



Where Legendary Kitchens Are Born

Refrigeration Equipment



www.sabacorpusa.com

WHO WE ARE

ENDURING QUALITY

SABA is a national restaurant and food service equipment provider with combined experience of 50+ years in the industry. Our mission at SABA is to “offer commercial food-service equipment that not only is competitively priced but also surpasses industry standards in **quality** and technology.”



CUSTOMER-CENTRIC



Here at SABA, we take pride in our **customer-centric** philosophy, as well as our out-of-the-box solutions. Being progressive minded allows us the ability to quickly adapt to dynamic trends in the industry, so that we can adjust our business model to meet the needs of our customers.

TECHNICAL SUPPORT

Our company has made substantial investments to engineer products to withstand commercial environments while offering **competitive pricing**. We are committed to provide our clients with highly personalized **after-sale** service and technical support.



ECO-FRIENDLY



Our company's commitment to continual education and proactive thinking keeps our staff ahead of the game in all facets of the food service equipment industry. With an **eco-friendly** approach when implementing processes and materials for products we can better serve the environment as well as our customers.

ACCOUNTABLE

You can confidently rely on SABA to hold ourselves and the people we hire **accountable**. We will also do everything in our power to make a positive difference at the point of sale and throughout the life of our equipment.



SUCCESS



SABA strives to be proactive and **efficient** in every detail of our company. From the materials used in manufacturing to the service technicians we hire to service our units. Our goal is to be the secret to success for our customers by allowing them to focus on the growth of their business rather than their equipment!

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**S-23R
S-23F**



**S-47R
S-47F**



**S-72R
S-72F**

Model	S-23R/S-23F	S-47R/S-47F	S-72R/S-72F
Door	1	2	3
Shelves	3	6	9
Exterior Dimensions (L x D x H)	29 x 32 ¼ x 82 ½	54 x 32 ¼ x 82 ½	81 x 32 ¼ x 82 ½
Capacity cu.ft.	23	47	72
HP	1/4 1/2	1/2 1	3/4 1-1/4
Voltage	115/60/1	115/60/1	115/60/1
Amps	2.76 7.92	4.56 11.16	10.68 13.32
Nema Config	5-15P	5-15P 5-20P 30 amps Circuit Breaker is recommended to be connected to the plug base directly.	5-15P 5-20P 30 amps Circuit Breaker is recommended to be connected to the plug base directly.
Crated/Uncrated Weight	282/337 lb 282/337 lb	447/513 lb 495/559 lb	616/704 lb 673/763 lb

- Bottom mount condensing unit
- Stainless steel interior and exterior
- Rounded corner design for easy cleaning of inside storage
- Heavy duty pull handle; Each door has two spring hinges making the door self-closing
- Refrigeration system holds 33°F to 41°F (0.5°C to 5°C) or -8°F to 0°F (-22°C to -18°C) for optimum food preservation
- Electronic control system: Adjustable temperature set point and defrost frequency as well as error codes to diagnose service issues
- Adjustable, heavy duty PVC coated shelves
- Standard heavy duty casters make it easy to move and clean underneath

* Specifications subject to change without notice





**S-23RG
S-23FG**



**S-47RG
S-47FG**



**S-72RG
S-72FG**

Model	S-23RG/S-23FG	S-47RG/S-47FG	S-72RG/S-72FG
Door	1	2	3
Shelves	3	6	9
Exterior Dimensions (L x D x H)	29 x 32 ¼ x 82 ½	54 x 32 ¼ x 82 ½	81 x 32 ¼ x 82 ½
Capacity cu.ft.	23	47	72
HP	1/4 3/4	1/2 1-1/4	3/4 1-1/4
Voltage	115/60/1	115/60/1	115/60/1
Amps	2.88 7.68	4.56 13.44	10.92 15.89
Nema Config	5-15P	5-15P 5-20P 30 amps Circuit Breaker is recommended to be connected to the plug base directly.	5-15P 5-20P 30 amps Circuit Breaker is recommended to be connected to the plug base directly.
Crated/Uncrated Weight	282/337 lb 292/347 lb	447/513 lb 467/533 lb	616/704 lb 646/734 lb

- Bottom mount condensing unit
- Stainless steel interior and exterior
- Glass Door for ease in checking inventory without opening the doors
- Rounded corner design for easy cleaning of inside storage
- Heavy duty pull handle; Each door has two spring hinges making the door self-closing
- Refrigeration system holds 33°F to 41°F (0.5°C to 5°C) or -8°F to 0°F (-22°C to -18°C) for optimum food preservation
- Electronic control system: Adjustable temperature set point and defrost frequency as well as error codes to diagnose service issues
- Adjustable, heavy duty PVC coated shelves
- Standard heavy duty casters make it easy to move and clean underneath
- LED lighting: Visibility of products, last longer and consume low energy

* Specifications subject to change without notice





SM-13R
SM-13F



SM-23R
SM-23F



SM-45R
SM-45F



SM-45RS



SM-72R
SM-72F

Model	SM-13R/SM-13F	SM-23R/SM-23F	SM-45R/SM-45F	SM-45RS	SM-72R
Door	1	1	2	2	3
Shelves	4	4	8	8	12
Exterior Dimensions (L x D x H)	25 ⁵ / ₈ x 22 ⁷ / ₈ x 790 ³ / ₈ 27 ³ / ₈ x 27 ¹ / ₂ x 80 ³ / ₄	28 ³ / ₈ x 31 ⁷ / ₈ x 79 ³ / ₈ 31 ¹ / ₈ x 31 ¹ / ₄ x 80 ³ / ₄	53 ¹ / ₈ x 32 x 79 ³ / ₈ 53 ¹ / ₈ x 31 ⁷ / ₈ x 79 ³ / ₈	53 ¹ / ₈ x 31 ⁷ / ₈ x 79 ³ / ₈	78 ¹ / ₄ x 29 ⁷ / ₈ x 80 ⁷ / ₈ 79 ¹ / ₂ x 30 ⁵ / ₈ x 80 ³ / ₄
Capacity cu.ft.	13	23	45	45	63
HP	1/4 3/4	1/3 3/4	3/4 1 1/4	1/2	3/4 + (2) 3/4 +
Voltage	115/60/1	115/60/1	115/60/1	115/60/1	115/60/1
Amps	2.88 8.76	3 9.36	4.44 10.56	4.32	10.68 16.3
Nema Config	5-15P	5-15P	5-15P 5-20P	5-15P	5-20P
Crated/Uncrated Weight	220/225 lb 374/418 lb	284/319 lb 506/550 lb	440/495 lb 572/627 lb	440/495 lb	614/704 lb 770/836 lb

- Bottom mount condensing unit
- Rounded corner design for easy cleaning of inside storage
- Double and/or triple pane thermal insulated glass door with aluminum frames
- Refrigeration system holds 33°F to 41°F (0.5°C to 5°C) or -10°F to 0°F (-23°C to -18°C) for optimum food preservation
- Electronic control system: Adjustable temperature set point and defrost frequency as well as error codes to diagnose service issues
- Adjustable, heavy duty PVC coated shelves
- Standard heavy duty casters make it easy to move and clean underneath
- LED lighting: Visibility of products, last longer and consume low energy
- Lighted to panel: Lighted panel above the cabinet making the merchandiser more eye-catching

* Specifications subject to change without notice.



Sandwich/Salad Prep Table



SPS-27-8



SPS-48-12



SPS-60-16



SPS-72-18

Model	SPS-27-8	SPS-48-12	SPS-60-16	SPS-72-18
Door	1	2	2	3
Shelves	1	2	2	3
Exterior Dimensions (L x D x H)	27 ½ x 29 ½ x 42 ¼	46 ¾ x 29 ½ x 42 ¼	60 ¼ x 29 ½ x 42 ¼	70 ¾ x 29 ½ x 42¼
Capacity cu.ft.	5.7	9.5	15	15.5
HP	1/4	1/3	1/3	1/2
Voltage	115/60/1	115/60/1	115/60/1	115/60/1
Amps	4.4	6.1	6.7	8.6
Nema Config	5-15P	5-15P	5-15P	5-15P
Crated/Uncrated Weight	187/255 lb	271/394 lb	319/451 lb	378/513 lb

- Stainless steel interior and exterior and aluminum finished back
- Rounded corner design for easy cleaning of inside storage
- Positive seal self-closing door(s) with 90 degrees stay open feature
- Magnetic door gasket(s) with no tools removal for easy cleaning
- Refrigeration system holds 33°F to 41°F (0.5°C to 5°C) for optimum food preservation
- Electronic control system: Adjustable temperature set point and defrost frequency as well as error codes to diagnose service issues
- Adjustable, heavy duty PVC coated shelves
- Standard heavy duty casters make it easy to move and clean underneath
- Condensing unit access in back of cabinet, slides out for easy maintenance
- Insulated lid on prep units helps maintain food freshness
- Analog temperature control: Easy adjust the temperature and the thermostat allows you to easily keep track of the units temperature in order to keep products properly cool
- Cutting board is easily secured and is easy to remove for cleaning

* Specifications subject to change without notice.



Mega-Top Sandwich/Salad Prep Table



SPS-27-12M



SPS-36-15M



SPS-48-18M



SPS-60-24M



SPS-72-30M

Model	SPS-27-12M	SPS-36-15M	SPS-48-18M	SPS-60-24M	SPS-72-30M
Door	1	2	2	2	3
Shelves	1	2	2	2	3
Exterior Dimensions (L x D x H)	27 ½ x 34 x 45 ¾	36 ¼ x 34 x 45 ¾	46 ¾ x 34 x 45 ¾	60 ¼ x 34 x 45 ¾	70 ¼ x 34 x 45 ¾
Capacity cu.ft.	5.7	7.8	9.5	15	15.5
HP	1/4	1/4	1/3	1/3	1/2
Voltage	115/60/1	115/60/1	115/60/1	115/60/1	115/60/1
Amps	4.4	5.2	6.1	6.7	8.6
Nema Config	5-15P	5-15P	5-15P	5-15P	5-15P
Crated/Uncrated Weight	198/264 lb	253/352 lb	282/407 lb	330/462 lb	396/528 lb

- Stainless steel interior and exterior and aluminum finished back
- Rounded corner design for easy cleaning of inside storage
- Positive seal self-closing door(s) with 90 degrees stay open feature
- Magnetic door gasket(s) with no tools removal for easy cleaning
- Refrigeration system holds 33°F to 41°F (0.5°C to 5°C) for optimum food preservation
- Electronic control system: Adjustable temperature set point and defrost frequency as well as error codes to diagnose service issues
- Adjustable, heavy duty PVC coated shelves
- Standard heavy duty casters make it easy to move and clean underneath
- Condensing unit access in back of cabinet, slides out for easy maintenance
- Insulated lid on prep units helps maintain food freshness
- Analog temperature control: Easy adjust the temperature and the thermostat allows you to easily keep track of the units temperature in order to keep products properly cool
- Cutting board is easily secured and is easy to remove for cleaning

* Specifications subject to change without notice.



Pizza Prep Table



SPP-44-6



SPP-67-9



SPP-91-12

Model	SPP-44-6	SPP-67-9	SPP-91-12
Door	1	2	3
Shelves	1	2	3
Exterior Dimensions (L x D x H)	44-½ x 31 ½ x 39 ¾	67 ¼ x 31 ½x 39 ¾	92 x 31 ½ x 39 ¾
Capacity cu.ft.	13	16	24.2
HP	1/4+	1/3+	1/2+
Voltage	115/60/1	115/60/1	115/60/1
Amps	4	5.9	7.2
Nema Config	5-15P	5-15P	5-15P
Crated/Uncrated Weight	374/497 lb	431/563 lb	565/719 lb

- Stainless steel interior and exterior and aluminum finished back
- Rounded corner design for easy cleaning of inside storage
- Positive seal self-closing door(s) with 90 degrees stay open feature
- Magnetic door gasket(s) with no tools removal for easy cleaning
- Refrigeration system holds 33°F to 41°F (0.5°C to 5°C) for optimum food preservation
- Electronic control system: Adjustable temperature set point and defrost frequency as well as error codes to diagnose service issues
- Adjustable, heavy duty PVC coated shelves
- Standard heavy duty casters make it easy to move and clean underneath
- Condensing unit access in back of cabinet, slides out for easy maintenance
- Insulated lid on prep units helps maintain food freshness
- Analog temperature control: Easy adjust the temperature and the thermostat allows you to easily keep track of the units temperature in order to keep products properly cool
- Cutting board is easily secured and is easy to remove for cleaning

* Specifications subject to change without notice.





SUC-27R
SUC-27F



SUC-48R
SUC-48F



SUC-60R



SUC-72R

Model	SUC-27R/SUC-27F	SUC-48R/SUC-48F	SUC-60R	SUC-72R
Door	1	2	2	3
Shelves	1	2	2	3
Exterior Dimensions (L x D x H)	27 x 29 ½ x 34	47 ¼ x 29 ½ x 34	60 ¼ x 29 ½ x 34	72 x 29 ½ x 34
Capacity cu.ft.	6.3	12	15	15.5
HP	1/4 1/2	1/3 1/2	1/3 1/2	1/2
Voltage	115/60/1	115/60/1	115/60/1	115/60/1
Amps	1.92 2.04	2.76 3.12	2.88 6.36	3.24
Nema Config	5-15P	5-15P	5-15P	5-15P
Crated/Uncrated Weight	169/220 lb 178/233 lb	238/299 lb 251/312 lb	275/341 lb 290/356 lb	330/407 lb

- Stainless steel interior and exterior with aluminum finished back
- Rounded corner design for easy cleaning of inside storage
- Positive seal self-closing door(s) with 90 degrees stay open feature
- Magnetic door gasket(s) with no tools removal for easy cleaning
- Refrigeration system holds 33°F to 41°F (0.5°C to 5°C) or -8°F to 0°F (-22°C to -18°C) for optimum food preservation
- Electronic control system: Adjustable temperature set point and defrost frequency as well as error codes to diagnose service issues
- Adjustable, heavy duty PVC coated shelves
- Standard heavy duty casters make it easy to move and clean underneath
- Condensing unit access in back of cabinet, slides out for easy maintenance

* Specifications subject to change without notice.



Chef Base Drawer Refrigerator



SCB-36



SCB-52



SCB-72

Model	SCB-36	SCB-52	SCB-72
Drawers	2	2	4
GN Pans	2*1/1 + 6*1/6	6*1/1	8*1/1
Exterior Dimensions (L x D x H)	36 ³ / ₈ x 32 ¹ / ₈ x 25 ³ / ₈	51 ⁷ / ₈ x 32 ¹ / ₈ x 25 ³ / ₈	72 ³ / ₈ x 32 ¹ / ₈ x 25 ³ / ₈
Capacity cu.ft.	2 full size pans	6 full size pans	8 full size pans
HP	1/6	1/4	1/3
Voltage	115/60/1	115/60/1	115/60/1
Amps	3.48	4.56	6.36
Nema Config	5-15P	5-15P	5-15P
Crated/Uncrated Weight	242/279 lb	286/341 lb	396/484 lb

- Stainless steel interior and exterior with aluminum finished back
- Rounded corner design for easy cleaning of inside storage
- Cabinet top is one piece, heavy duty reinforced stainless steel
- Drip resistant "V" edge protects against spills
- Refrigeration system holds 33°F to 41°F (0.5°C to 5°C) for optimum food preservation
- Electronic control system: Adjustable temperature set point and defrost frequency as well as error codes to diagnose service issues
- Heavy duty pull handle; each drawer with tracks and rollers for ease in opening and closing
- Standard heavy duty casters make it easy to move and clean underneath
- Easily accessible condenser coil for cleaning and easy service access
- Simple installation with no plumbing required

* Specifications subject to change without notice



24" Depth Back Bar Cooler (Glass Door)



SBB-24-48G



SBB-24-60G



SBB-24-72G

Model	SBB-24-48G	SBB-24-60G	SBB-24-72G
Doors	2	2	3
Exterior Dimensions (L x D x H)	48 $\frac{7}{8}$ x 24 $\frac{3}{8}$ x 35 $\frac{5}{8}$	60 $\frac{7}{8}$ x 24 $\frac{3}{8}$ x 35 $\frac{5}{8}$	72 $\frac{7}{8}$ x 24 $\frac{3}{8}$ x 35 $\frac{5}{8}$
Capacity cu.ft.	11.8	15.8	19.6
HP	1/3	1/3	1/3
Voltage	115/60/1	115/60/1	115/60/1
Amps	2.88	2.88	3.96
Nema Config	5-15P	5-15P	5-15P
Crated/Uncrated Weight	216/260 lb	255/319 lb	310/385 lb

- Standard cabinet exterior construction includes attractive, wear resistant vinyl on steel in black finish
- Standard interior construction utilizes stainless steel walls, floor and ceiling
- Refrigeration system uses R134a Refrigerant which is CFC and HCFC-free for compliance with environmental safety concerns
- Oversized, factory balanced, refrigeration system holds 33°F to 38°F (0.5°C to 3.3°C)
- NSF-7 approved for packaged and bottled product
- LED lighting: Visibility of products, last longer and consume low energy
- Digital temperature control: Adjustable temperature set point and defrost frequency as well as error codes to diagnose service issues
- Easily accessible condenser coil for cleaning and easy service access
- Designed to accommodate a variety of beer kegs

* Specifications subject to change without notice



24" Depth Back Bar Cooler (Glass Door/Stainless Steel)



SBB-24-48GSS



SBB-24-60GSS



SBB-24-72GSS

Model	SBB-24-48GSS	SBB-24-60GSS	SBB-24-72GSS
Doors	2	2	3
Exterior Dimensions (L x D x H)	48 ⁷ / ₈ x 24 ³ / ₈ x 35 ⁵ / ₈	60 ⁷ / ₈ x 24 ³ / ₈ x 35 ⁵ / ₈	72 ⁷ / ₈ x 24 ³ / ₈ x 35 ⁵ / ₈
Capacity cu.ft.	11.8	15.8	19.6
HP	1/3	1/3	1/3
Voltage	115/60/1	115/60/1	115/60/1
Amps	2.88	2.88	3.96
Nema Config	5-15P	5-15P	5-15P
Crated/Uncrated Weight	216/260 lb	255/319 lb	310/385 lb

- Standard Stainless exterior
- Standard interior construction utilizes stainless steel walls, floor and ceiling
- Refrigeration system uses R134a Refrigerant which is CFC and HCFC-free for compliance with environmental safety concerns
- Oversized, factory balanced, refrigeration system holds 33°F to 38°F (0.5°C to 3.3°C)
- NSF-7 approved for packaged and bottled product
- LED lighting: Visibility of products, last longer and consume low energy
- Digital temperature control: Adjustable temperature set point and defrost frequency as well as error codes to diagnose service issues
- Easily accessible condenser coil for cleaning and easy service access
- Designed to accommodate a variety of beer kegs

* Specifications subject to change without notice



24" Depth Back Bar Cooler (Solid Door)



SBB-24-48B



SBB-24-60B



SBB-24-72B

Model	SBB-24-48B	SBB-24-60B	SBB-24-72B
Doors	2	2	3
Exterior Dimensions (L x D x H)	48 $\frac{7}{8}$ x 24 $\frac{3}{8}$ x 35 $\frac{5}{8}$	60 $\frac{7}{8}$ x 24 $\frac{3}{8}$ x 35 $\frac{5}{8}$	72 $\frac{7}{8}$ x 24 $\frac{3}{8}$ x 35 $\frac{5}{8}$
Capacity cu.ft.	11.8	15.8	19.6
HP	1/3	1/3	1/3
Voltage	115/60/1	115/60/1	115/60/1
Amps	2.88	2.88	3.96
Nema Config	5-15P	5-15P	5-15P
Crated/Uncrated Weight	216/260 lb	255/319 lb	310/385 lb

- Standard cabinet exterior construction includes attractive, wear resistant vinyl on steel in black finish
- Standard interior construction utilizes stainless steel walls, floor and ceiling
- Refrigeration system uses R134a Refrigerant which is CFC and HCFC-free for compliance with environmental safety concerns
- Oversized, factory balanced, refrigeration system holds 33°F to 38°F (0.5°C to 3.3°C)
- NSF-7 approved for packaged and bottled product
- LED lighting: Visibility of products, last longer and consume low energy
- Digital temperature control: Adjustable temperature set point and defrost frequency as well as error codes to diagnose service issues
- Easily accessible condenser coil for cleaning and easy service access
- Designed to accommodate a variety of beer kegs

* Specifications subject to change without notice



24" Depth Back Bar Cooler (Stainless Steel)



SBB-24-48SS



SBB-24-60SS



SBB-24-72SS

Model	SBB-24-48SS	SBB-24-60SS	SBB-24-72SS
Doors	2	2	3
Exterior Dimensions (L x D x H)	48 $\frac{7}{8}$ x 24 $\frac{3}{8}$ x 35 $\frac{5}{8}$	60 $\frac{7}{8}$ x 24 $\frac{3}{8}$ x 35 $\frac{5}{8}$	72 $\frac{7}{8}$ x 24 $\frac{3}{8}$ x 35 $\frac{5}{8}$
Capacity cu.ft.	11.8	15.8	19.6
HP	1/3	1/3	1/3
Voltage	115/60/1	115/60/1	115/60/1
Amps	2.88	2.88	3.96
Nema Config	5-15P	5-15P	5-15P
Crated/Uncrated Weight	216/260 lb	255/319 lb	310/385 lb

- All-stainless steel
- Standard interior construction utilizes stainless steel walls, floor and ceiling
- Refrigeration system uses R134a Refrigerant which is CFC and HCFC-free for compliance with environmental safety concerns
- Oversized, factory balanced, refrigeration system holds 33°F to 38°F (0.5°C to 3.3°C)
- NSF-7 approved for packaged and bottled product
- LED lighting: Visibility of products, last longer and consume low energy
- Digital temperature control: Adjustable temperature set point and defrost frequency as well as error codes to diagnose service issues
- Easily accessible condenser coil for cleaning and easy service access
- Designed to accommodate a variety of beer kegs
- Self –Closing/Lockable doors: Positive seal, self-closing door(s) to help conserve energy and security

* Specifications subject to change without notice



27" Depth Back Bar Cooler (Glass Door)



SBB-27-23G



SBB-27-58G



SBB-27-69G



SBB-27-90G

Model	SBB-27-23G	SBB-27-58G	SBB-27-69G	SBB-27-90G
Doors	1	2	2	3
Exterior Dimensions (L x D x H)	23 ½ x 30 ¾ x 38 ¾	58 7/8 x 27 ¾ x 35 5/8	69 1/8 x 27 ¾ x 35 5/8	90 3/8 x 27 ¾ x 35 5/8
Capacity: 1/2 Barrels 12 oz. Cans	1 30 6-pks	2 88 6-pks	3 112 6-pks	4 152 6-pks
HP	1/6+	1/3+	1/3+	1/3+
Voltage	115/60/1	115/60/1	115/60/1	115/60/1
Amps	1.92	2.88	3.6	4.68
Nema Config	5-15P	5-15P	5-15P	5-15P
Crated/Uncrated Weight	161/172 lb	275/308 lb	319/359 lb	363/418 lb

- Standard cabinet exterior construction includes attractive, wear resistant vinyl on steel in black finish
- Standard interior construction utilizes stainless steel walls, floor and ceiling
- Refrigeration system uses R134a Refrigerant which is CFC and HCFC-free for compliance with environmental safety concerns
- Oversized, factory balanced, refrigeration system holds 33°F to 38°F (0.5°C to 3.3°C)
- NSF-7 approved for packaged and bottled product
- LED lighting: Visibility of products, last longer and consume low energy
- Digital temperature control: Adjustable temperature set point and defrost frequency as well as error codes to diagnose service issues
- Easily accessible condenser coil for cleaning and easy service access
- Designed to accommodate a variety of beer kegs
- Self –Closing/Lockable doors: Positive seal, self-closing door(s) to help conserve energy and security

* Specifications subject to change without notice



27" Depth Back Bar Cooler (Solid Door)



SBB-27-23B



SBB-27-58B



SBB-27-69B



SBB-27-90B

Model	SBB-27-23B	SBB-27-58B	SBB-27-69B	SBB-27-90B
Doors	1	2	2	3
Exterior Dimensions (L x D x H)	23 ½ x 30 ¾ x 38 ¾	58 7/8 x 27 ¾ x 35 5/8	69 1/8 x 27 ¾ x 35 5/8	90 3/8 x 27 ¾ x 35 5/8
Capacity: 1/2 Barrels 12 oz. Cans	1 30 6-pks	2 88 6-pks	3 112 6-pks	4 152 6-pks
HP	1/6+	1/3+	1/3+	1/3+
Voltage	115/60/1	115/60/1	115/60/1	115/60/1
Amps	1.92	2.88	3.6	3.84
Nema Config	5-15P	5-15P	5-15P	5-15P
Crated/Uncrated Weight	161/172 lb	275/308 lb	319/359 lb	363/418 lb

- Standard cabinet exterior construction includes attractive, wear resistant vinyl on steel in black finish
- Standard interior construction utilizes stainless steel walls, floor and ceiling
- Refrigeration system uses R134a Refrigerant which is CFC and HCFC-free for compliance with environmental safety concerns
- Oversized, factory balanced, refrigeration system holds 33°F to 38°F (0.5°C to 3.3°C)
- NSF-7 approved for packaged and bottled product
- LED lighting: Visibility of products, last longer and consume low energy
- Digital temperature control: Adjustable temperature set point and defrost frequency as well as error codes to diagnose service issues
- Easily accessible condenser coil for cleaning and easy service access
- Designed to accommodate a variety of beer kegs
- Self –Closing/Lockable doors: Positive seal, self-closing door(s) to help conserve energy and security

* Specifications subject to change without notice



24" Depth Direct Draw Beer Dispenser

SABA



SDD-24-48



SDD-24-60



SDD-24-72

Model	SDD-24-48	SDD-24-60	SDD-24-72
Doors	2	2	3
Exterior Dimensions (L x D x H)	48 1/2 x 24 3/8 x 35 5/8	60 3/4 x 24 3/8 x 35 5/8	72 3/4 x 24 3/8 x 35 5/8
Capacity 1/2 Barrels	2	2	3
HP	1/3+	1/3+	1/3+
Voltage	115/60/1	115/60/1	115/60/1
Amps	3	3	3.96
Nema Config	5-15P	5-15P	5-15P
Crated/Uncrated Weight	216/260 lb	255/319 lb	310/385 lb

- Standard cabinet exterior construction includes attractive, wear resistant vinyl on steel in black finish
- Standard interior construction utilizes stainless steel walls, floor and ceiling
- Refrigeration system uses R134a Refrigerant which is CFC and HCFC-free for compliance with environmental safety concerns
- Oversized, factory balanced, refrigeration system holds 33°F to 38°F (0.5°C to 3.3°C)
- NSF-7 approved for packaged and bottled product
- LED lighting: Visibility of products, last longer and consume low energy
- Digital temperature control: Adjustable temperature set point and defrost frequency as well as error codes to diagnose service issues
- Easily accessible condenser coil for cleaning and easy service access
- Designed to accommodate a variety of beer kegs
- Self –Closing/Lockable doors: Positive seal, self-closing door(s) to help conserve energy and security

* Specifications subject to change without notice





SDD-30-23



SDD-27-58



SDD-27-69



SDD-27-90

Model	SDD-30-23	SDD-27-58	SDD-27-69	SDD-27-90
Doors	1	2	2	3
Exterior Dimensions (L x D x H)	23 ½ x 30 ¾ x 38 ¾	58 7/8 x 27 ¾ x 35 5/8	69 1/8 x 27 ¾ x 35 5/8	90 3/8 x 27 ¾ x 35 5/8
Capacity 1/2 Barrels	1	2	3	4
HP	1/6+	1/3+	1/3+	1/3+
Voltage	115/60/1	115/60/1	115/60/1	115/60/1
Amps	1.92	2.88	3.6	4.68
Nema Config	5-15P	5-15P	5-15P	5-15P
Crated/Uncrated Weight	165/176 lb	279/312 lb	326/367 lb	374/429 lb

- Stainless steel tops with drain line and drip trays are standard
- Standard stainless steel floor and inner wall
- Space-saving side mounted evaporator optimizes interior cabinet space
- Cold air is directed into draft towers ensuring optimum beer dispensing
- Oversized, factory balanced, refrigeration system holds 33°F to 38°F (0.5°C to 3.3°C)
- NSF-7 approved for packaged and bottled product
- LED lighting: Visibility of products, last longer and consume low energy
- Digital temperature control: Adjustable temperature set point and defrost frequency as well as error codes to diagnose service issues
- Easily accessible condenser coil for cleaning and easy service access
- Designed to accommodate a variety of beer kegs
- Self –Closing/Lockable doors: Positive seal, self-closing door(s) to help conserve energy and security

* Specifications subject to change without notice





SBC-25B



SBC-50B



SBC-65B



SBC-95B

Model	SBC-25B	SBC-50B	SBC-65B	SBC-95B
Lids	1	2	2	3
Exterior Dimensions (L x D x H)	26 ³ / ₈ x 26 ⁵ / ₈ x 34 ¹ / ₄	49 ¹ / ₂ x 26 ⁵ / ₈ x 34 ¹ / ₄	64 ¹ / ₂ x 26 ⁵ / ₈ x 34 ¹ / ₄	95 ¹ / ₄ x 26 ⁵ / ₈ x 34 ¹ / ₄
Capacity 12 oz. Bottles 12 oz. Cans	4.5 cases 6 cases	16.5 cases 24 cases	22 cases 32 cases	37.5 cases 55 cases
HP	1/6	1/4	1/3+	1/2+
Voltage	115/60/1	115/60/1	115/60/1	115/60/1
Amps	2.04	2.28	2.64	4.2
Nema Config	5-15P	5-15P	5-15P	5-15P
Crated/Uncrated Weight	154/176 lb	220/253 lb	253/286 lb	363/429 lb

- Exteriors include attractive wear-resistant vinyl on steel in black finish with stainless steel top
- Interior: 304 stainless steel floors with smooth white finish on interior sides
- Standard removable bottle cap opener and cap catcher
- Aluminum coated interior metal and epoxy coated steel wire adjustable dividers
- Oversized, factory balanced, refrigeration system holds 33°F to 38°F (0.5°C to 3.3°C)
- NSF-7 approved for packaged and bottled product
- Guided airflow cools bottles on top first
- Digital temperature control: Adjustable temperature set point and defrost frequency as well as error codes to diagnose service issues
- Condensing units slides out for easy maintenance

* Specifications subject to change without notice





SGF-25



SGF-50

Model	SGF-25	SGF-50
Lids	1	2
Exterior Dimensions (L x D x H)	26 $\frac{3}{8}$ x 26 $\frac{5}{8}$ x 34 $\frac{1}{4}$	49 $\frac{1}{2}$ x 26 $\frac{5}{8}$ x 34 $\frac{1}{4}$
Capacity: 10 oz. Steins 8"(204 mm)Mugs	85 90	240 250
HP	1/3	1/2
Voltage	115/60/1	115/60/1
Amps	2.04	3
Nema Config	5-15P	5-15P
Crated/Uncrated Weight	154/176 lb	220/253 lb

- Exteriors include attractive wear-resistant vinyl on steel in black finish with stainless steel top
- Interior: 304 stainless steel floors with smooth white finish on interior sides
- Aluminum coated interior metal and epoxy coated steel wire adjustable dividers
- Oversized, factory balanced, refrigeration system holds 0°F (-17.7°C)
- NSF-7 approved for packaged and bottled product
- Guided airflow cools bottles on top first
- Digital temperature control: Adjustable temperature set point and defrost frequency as well as error codes to diagnose service issues
- Condensing units slides out for easy maintenance
- Large storage capacity to meet the supply and demand

* Specifications subject to change without notice





SCGG-47



SCGG-78

Model	SCGG-47	SCGG-78
Doors	2	3
Shelves	6	9
Exterior Dimensions (L x D x H)	47 ¼ x 32 ½ x 42 ⅞	82 x 32 ½ x 42 ⅞
Capacity cu.ft.	18	32
HP	1/3	1/2
Voltage	115/60/1	115/60/1
Amps	3.12	7.08
Nema Config	5-15P	5-15P
Crated/Uncrated Weight	319/429 lb	506/638 lb

- Exteriors include attractive wear-resistant vinyl on steel in black finish with stainless steel top and floor
- Rounded corner design for easy cleaning of inside storage
- Double pane, curved Tempering frontal glass
- Gravity coil refrigeration system provides high humidity environment for exceptional preservation of meats and deli products
- NSF-7 approved for packaged and bottled product
- Adjustable, heavy duty PVC coated shelves
- Digital temperature control: Adjustable temperature set point and defrost frequency as well as error codes to diagnose service issues
- Standard heavy duty casters make it easy to move and clean underneath
- Easily accessible condenser coil for cleaning and easy service access

* Specifications subject to change without notice



Dipping Cabinet

SABA



SDC-46



SDC-66

Model	SDC-46	SDC-66
Lids	1	2
Exterior Dimensions (L x D x H)	47 x 27 ¾ x 51 ⅛	67 ¾ x 27 ¾ x 51 ⅛
Capacity 3 Gallon (12 Liter) Cans	13 Total (Display 8 & Storage 5)	20 Total (Display 12 & Storage 8)
HP	1/4+	1/2+
Voltage	115/60/1	115/60/1
Amps	5.16	5.64
Nema Config	5-15P	5-15P
Crated/Uncrated Weight	240/345 lb	310/431 lb

- Exterior - high quality white powder coat finish on steel.
- Interior - powder coat finish on aluminum.
- Top - 300 stainless steel top and attached frame structure.
- Plain glass - plain glass front and side glass panels provide extra large viewing area to maximize ice cream presentation
- Refrigeration system: R290 Cold wall refrigeration system. Maintains -10°F to +0°F (-23.3°C to -18°C).
- ETL safety and NSF-7 sanitation approved.
- Night covers for case opening.
- Electronic control system: Adjustable temperature set point and defrost frequency Error codes to diagnose service issues
- Display and Storage: Designed to hold 3 gallon (12 L) ice cream containers in display and beneath area
- LED lamp provides more even lighting throughout the cabinet to enhance product appearance.

* Specifications subject to change without notice



Warranty Claims

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. In case of compressor replacement under warranty, either compressor or compressor tag must be returned to SABA along with above listed information. Failure to comply with warranty policies will result in voiding claims.

SABA warrants all new refrigerated components, the cabinet and all parts, 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 two (2) year from the date of original installation or twenty four (24) months after shipment date from SABA, whichever occurs first. Any part, covered under this warranty, that are by SABA to have been defective within two (2) year of original installation or twenty four (24) 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 area 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)

Additional Three-Year Compressor Warranty

In addition to the two (2) year warranty stated above, SABA warrants its compressor to be free from defects in both material and workmanship under normal and proper use and maintenance service for a period of three (3) additional years from the date of original installation, but not to exceed five (5) years. Compressor determined by SABA to have been defective within this extended period will, at SABA's discretion, be either repaired or replaced with a compressor or compressor parts of similar design and capacity. The three (3) year extended compressor warranty applies only to hermetically sealed parts of the compressor and does not apply to any other parts or components, including, but not limited to, cabinet, paint finish, temperature control, refrigerant, metering device, driers, motor starting equipment, fan assembly or and other electrical components, etc.

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 REFRIGERATION FAILURE. PROPER VENTILATION (3" INCHES) AROUND THE UNIT AREA INDOOR IS A NECESSITY FOR THE UNIT TO FUNCTION, AND FAILURE MAY RESULT IN TERMINATION OF WARRANTY. AVOIDING INSTALLATION IN HIGH HUMIDITY OR DUSTY AREAS AS IT MAY CAUSE MALFUNCTION OF UNIT. 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. SABA WILL NOT BE HELD RESPONSIBLE FOR THE FOLLOWING EXTERNAL FACTORS: 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 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 e-mail 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 e-mail _____

SABA also carries cooking equipment



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