



Features of Your Customized ULTIMATE Range

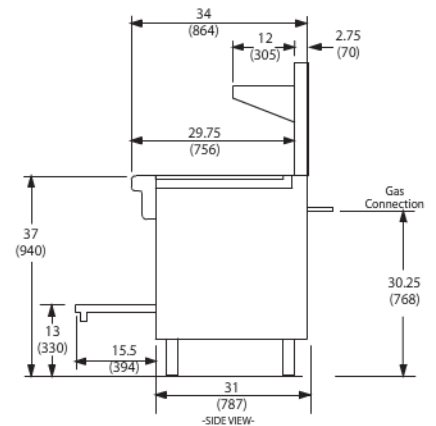
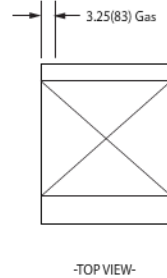
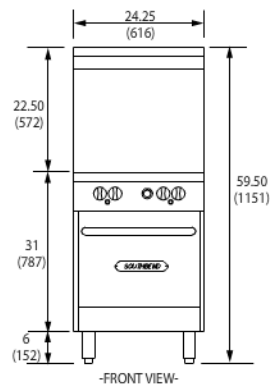
- Commercial gas range, 24" wide with 27" deep cooking top
- 4" Stainless steel front rail, stainless steel front and sides
- Front located manual gas shutoff to entire range
- One year, No Quibble, 24/7 parts and labor warranty
- Factory installed regulator
- 4 patented, one piece, lifetime non-clog burners 33K BTU NAT (24K BTU LP)
- Cast iron standard top will hold a 14" stock pot
- Standing pilot for open top burners
- 22.5" flue riser with stainless steel shelf
- 6" high casters, all swivel, front locks

45K BTU space saver oven

- 45,000 BTU NAT (40,000 BTU LP)
- Heavy duty counter balanced oven door
- All enameled covered oven with lift-out bottom
- Snap action thermostat 250°-500°F (121°-260°C)
- Large 19-1/2" wide x 26-1/2" deep oven
- Single rack per oven
- Equipped with flame failure safety device



DIMENSIONS - in(mm)



UTILITY INFORMATION

- Gas:
- Total BTU-NAT: 177K BTU NAT (136K BTU LP)
  - One 3/4" male connection
  - Required operating pressure:  
Natural Gas 4" W.C. or Propane Gas 10" W.C.
  - If using Flex-Hose, the I.D. should not be smaller than the I.D. of the manifold of the unit to which it is being connected
  - Check local codes for fire and sanitary regulations.
  - If the unit is connected directly to the outside flue, and A.G.A approved down draft diverter must be installed at the flue outlet of the oven.
- Electrical:
- None

MISCELLANEOUS INFORMATION

- If using Flex-Hose, the I.D. should not be smaller than 3/4" and must comply with ANSI Z 21.69
- If casters are used with flex hose, a restraining device should be used to eliminate undue strain on the flex hose
- For installation on combustible floors (with 6" high legs) and adjacent to combustible walls, allow 6" clearance.
- Install under vented hood
- Check local codes for fire, installation and sanitary regulations.

**NOTICE:** Southbend has a policy of continuous product research and improvement. We reserve the right to change specifications and product design without notice. Such revisions do not entitle the buyer to corresponding changes, improvements, additions or replacements for previously purchased equipment.

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