

Project: \_\_\_\_\_

Item: \_\_\_\_\_

Date: \_\_\_\_\_



## Ultimate Restaurant Range 60" Series

Model No: 4604AD-2TL

Including: P36-NFR, 35" Flue Riser, 6" Casters

Please contact your local Southbend dealer or refer to AutoQuotes for pricing. Build your own custom spec sheet and model number at [www.buildmysouthbend.com](http://www.buildmysouthbend.com)



### Features:

#### Convection Oven (32K BTU)

- 32,000 BTU NAT ( 30,000 BTU LP)
- Heavy Duty counter balanced oven door - No springs to wear out or replace
- Three racks per oven
- All enameled coved oven with Lift-Out Bottom
- Snap Action Thermostat 175°-550°F (79°-288°C)
- On/Off switch to allow CO Base to Operate as a Standard oven

#### Battery Spark Ignition

- Standard for Oven Cavities
- Optional for Charbroiler, Griddle, Open Top, and Hot Tops

#### Standard Oven (45K BTU)

- 45,000 BTU NAT (40,000 BTU LP)
- Heavy duty counter balanced oven door
- All enameled coved oven with lift-out bottom
- Snap action thermostat 175°-550°F (79°-288°C)
- Single rack per oven
- Large 26" wide x 26-1/2" deep oven - full size sheet pans fit both ways
- Equipped with the flame failure safety device

#### 24" Griddle Top - Thermostatic

- 48K BTU (NAT or LP)
- 27" Deep Griddle Surface
- Cast Iron Burners
- 1/2" Thick Cold Rolled Steel Griddle Plate
- Thermostatically Controlled
- Split Configuration - Standard Grates
- Blended performance with Star/Saute' and patented non-clog burner
- Star/Saute' port arrangement allows for even distribution of flame
- Cast iron Star/Saute' burners 33,000 BTU NAT (24,000 BTU LP)
- Patented, one piece, lifetime non-clog burner 33,000 BTU NAT (24,000 BTU LP)
- Port protection drip ring keeps ports from clogging
- Allows for consistent BTU output
- Extra deep 27" cooking surface

#### 36" Infrared Compact "Salamander" Broiler (P36-NFR)

- Four 10,000 BTU Infrared Burners For a Total of 40,000 BTU (NAT or LP)
- Dual Valve Control
- Stainless Steel Construction
- 5 Position "Easy Track" Counter Balanced, Roll-out Removable Broiler Rack
- Ergonomic metal handle
- Chrome Plated Cooking Racks

#### 35" Flue Riser

#### 24" Heavy Duty Shelf

#### 6" Casters

Southbend is a leader in the commercial cooking industry. Since 1898 Southbend has been dedicated to providing the highest quality and most innovative cooking equipment to customers in all facets of the food service industry. Customers choose Southbend due to the reliable performance, endless versatility and pricing value of the equipment.

### Utility Information

- Total BTU for equipment is total of all gas related selections.
- 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).
- One 3/4" male gas connection.
- Required minimum inlet pressure is Natural Gas 7" 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.
- 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.
- Check local codes for fire and sanitary regulations.
- For gas models with convection ovens, standard 120/60/1 are 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 is available and supply must be wired to junction box with terminal block located at rear ( Total max amps 2.7 ).

### 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 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

**INTENDED FOR COMMERCIAL USE ONLY. NOT FOR HOUSEHOLD USE**

