Ultimate Restaurant Range
60” Series

Job _____ Item# _____

Standard Features

- Commercial gas range 60-3/4” 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 stock pot)
- Standing pilot for open top burners
- Battery spark ignition for oven bases

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

- (10) 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)

- (10) 33,000 BTU NAT star burners
- Port arrangement allows for even distribution of flame

Optional Split Burner Configuration (Burner Option 4)

- (5) star/saute’ burners in front and (5) 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) or Raised Griddle (R only)

- 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
- Manual or thermostatically controlled
- Raised griddle available 24" only, manual control with under broiler

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.**

14” Refer to AutoQuotes for list pricing.

(4601DD Shown)

Kitchen Innovations 2010 AWARD
NATIONAL RESTAURANT ASSOCIATION RESTAURANT, HOTEL-MOTEL SHOW

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 5” and 10” flue riser available without shelf. 5” and 10” flue riser not available on 2RR models.

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.

Standard Oven Models (D)

45,000 BTU NAT oven with standing pilot and thermostat range of 175^{0}F to 550^{0}F (79^{0}C to 288^{0}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^{0}F to 550^{0}F (79^{0}C to 288^{0}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.

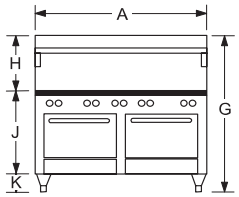
Stainless Steel Cabinet (C)

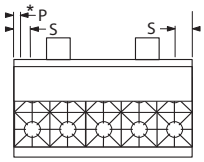
Stainless steel cabinet base. Optional no-charge doors that open from the center.

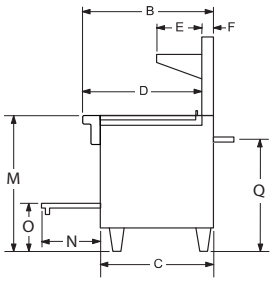
Available Base Combinations

AA, DD, CC, AD, AC, DC

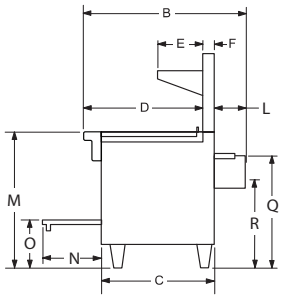
Dimensions -in (mm)







Ranges WITHOUT Convection Oven



Ranges WITH Convection Oven

Models	Exterior											Cook Top	Door Opening	Oven Bottom	3/4" Gas Conn.		Electric	
	Width A	Depth B	C	D	E	F	G	H	J	K	L	M	N	O	P*	Q	R	S
460_DD	60.75" (1543)	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)	-	-
460_AA	60.75" (1543)	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			Crate Size			Cubic Volume	Crated Weight
	Width	Depth	Height	Width	Depth	Height		
460_DD	26.00" (660)	26.50" (673)	14.00" (356)	69.00" (1753)	48.00" (1219)	74.00" (1880)	132.3 cu. ft 3.75 cu.m.	1075 lbs. 488 kg.
460_AA	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	(A) Cnv Oven per cavity	(D) Std Oven per cavity	Griddle 24"	Griddle 36"	Griddle 48"	Charbroiler 24"	Charbroiler 36"	Raised Griddle/ Broiler	Hot Top 12"	Hot Top 24"
NAT	33K	33K	27K	40K	32K	45K	48K	64K	80K	64K	96K	33.5K	24K	48K
LP	24K	24K	24K	31K	30K	40K	48K	64K	80K	64K	96K	33.5K	24K	48K

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.
- CE models come standard with full flame failure and battery spark ignition. Only the 33k non-clog burner and manual griddle tops are available with CE approval.

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

INTENDED FOR COMMERCIAL USE ONLY.
NOT FOR HOUSEHOLD USE.

Since 1898 SOUTHBEND

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