

ULTIMATE RESTAURANT RANGE 48" SERIES

Standard Features

- Commercial gas range 48-5/8"" wide with a 37" high cooking top
- 4"Stainless steel front rail, stainless steel front and sides
- Front located manual gas shut-off to entire range
- One year No Quibble, 24/7 parts and labor warranty
- Factory installed Regulator
- Four (4) removable, cast iron grate tops (rear holds up to 14" stock pot).
- Standing pilot for open top burners
- Battery spark ignition for oven bases

Optional 33K Non-clog Burners (Burner Option 1)

- (8) patented, one piece, lifetime clog free, cast iron burners
- 33,000 BTU NAT

Optional Wavy Grates (Burner Option 2)

- Cast bowl design for better efficiency
- Allows full use of entire range top
- Available only with 27K BTU Non-clog burners

Optional Cast Iron Star/Saute' Burners (Burner Option 3)

- (8) 33,000 BTU NAT star burners
- Port arrangement allows for even distribution of flame

Optional Split Burner Configuration (Burner Option 4)

- (4) star/saute' burners in front and (4) standard 33K burners in rear

Optional 5 Burner Configuration (Burner Options 5 and 6)

 Combine (2) Pyromax burners in the rear with either (3) standard 33K burners (Opt 5) or (3) star 33K burners (Opt 6) in the front

Optional Pyromax Burners (Burner Option 7)

- 40,000 BTU NAT
- PATENTED high output, three piece, easy clean Non-clog burner
- Built in port protection drip ring
- Group of 4 burners available

Optional Griddle Top (L or R)

- 1/2" smooth, polished steel griddle plate with raised sides on 24" and 36" wide griddles [available in manual or thermostatic]
- 1" smooth, polished steel griddle plate with raised sides on 48" wide griddles

Optional Charbroiler (L or R)

- 24" or 36" Available
- Removable, cast iron grates

Configure your own custom spec sheet and model number at www.BuildMyRange.com.

Refer to AutoQuotes for list pricing.



(4481EE Shown)



CONSTRUCTION SPECIFICATIONS

Exterior Finish: Stainless steel front, sides and shelf standard.

RangeTop:- 27" deep cooking surface. Center-to-center measurements between burners not less than 12", side-to-side or front-to-back. Two (2) removable one piece drip trays are provided under burners to catch grease drippings.

Flue Riser: 22.5" flue riser standard with heavy duty shelf. Optional 10" and 5" flue riser available without shelf.

Oven Door: Spring assisted, counterweight door.

Oven Interior: Double sided, full porcelain enamel oven cavity for superior cleanability and corrosion protection. Coved corners for easy cleaning and enhanced airflow eliminating hot/cold spots.

Legs: 6" stainless steel adjustable legs standard (casters optional)

Pressure Regulator: Factory installed.

Space Saver Double Oven Models (EE)

45,000 BTU NAT oven with standing pilot and thermostat range of 175° F to 550° F (79° C to 288° C). Porcelain enamel interior measuring 14° high x $19-1/2^{\circ}$ wide x 26.5° deep. One rack with two position side rails. (Can not be combined with A, D or C)

Standard Oven Models (D)

45,000 BTU NAT oven with standing pilot and thermostat range of $175^{\circ}F$ to $550^{\circ}F$ ($79^{\circ}C$ to $288^{\circ}C$). Porcelain enamel interior measuring 14" high x 26" wide x 26.5" deep. Full sized pans fit both ways. One rack with two position side rails.

Convection Oven Models (A):

32,000 BTU NAT convection oven with standing pilot and thermostat range of 175°F to 550°F (79°C to 288°C). Porcelain enamel interior measuring 14" high x 26" wide x 24" deep. Three racks with five position side rails. 1/2 hp, 1710 rpm, 60 cycle, 115V AC, high efficiency, permanent split phase motor with permanent lubricated ball bearings, overload protection and Class "B" insulation. On/Off switch to allow CO base to operate as a standard oven.

Stainless Steel Cabinet (C)

18" Stainless steel cabinet base. Optional no-charge door.

Available Base Combinations

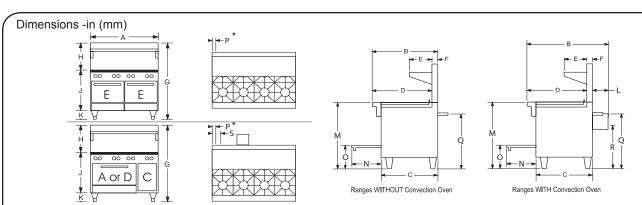
EE, AC, DC











l		Exterior											Door Opening	OVEN BOTTOM	3/4" Gas Conn.		ELECTRIC	
Models	Width A	 В	С	D	Е	F	G	Н	J	К	L	М	N	0	P*	Q	R	S
448_EE, 448_DC	48.63" (1235)	34.00" (864)	29.75" (756)	31.00° (787)	10.00" (254)	2.75° (70)	59.50" (1511)	22.50° (572)	31.00" (787)	6.00° (152)	-	37.00° (940)	15.50" (394)	13.00° (330)	3.25" (83)	30.25" (768)	-	-
448_AC	48.63" (1235)	42.13" (1070)	29.75" (756)	31.00" (787)	10.00" (254)	2.75° (70)	59.50" (1511)	22.50" (572)	31.00" (787)	6.00" (152)	8.25" (210)	37.00" (940)	15.50" (394)	13.00" (330)	3.25" (83)	30.25" (768)	24.00° (610)	6.00" (152)

Models		Oven Interior	3		CRATE SIZE	Сивіс	CRATED		
	WIDTH	Dертн	Неіднт	WIDTH	Dертн	Неіднт	VOLUME	WEIGHT	
448_EE	19.50" (495)	26.50" (673)	14.00" (356)		48.00° (1219)	74.00° (1880)			
448_DC	26.00" (660)	26.50" (673)	14.00" (356)	69.00" (1753)			70.9 cu. ft 2.01 cu.m.	735 lbs. 334.1kg.	
448_AC	26.00° (660)	24.00" (610)	14.00" (356)						

*Gas Connection will be located on opposite side of optional griddle/charbroiler location (if optional griddle/charbroiler is located on the left, the gas connection will be moved to the right side).

Configure your own custom spec sheet and model number at **www.BuildMyRange.com**. Refer to AutoQuotes for list pricing.

	UTILITY INFORMATION													
BTUs Each Burner	STD Non-Clog	Star/ Saute'	Wavy Non-clog	Pyromax	(E) Space Saver Oven PER CAVITY	(D) STD OVEN PER CAVITY	(A) CNV OVEN PER CAVITY	GRIDDLE 24"	GRIDDLE 36"	GRIDDLE 48"	CHARBROILER 24"	CHARBROILER 36"	Нот Тор 12"	
NAT	33K	33K	27K	40K	45K	45K	32K	48K	64K	80K	64K	96K	24K	
LP	24K	24K	24K	31K	40K	40K	30K	48K	64K	80K	64K	96K	24K	

GAS:

- One 3/4" female connection.
- Required minimum inlet pressure
 - Natural gas 7" W.C.
 - Propane gas 11" W.C.

ELECTRICAL: (for models with convection ovens)

- Standard -115/60/1 furnished with 6' cord with 3-prong plug. Total max amps 5.9 per convection oven base
- Optional -208/60/1, 50/60/1 phase. Supply must be wired to junction box with terminal block located at rear. Total max amps 2.7

MISCELLANEOUS

- 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 6" high legs or casters are required. Minimum clearance from combustible construction is 10" on sides and rear for all units except charbroilers. Charbroiler units are for use in noncombustible locations ONLY.
- Rear clearance to noncombustible construction is 10" for charbroilers and 0" for all other tops and bases. Side clearance to noncombustible constructions is 0" on all units.
- Recommended Install under vented hood
- Check local codes for fire, installation and sanitary regulations.
- 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.
- Two speed motors are not available on Restaurant Range Convection Ovens.

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.

OPTIONS AND ACCESSORIES ☐ 5" flue riser □ Extra Oven Racks Cabinet base door (No Charge) □ 10" Flue Riser ☐ 3/4" quick disconnect with flexible hose complies with Rear step up burners ANSI Z 21.69 (specify 3ft, 4ft, 5ft) Flame Failure available (Contact factory for available Casters-all swivel-front with locks model numbers) Hot Top plate - plate replaces 2 Open burners Battery spark ignition for open tops, charbroilers, Various salamander & cheesemelter mounts griddles and hot tops available. (Please refer to the price list)



INTENDED FOR COMMERCIAL USE ONLY. NOT FOR HOUSEHOLD USE.

1100 Old Honeycutt Road, Fuquay-Varina, NC 27526 (919) 762-1000 www.southbendnc.com