

SABA

Where Legendary Kitchens
Are Born

Cooking Equipment



www.sabacorpusa.com

SABA is a national restaurant and food service equipment provider with combined experience of 50+ years in the industry. Here at SABA, we do take pride in our customer-centric philosophy and our out-of-the box solutions for our clients.

Our company has made large investments to offer the highest product lines at competitive prices. We are committed to provide our clients with highly personalized after-sale service and technical support throughout the country. We focus on being better at what we deliver and how we deliver to our customers.

SABA offers a wide variety of commercial food service equipment from: gas restaurant ranges, gas convection oven, gas fryer, gas hotplate, gas griddle, gas griddle, gas stock pot, gas salamander broiler. If you are looking for affordability and functionality. SABA provides a broad range of food preparation equipment that are perfectly designed for a variety of business.

Our company's commitment to continual education keeps our staff ahead of the game in all facets of the food service industry. You can confidently rely on SABA to make a difference at the point of sale and taking your business to the next level.

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GR24

Gas burners with oven

- Fully MIG welded frame for stability
- Stainless steel front and sides
- 6" stainless steel adjustable heavy duty legs
- Four open top burners, each 30,000 BTU/hr
- Coved pilot burner cover to prevent clogging from spillage
- Stainless steel pilot for durability
- Heavy duty cast grates, 12" x 12" (30*30cm) in size, easy to be removed
- Pull out crumb tray with rounded edges to prevent heat transfer
- 31,000 BTU/hr. U-shape burner for bottom oven
- Full size sheet pans fit side-to-side or front-to-back.
- Oven thermostat adjusts from 250°F to 550°F
- Two oven racks and four rack positions
- Optional with castors

Model	Description	Total input (btu/hr)	Product (inch)	Packing (inch)	NW (lbs)	GW (lbs)
GR24	4 burners with oven	151,000	24 x 33 x H60	28 x 40 x H52	290	356



GR36

Gas burners with oven

- Fully MIG welded frame for stability
- Stainless steel front and sides
- 6" stainless steel adjustable heavy duty legs
- Six open top burners, each 30,000 BTU/hr
- Coved pilot burner cover to prevent clogging from spillage
- Stainless steel pilot for durability
- Heavy duty cast grates, 12" x 12" (30*30cm) in size, easy to be removed
- Pull out crumb tray with rounded edges to prevent heat transfer
- 31,000 BTU/hr. U-shape burner for bottom oven
- Full size sheet pans fit side-to-side or front-to-back.
- Oven thermostat adjusts from 250°F to 550°F
- Two oven racks and four rack positions
- Optional with castors

Model	Description	Total input (btu/hr)	Product (inch)	Packing (inch)	NW (lbs)	GW (lbs)
GR36	6 burners with oven	211,000	36 x 33 x H60	41 x 40 x H52	367	455



GR60

Gas burners with oven

- Fully MIG welded frame for stability
- Stainless steel front and sides
- 6" stainless steel adjustable heavy duty legs
- Ten open top burners, each 30,000 BTU/hr
- Coved pilot burner cover to prevent clogging from spillage
- Stainless steel pilot for durability
- Heavy duty cast grates, 12" x 12"(30*30cm) in size, easy to be removed
- Pull out crumb tray with rounded edges to prevent heat transfer
- 31,000 BTU/hr. U-shape burner for each bottom oven
- Full size sheet pans fit side-to-side or front-to-back.
- Oven thermostat adjusts from 250°F to 550°F
- Two oven racks and four rack positions
- Optional with castors

Model	Description	Total input (btu/hr)	Product (inch)	Packing (inch)	NW (lbs)	GW (lbs)
GR60	10 burners with ovens	362,000	60 x 33 x H60	65 x 40 x H52	617	785



GR60-G24

Gas burners with oven

- Fully MIG welded frame for stability
- Stainless steel front and sides
- 6" stainless steel adjustable heavy duty legs
- Six open top burners, each 30,000 BTU/hr
- Coved pilot burner cover to prevent clogging from spillage
- Stainless steel pilot for durability
- Heavy duty cast grates, 12" x 12"(30*30cm) in size, easy to be removed
- Pull out crumb tray with rounded edges to prevent heat transfer
- 31,000 BTU/hr. U-shape burner for each bottom oven
- With 20000 BTU/hr burners (2 pcs) for griddle
- Full size sheet pans fit side-to-side or front-to-back
- Oven thermostat adjusts from 250°F to 550°F
- Two oven racks and four rack positions
- 24" griddle plate, 3/4" thickness
- Optional with castors

Model	Description	Total input (btu/hr)	Product (inch)	Packing (inch)	NW (lbs)	GW (lbs)
GR60-G24	6 burners with griddle & ovens	282,000	60 x 33 x H60	65 x 40 x H52	682	814



GR60-GS24

Gas burners with oven

- Fully MIG welded frame for stability
- Stainless steel front and sides
- 6" stainless steel adjustable heavy duty legs
- Six open top burners, each 30,000 BTU/hr
- Coved pilot burner cover to prevent clogging from spillage
- Stainless steel pilot for durability
- Heavy duty cast grates, 12" x 12" (30*30cm) in size, easy to be removed
- Pull out crumb tray with rounded edges to prevent heat transfer
- 31,000 BTU/hr. U-shape burner for each bottom oven
- Full size sheet pans fit side-to-side or front-to-back.
- Oven thermostat adjusts from 250°F to 550°F
- Two oven racks and four rack positions
- 24" griddle plate, 3/4" thickness with 12,000BTU cast iron burner(3pcs)
- Optional with castors

Model	Description	Total input (btu/hr)	Product (inch)	Packing (inch)	NW (lbs)	GW (lbs)
GR60-GS24	6 burners with griddle & ovens	278,000	60 x 33 x H60	65 x 40 x H52	726	858



GF45-N

Gas fryer

- Vertical cast iron burner, each 30,000 BTU/hr
- Stainless steel vat
- 6" stainless steel adjustable heavy duty legs
- Tube design with baffles inside for better heat transfer
- Continuous pilot for easy start of main flame
- Chromed basket with plastic coating handle
- Large cold zone to prevent scorching of food particles at the bottom
- Robertshaw control system to guarantee best performance
- Prompt temperature recovery to make sure fries are crispy
- 1 1/4" drain cock for easy drainage of oil
- Thermostat adjusts from 93°C/200°F to 204°C/400°F
- 232°C/450°F hi-limiter guarantees safety
- Optional with castors

Model	Description	Total input (btu/hr)	Product (inch)	Packing (inch)	NW (lbs)	GW (lbs)
GF45-N	Gas fryer	120,000	16 x 30 x H47	18 x 33 x H34	156	180
GF45-P	Gas fryer	120,000	16 x 30 x H47	18 x 33 x H34	156	180



GF85-N

Gas fryer

- Vertical cast iron burner, each 30,000 BTU/hr
- Stainless steel vat
- 6" stainless steel adjustable heavy duty legs
- Continuous pilot for easy start of main flame
- Tube design with baffles inside for better heat transfer
- Chromed basket with plastic coating handle
- Large cold zone to prevent scorching of food particles at the bottom
- Robertshaw control system to guarantee best performance
- Prompt temperature recovery to make sure fries are crispy
- 1 ¼" drain cock for easy drainage of oil
- Thermostat adjusts from 93°C/200°F to 204°C/400°F
- 232°C/450°F hi-limiter guarantees safety
- Optional with castors

Model	Description	Total input (btu/hr)	Product (inch)	Packing (inch)	NW (lbs)	GW (lbs)
GF85-N	Gas fryer	150,000	21 x 34 x H47	24 x 37 x H34	185	211
GF85-P	Gas fryer	150,000	21 x 34 x H47	24 x 37 x H34	185	211



CB-24

Gas radiant broiler

- U-shape steel burner, each 30,000 BTU/hr
- To be controlled every 12" width
- Standby pilot for easy start
- Stainless steel adjustable heavy duty legs
- Large oil collector at the bottom
- Easy conversion from natural gas to Propane or vice versa
- Stainless steel front and sides
- Available in 24", 36", 48" and 60" size
- Cast iron grate
- Manual control

Model	Cooking surface (inch)	Total input (btu/hr)	Product (inch)	Packing (inch)	NW (lbs)	GW (lbs)
CB-24	24 x 20.6	60,000	24 x 27 x H15	30 x 31 x H20	119	154
CB-36	36 x 20.6	90,000	36 x 27 x H15	39 x 31 x H20	163	209
CB-48	48 x 20.6	120,000	48 x 27 x H15	50 x 31 x H20	216	297
CB-60	60 x 20.6	150,000	60 x 27 x H15	63 x 31 x H20	268	367



MG-24

Gas griddle

- U-shape steel burner, each 30,000 BTU/hr
- To be controlled every 12" width
- Standby pilot for easy start
- Stainless steel adjustable heavy duty legs
- Large oil collector at the bottom
- Easy conversion from natural gas to Propane or vice versa
- Stainless steel front and sides
- Manual control

Model	Cooking surface (inch)	Total input (btu/hr)	Product (inch)	Packing (inch)	NW (lbs)	GW (lbs)
MG-24	24 x 20.6	60,000	24 x 27 x H15	30 x 31 x H20	114	143
MG-36	36 x 20.6	90,000	36 x 27 x H15	39 x 31 x H20	176	209
MG-48	48 x 20.6	120,000	48 x 27 x H15	50 x 31 x H20	297	374
MG-60	60 x 20.6	150,000	60 x 27 x H15	63 x 31 x H20	308	396



MG-36T

Gas thermostatic griddle

- Stainless steel front and sides
- Steel U-shape burner, each 30,000 BTU/hr
- Thermostat (200°F- 500°F) controlled every 12 "
- 3/4" thickness polished steel griddle plate
- Standby S/S pilot for easy start
- Adjustable heavy duty legs
- Grease through channel in the front
- Stainless steel oil collector in the bottom
- Stainless steel splash guard at 3 sides
- Durable brass control valve
- Easy access to pilot valve adjustment screws
- Easy gas conversion in field
- 3/4" NPT rear gas connection
- One year limited parts and labor warranty

Model	Cooking surface (inch)	Total input (btu/hr)	Product (inch)	Packing (inch)	NW (lbs)	GW (lbs)
MG-16T	16 x 20.6	30,000	60 x 28.6 x H15	19 x 32 x H20	90	112
MG-24T	24 x 20.6	60,000	24 x 28.6 x H15	30 x 32x H20	115	143
MG-36T	36 x 20.6	90,000	36 x 28.6 x H15	39 x 32x H20	176	209
MG-48T	48 x 20.6	120,000	48 x 28.6 x H15	50 x 32 x H20	298	375
MG-60T	60 x 20.6	150,000	60 x 28.6 x H15	63 x 32 x H20	309	397



SP-1

Gas stockpot

- Dual ring cast iron burner
- Heavy duty cast iron grate
- Standby pilot for easy start
- Stainless steel adjustable heavy duty legs
- Crumb tray at the bottom
- Easy conversion from natural gas to Propane or vice versa
- Stainless steel in the front and sides
- Available in single and double burners

Model	Description	Total input (btu/hr)		Product (inch)	Packing (inch)	NW (lbs)	GW (lbs)
		Natural gas	Propane				
SP-1	Gas stockpot	110,000	85,000	18 x 25 x H21	24 x 30 x H20	121	167
SP-2	Gas stockpot	220,000	170,000	18 x 49 x H21	24 x 57 x H20	235	297



HP-2

Gas hotplate

- Octagon cast iron burner, each 25,000 BTU/hr
- 12"x12"(30x30cm) cast iron grate
- Standby pilot for easy start
- Stainless steel adjustable heavy duty legs
- Crumb tray at the bottom
- Easy conversion from natural gas to Propane or vice versa
- Stainless steel front and sides
- Available in 2, 4 and 6 burners

Model	Description	Total input (btu/hr)	Product (inch)	Packing (inch)	NW (lbs)	GW (lbs)
HP-2	Gas hotplate	50,000	12 x 27 x H13	19 x 30 x H20	70	95
HP-4	Gas hotplate	100,000	24 x 27 x H13	28 x 30 x H20	125	154
HP-6	Gas hotplate	150,000	36 x 27 x H13	39 x 30 x H20	183	220



GCO-613T + GCO-613D



GCO-613

Gas convection oven

- Porcelainized cavity finish for easy cleaning
- Double speeds blower to meet demands for different food cooked inside
- Fully visible glazed doors to keep eyes on cooking process any time
- Interior illuminator controlled by switch
- Double stacking options to optimize your kitchen space with same footprint
- Solid state temperature controller
- Strong and robust angular legs for stability
- Stainless steel in the front
- Automatic igniting system for gas safety
- 60 minutes timer as a reminder
- 4 racks, 13 rack positions
- Optional with castors

Model	Description	Total input (btu/hr)	Voltage/Amp	Product (inch)	Packing (inch)	NW (lbs)	GW (lbs)
GCO-613	Convection oven	54,000	120VAC, 60Hz, 9.3A	38 x 43 x H55	47 x 42 x H42	407	605

Warranty

All claims for parts or labor must be made directly through SABA. All claims should include: model number of the unit, the serial number, proof of purchase, date of installation, and all pertinent information supporting the alleged defect. Failure to comply with warranty policies will result in voiding claims.

One-Year Parts & Labor Warranty

SABA warrants all new gas components to be free from defects in materials or workmanship, under normal and proper use and maintenance service as specified by SABA and upon proper installation* (indoor building only) and start-up in accordance with the instruction packet supplied with each SABA unit. SABA's obligation under this warranty is limited to a period of one (1) year from the date of original installation or twelve (12) months after shipment date from SABA, whichever occurs first. Any part, covered under this warranty, that are determined by SABA to have been defective within one (1) year of original installation or twelve (12) months after shipment date from manufacturer, whichever occurs first, is limited to the repair or replacement, including labor charges, of defective parts or assemblies. The labor warranty shall include standard straight time labor charges only and reasonable travel time, as determined by SABA.

(*Installation in unstable, mobile, and enclosed areas may not be considered as proper installation. Remote units are limited to one-year parts warranty, relative only to original cabinet components. No labor will be covered)

Five-Year Fryer Tank Warranty

The stainless steel fryer tank has a five (5) year limited tank warranty. If during the first year only, the tank is found to have a leak and is verified by an authorized service company, the entire fryer will be replaced. After the first year a replacement tank will be sent free of charge excluding freight and labor charges.

What is Not Covered by This Warranty

SABA's sole obligation under this warranty is limited to either repair or replacement of parts, subject to the additional limitations below. This warranty neither assumes nor authorizes any person to assume obligations other than those expressly covered by this warranty.

NO CONSEQUENTIAL DAMAGES: SABA IS NOT RESPONSIBLE FOR ECONOMIC LOSS; PROFIT LOSS; OR SPECIAL, INDIRECT, OR CONSEQUENTIAL DAMAGES, INCLUDING WITHOUT LIMITATION, LOSSES, OR DAMAGES ARISING FROM FOOD OR PRODUCT SPOILAGE REGARDLESS OF WHETHER OR NOT THEY RESULT FROM SABA EQUIPMENT FAILURE. PROPER VENTILATION (6" INCHES) AROUND THE UNIT AREA INDOOR IS A NECESSITY FOR THE UNIT TO FUNCTION, AND FAILURE TO PROPERLY INSTALL UNIT BY CERTIFIED GAS TECHNICIAN MAY RESULT IN TERMINATION OF WARRANTY. AVOIDING INSTALLATION IN HIGH HUMIDITY OR DUSTY AREAS AS IT MAY CAUSE MALFUNCTION OF UNIT. SABA UNITS ARE NOT INTENDED FOR RESIDENTIAL USE, VOIDING ALL WARRANTY CLAIMS. MANUFACTURER IS NOT RESPONSIBLE HEREOF.

WARRANTY IS NOT TRANSFERABLE: THIS WARRANTY IS NOT ASSIGNABLE AND APPLIES ONLY IN FAVOR OF THE ORIGINAL PURCHASER/USER TO WHOM DELIVERED. ANY SUCH ASSIGNMENT OR TRANSFER SHALL VOID THE WARRANTIES HEREIN AND SHALL VOID ALL WARRANTIES, EXPRESS OR IMPLIED, INCLUDING ANY WARRANTY OF MERCHANTABILITY OR LABOR COVERAGE FOR COMPONENT FAILURE OR OTHER THE WARRANTY PACKET PROVIDED WITH THE UNIT.

ALTERATION, NEGLIGENCE, ABUSE, MISUSE, ACCIDENT, DAMAGE DURING TRANSIT OR INSTALLATION, FIRE, FLOOD, ACTS OF GOD, OR IMPROPER ELECTRICAL CONNECTIONS: Saba is not responsible for the repair or replacement of any parts that are determined to have been subjected after the date of manufacture to alteration, neglect, abuse, misuse, accident, damage during transit or installation, fire, flood, or acts of God. Saba is not responsible for the repair or replacement of faulty or damaged components resulting from electrical power failure, the use of extension cords, low voltage, or voltage drops to the unit.

SABA IS NOT RESPONSIBLE FOR THE REPAIR OR REPLACEMENT OF FAULTY OR DAMAGED COMPONENTS RESULTING FROM ELECTRICAL POWER FAILURE, THE USE OF EXTENSION CORDS, LOW VOLTAGE, OR VOLTAGE DROPS TO THE UNIT.

NO IMPLIED WARRANTY OF MERCHANTABILITY OR FITNESS FOR A PARTICULAR PURPOSE; THE FOREGOING WARRANTIES ARE EXCLUSIVE AND EXPRESSLY GIVEN IN LIEU OF ALL OTHER WARRANTIES, EXPRESSED, IMPLIED OR STATUTORY. THERE ARE NO WARRANTIES, WHICH EXTEND BEYOND THE DESCRIPTION ON THE FACE HEREOF.

Warranty information card must be submitted via post mail or electronically on our website at www.sabacorpusa.com/registration within 30 days from the purchase date. Failure to comply may result in your warranty being voided. All coverage provided within this warranty is applicable only to the United States, excluding Alaska and Hawaii, and Canada, excluding U.S. Territories. Saba is not responsible for any warranty claims made on products sold or used outside the forty-eight states of the United States nor for Canada.

Please email all of this information to: info@sabacorpusa.com

or fill out the form online at <http://Sabacorpusa.com/warranty-form>

Warranty Form

This form must be returned within sixty (60) days of the purchase date to receive registered warranty service terms

Product / Model _____
Serial number _____
Invoice / receipt no. _____
Date of purchase _____
Purchased from _____
Your Name _____
Business name _____
Address _____
Your email _____

SABA

We also offer a whole line of Refrigeration



SABA HEADQUARTERS

3390 Enterprise Avenue
Hayward, CA 94545-3228
Toll Free: (844) 422-8900
Office: (510) 293-0189
Fax: (510) 293-0199
Email: info@sabacorpusa.com
Website: www.sabacorpusa.com

SABA FLORIDA

4740 E Lakeland Commerce Parkway #1
Lakeland, FL 33805-7647
Office: (863) 333-4442
Fax: (863) 333-4443
Email: FL@sabacorpusa.com