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Standard Exterior Features

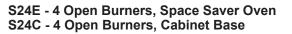
- 24-3/8" wide open top with four (4) 28,000 BTU NAT (24,000 BTU LP) PATENTED, one-piece cast iron, non-clog burners with Lifetime Warranty
- Stainless steel front, sides and removable shelf
- 4" Stainless steel front rail with closed, welded end caps
- Four (4) removable, cast iron grate tops (rear holds up to 14" stock pot)
- Removable, one-piece crumb drawer under burners
- Metal knobs w/ red stripe
- Hinged, lower valve panel
- Quadrant spring doors with ergonomic chrome handle
- 6" stainless steel, adjustable legs
- Factory installed pressure regulator

Space Saver Oven Features (E)

- 35,000 BTU space saver oven with snap action thermostat adjustable for 175°F to 550°F
- U-shaped heavy duty oven burner
- Equipped with flame failure safety device
- Large 19-1/2" wide X 26-1/2" deep oven with all oven cavity parts enameled
- Four sides and top of oven insulated with heavy, self-supporting block type rock wool with oven baffle assembly
- 2-position rack guides with one removable rack

Cabinet Base Features (C)

- Aluminized cabinet base. Optional no-charge doors that open from the center available.





(S24E shown)

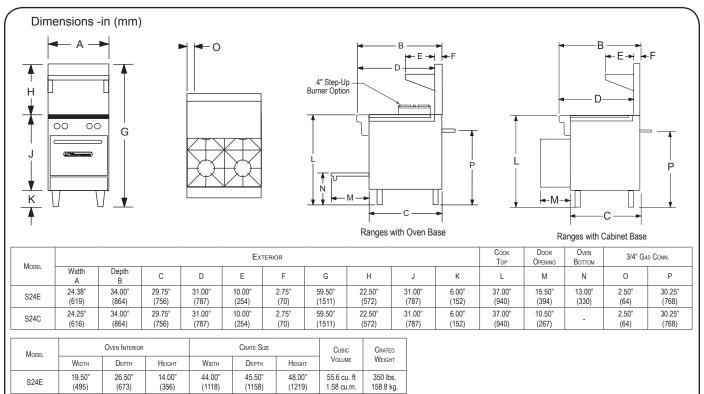
BIDDING SPECIFICATION

The unit shall be a 24-3/8" wide, S-Series Restaurant Range with four (4) 28,000 BTU NAT (24,000 BTU LP) open top burners with four (4) removable cast iron grate tops. The exterior of the unit shall be constructed of stainless steel and have a 4" stainless steel front rail with closed, welded end caps. The unit shall have 6" stainless steel, adjustable legs. The unit shall come with a 22.5" high stainless steel flue riser with single shelf. The unit shall cozme with a factory installed regulator.

E - The unit shall have a 35,000 BTU space saver oven with snap action thermostat, adjustable from 175°F to 550° F. The interior shall be enameled on both sides and measure 19-1/2" wide X 26.5" deep X 14" high, and includes 2-position rack guides with one removable rack.

C - The unit shall have an aluminized cabinet base without doors. Optional, no-charge doors that open from the center available.





| Gas Type | BURNERS (BTU/EACH) | |
|----------|--------------------|------------------|
| | OPEN TOP BURNER | SPACE SAVER OVEN |
| Natural | 28K | 35K |
| LP | 24K | 35K |

44 00'

(1118)

45 50"

(1158)

48 00'

(1219)

- Each unit has a 3/4", male, rear gas connection.
- Minimum inlet pressure Natural Gas is 7" W.C - Propane Gas is 11" W.C.
- Check local codes for fire, installation and sanitary regulations.
- For installation on combustible floors (with 6" high legs or casters) and adjacent to combustible walls, allow 10" clearance.

UTILITY INFORMATION

350 lbs

158.8 kg

55.6 cu. ft

1.58 cu m

- Clearance to noncombustible construction is 0" for all tops and bases.
- 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.
- If casters are used, a restraining device should be used to eliminate undue strain on the flex hose.
- Install under vented hood.
- If the unit is connected directly to the outside flue, an A.G.A approved down draft diverter must be installed at the flue outlet of the oven.

Notice: Southbend reserves 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.

OPTIONS AND ACCESSORIES

Casters - all swivel - front with locks

10" flue riser

S24C

- Restraining device Extra oven racks
- 3/4" guick disconnect with flexible hose complies with ANSI Z 21.69 (Specify 3ft,
- Auxiliary griddle plates
- Cabinet base doors (No charge)
- □ 24" cheesemelter mounted to flue

- 4ft or 5ft.
 - Since 18

INTENDED FOR COMMERCIAL USE ONLY. NOT FOR HOUSEHOLD USE.

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