strong, keep-cool oven door handle

### Optional Features:

- Stainless steel, 5" (127mm), stub back, no charge, in lieu of high shelf
- Extra oven racks
- Flanged feet
- Swivel casters; 6" (152mm), (4) w/front brakes

### Specifications:

Medium-Duty Range, Model: \_\_\_\_\_, with total BTU/Hr rating of: \_\_\_\_\_, when fueled by natural/propane gas. Finish is to be stainless steel, front and sides. Unit is to have 6" (152mm) legs with adjustable feet.

Oven: Oven door is to be one piece. Aluminized top, back, and sides oven interior with porcelain bottom and ribbed inter door liner. Thermal protectors keep the oven door handle cool to the touch. Oven to come with a thermostat having temperature range from Low to 500°F, (260°C).

Oven interior is to have one chrome plated oven rack and two-position rack guides.

Open Burners: are to be 28,000 BTU/Hr per burner, with center pilot and a one-piece, cast iron top grate over two open burners.



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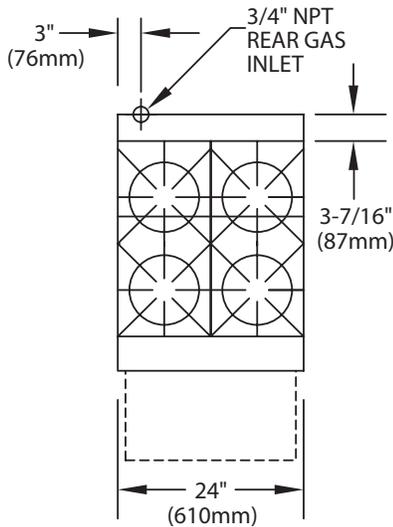
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Enodis

Model Number	Description	Total BTU/Hr	Shipping Information		
			Lbs.	Kg	Cube
SX-4-20	Four Open Burners w/20" Oven	137,000	350	159	26.0
SX-4	Four Open Burners w/open storage	112,000	275	125	26.0

**Specifications:**

Width	Depth	Height		Space Saver Oven Interior			Combustible Wall Clearance	
		w/Legs	w/o Legs	Height	Depth	Width	Sides	Rear
24" (610mm)	33-1/8" (841mm)	38-1/2" (978mm)	32-1/2" (826mm)	13-1/2" (343mm)	22" (559mm)	20-1/4" (514mm)	9" (229mm)	6" (152mm)

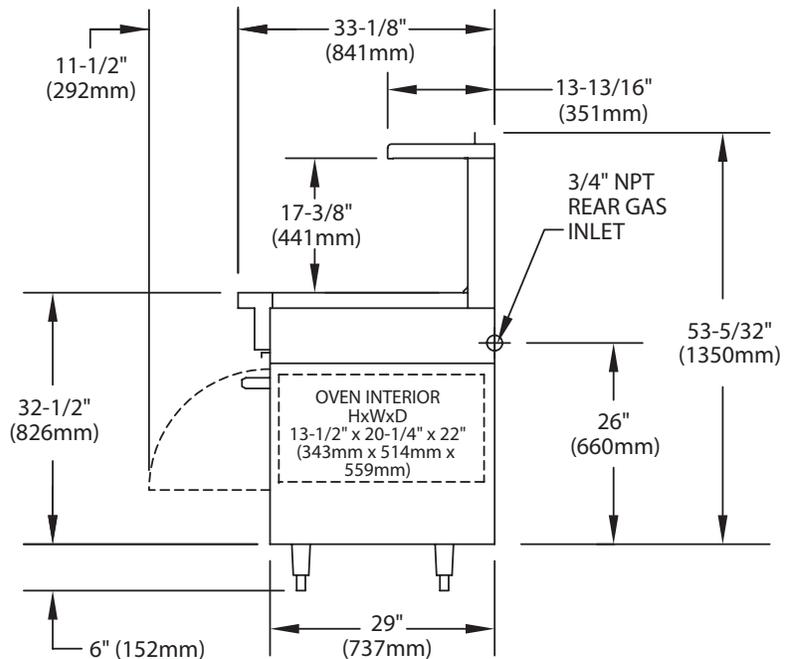
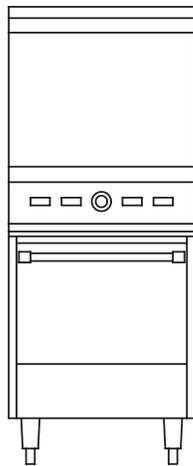


- These appliances are intended for commercial use by professionally trained personnel.
- It is the responsibility of the installer to ensure that installation complies with all national and local codes.

Burner Ratings (BTU/Hr)	
Open	Oven
28,000	25,000

Manifold Operating Pressure	
Natural	Propane
4.5" WC	10.0" WC

Entry Clearances	
Crated	Uncrated
30" (762mm)	25" (635mm)



Form# SX24 (07/07)