Project: _____ Item #: _____ Date: _____

S-Series Restaurant Range

S60DD-2G/T - 6 Burners, 24" Griddle, 2 Standard Ovens
S60AA-2G/T - 6 Burners, 24" Griddle, 2 Convection Ovens
S60AD-2G/T - 6 Burners, 24" Griddle, 1 Convection Oven, 1 Standard Oven
S60DC-2G/T - 6 Burners, 24" Griddle, 1 Standard Oven, 1 Cabinet
S60AC-2G/T - 6 Burners, 24" Griddle, 1 Convection Oven, 1 Cabinet
S60CC-2G/T - 6 Burners, 24" Griddle, 2 Cabinets

S60DD-3G/T - 4 Burners, 36" Griddle, 2 Standard Ovens
S60AA-3G/T - 4 Burners, 36" Griddle, 2 Convection Ovens
S60AD-3G/T - 4 Burners, 36" Griddle, 1 Convection Oven, 1 Standard Oven
S60DC-3G/T - 4 Burners, 36" Griddle, 1 Standard Oven, 1 Cabinet
S60AC-3G/T - 4 Burners, 36" Griddle, 1 Convection Oven, 1 Cabinet
S60CC-3G/T - 4 Burners, 36" Griddle, 2 Cabinets

S60DD-4G/T - 2 Burners, 48" Griddle, 2 Standard Ovens
S60AA-4G/T - 2 Burners, 48" Griddle, 2 Convection Ovens
S60AD-4G/T - 2 Burners, 48" Griddle, 1 Convection Oven, 1 Standard Oven
S60DC-4G/T - 2 Burners, 48" Griddle, 1 Standard Oven, 1 Cabinet
S60AC-4G/T - 2 Burners, 48" Griddle, 1 Convection Oven, 1 Cabinet
S60CC-4G/T - 2 Burners, 48" Griddle, 2 Cabinets

(S60DD-3GR shown)

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 their equipment. Southbend products are engineered to perform and built to last.

STANDARD EXTERIOR FEATURES

- 60-3/4" wide open top with stainless steel front, sides and removable shelf.
- 28,000 BTU NAT (24,000 BTU LP) **PATENTED**, one-piece cast iron, non-clog burners with Lifetime Warranty.
- Smooth, polished 1/2" steel griddle plate with raised sides available in 24", 36" or 48" [available manual or thermostatic, on the left (L) or right (R)].
- 4" Stainless steel front rail with closed, welded end caps.
- Individual, removable cast iron grate tops (rear holds up to 14" stock pot).
- Two (2) removable, one-piece crumb drawers under burners.
- Metal knobs w/ red stripe.
- Hinged, lower valve panel.
- Quadrant spring doors with heat resistant, ergonomic, chrome handle.
- 6" stainless steel, adjustable legs.
- Factory installed pressure regulator.

STANDARD OVEN FEATURES (D)

- 35,000 BTU standard oven with snap action thermostat adjustable for 175^{0}F to 550^{0}F.
- U-shaped heavy duty oven burner.
- Equipped with flame failure safety device.
- Large 26" 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.

CONVECTION OVEN FEATURES (A)

- 35,000 BTU standard oven with snap action thermostat adjustable for 175^{0}F to 550^{0}F.
- U-shaped heavy duty oven burner.
- Equipped with flame failure safety device.
- Large 26" 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.
- 1/2 hp, 1725 rpm, 60 cycle, 115V AC high efficiency, permanent split phase motor.
- On/Off switch to allow CO base to operate as a standard oven.
- 5-position rack guides with two removable racks.

CABINET BASE FEATURES (C)

- Aluminized cabinet with removable stainless steel doors that open from the center.

1100 Old Honeycutt Road, Fuquay-Varina, NC 27526
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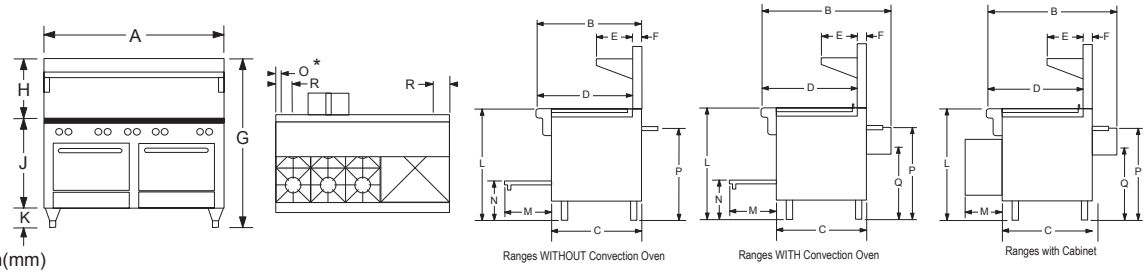
Models: ☐S60DD-2G/T ☐S60AA-2G/T ☐S60AD-2G/T ☐S60DC-2G/T ☐S60AC-2G/T ☐S60CC-2G/T
☐S60DD-3G/T ☐S60AA-3G/T ☐S60AD-3G/T ☐S60DC-3G/T ☐S60AC-3G/T ☐S60CC-3G/T
☐S60DD-4G/T ☐S60AA-4G/T ☐S60AD-4G/T ☐S60DC-4G/T ☐S60AC-4G/T ☐S60CC-4G/T



Dimensions - in(mm)

Model	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
S60DD - 2G/T, 3G/T, 4G/T	60.75" (1543)	34.00" (864)	29.75" (756)	31.00" (787)	12.00" (305)	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)	-	-
S60AA - 2G/T, 3G/T, 4G/T	60.75" (1543)	44.50" (1130)	29.75" (756)	31.00" (787)	12.00" (305)	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)	24.00" (610)	6.00" (152)
S60CC - 2G/T, 3G/T, 4G/T	60.75" (1543)	34.00" (864)	29.75" (756)	31.00" (787)	12.00" (305)	2.75" (70)	59.50" (1511)	22.50" (572)	31.00" (787)	6.00" (152)	37.00" (940)	13.50" (343)	-	3.25" (83)	30.25" (768)	-	-

Model	Oven Interior			Crate Size			Cubic Volume	Crated Weight
	Width	Depth	Height	Width	Depth	Height		
S60DD - 2G/T, 3G/T, 4G/T	26.00" (660)	26.50" (673)	14.00" (356)	67.00" (1702)	45.50" (1158)	75.00" (1905)	132.3 cu. ft 3.75 cu.m.	860 lbs. 390 kg.
S60AA - 2G/T, 3G/T, 4G/T	26.00" (660)	24.00" (610)	14.00" (356)	67.00" (1702)	45.50" (1158)	75.00" (1905)	132.3 cu. ft 3.75 cu.m.	860 lbs. 390 kg.
S60CC - 2G/T, 3G/T, 4G/T	-	-	-	67.00" (1702)	45.50" (1158)	75.00" (1905)	132.3 cu. ft 3.75 cu.m.	860 lbs. 390 kg.

NOTES:
Optional hot plate in lieu of 2 open top burners at 12,000 BTU/burner. (24,000 BTU total NAT or LP)

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

UTILITY INFORMATION

Gas Type	BURNERS (BTU/EACH)						
	Open Top Burner	Standard Oven	Convection Oven	Griddle			Hot Plate 12"
				24"	36"	48"	
Natural	28K	35K	35K	3 @ 16K	4 @ 16K	5 @ 16K	2 @ 12K
LP	24K	35K	35K	3 @ 16K	4 @ 16K	5 @ 16K	2 @ 12K

- Each unit has a 3/4", male, rear gas connection.
- Minimum inlet pressure - Natural Gas is 4" W.C
  - Propane Gas is 11" W.C.
- Each convection oven is standard 115/60/1 furnished with 6' cord with 3-prong plug. Total max amps is 3.8.
- Optional - 208/60/1, 50/60/1 phase. Supply must be wired to junction box with terminal block located at rear. Total max amps is 2.6.
- Check local codes for fire, installation and sanitary regulations.
- For installation on combustible floors and adjacent to combustible walls, allow 6" clearance.
- 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.

BIDDING SPECIFICATIONS

The unit shall be a 60-3/4" wide, S-Series Restaurant Range with the exterior constructed of stainless steel and shall 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 come with a factory installed regulator.

OPEN TOP - The unit shall have 28,000 BTU NAT (24,000 BTU LP) open top burners with individual, removable cast iron grate tops.

2G/T - The unit shall have a 24", smooth, polished 1/2" thick steel griddle plate with raised sides, to include three (3) 16,000 BTU burners. [specify left (L) or right (R) side]

3G/T - The unit shall have a 36", smooth, polished 1/2" thick steel griddle plate with raised sides, to include four (4) 16,000 BTU burners. [specify left (L) or right (R) side]

4G/T - The unit shall have a 48", smooth, polished 1/2" thick steel griddle plate with raised sides, to include five (5) 16,000 BTU burners.

D - The unit shall have a 35,000 BTU standard oven with snap action thermostat, adjustable from 175^0 F to 550^0 F. The interior shall be enameled and measure 26" wide X 26.5" deep X 14" high, and includes 2-position rack guides with one removable rack.

A - The unit shall have a 35,000 BTU convection oven with snap action thermostat, adjustable from 175^0 F to 550^0 F. The unit shall include a 1/2 hp split phase motor with on/off switch to allow CO base to operate as a standard oven. The interior shall be enameled and measure 26" wide X 26.5" deep X 14" high, and includes 5-position rack guides with two removable racks.

C - The unit shall have an aluminized cabinet base with removable, stainless steel doors that open from the center.

OPTIONS AND ACCESSORIES

- ☐ Casters - all swivel - front with locks
- ☐ 10" flue riser
- ☐ 3/4" quick disconnect with flexible hose - complies with ANSI Z 21.69 (Specify 3ft, 4ft or 5ft)
- ☐ Restraining device
- ☐ Extra oven racks
- ☐ Solid rail or cutouts
- ☐ Cutting board
- ☐ Auxiliary griddle plates
- ☐ Hot Top plates - each section replaces 2 open burners
- ☐ Various salamander & cheesemelter mounts available (Please contact factory)

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.

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