



S-SERIES RESTAURANT RANGE

S24E - 4 Open Burners, Space Saver Oven
S24C - 4 Open Burners, Cabinet Base



(S24E shown)



STANDARD EXTERIOR FEATURES

- 24-1/4" 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.

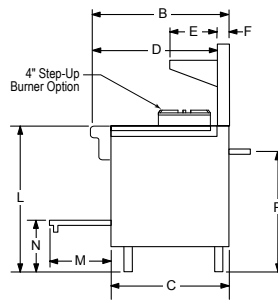
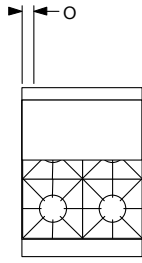
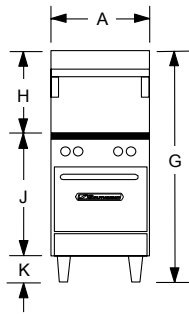
CABINET BASE FEATURES (C)

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

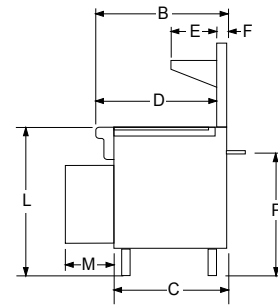
Southbend is a leader in the commercial cooking industry. Since 1898 Southbend has been dedicated to providing the highest quality and most innovative cooking equipment to customers in all facets of the food service industry. Customers choose Southbend due to the reliable performance, endless versatility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



1100 Old Honeycutt Road, Fuquay-Varina, NC 27526
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Ranges with Oven Base



Ranges with Cabinet Base

Dimensions - in(mm)

MODEL	EXTERIOR										COOK TOP	DOOR OPENING	OVEN BOTTOM	3/4" GAS CONN.	
	Width A	Depth B	C	D	E	F	G	H	J	K	L	M	N	O	P
S24E	24.25" (616)	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)	2.50" (64)	30.25" (768)
S24C	24.25" (616)	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)	10.50" (267)	-	2.50" (64)	30.25" (768)

MODEL	OVEN INTERIOR			CRATE SIZE			CUBIC VOLUME	CRATED WEIGHT
	WIDTH	DEPTH	HEIGHT	WIDTH	DEPTH	HEIGHT		
S24E	19.50" (495)	26.50" (673)	14.00" (356)	44.00" (1118)	45.50" (1158)	48.00" (1219)	55.6 cu. ft 1.58 cu.m.	350 lbs. 158.8 kg.
S24C	-	-	-	44.00" (1118)	45.50" (1158)	48.00" (1219)	55.6 cu. ft 1.58 cu.m.	350 lbs. 158.8 kg.

UTILITY INFORMATION

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

- 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.
- 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.

BIDDING SPECIFICATIONS

The unit shall be a 24-1/4" 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 come 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.

OPTIONS AND ACCESSORIES

- | | | |
|--|---|---|
| <input type="checkbox"/> Casters - all swivel - front with locks | <input type="checkbox"/> Restraining device | <input type="checkbox"/> Cabinet base doors (No charge) |
| <input type="checkbox"/> 10" flue riser | <input type="checkbox"/> Extra oven racks | <input type="checkbox"/> 24" cheesemelter mounted to flue |
| <input type="checkbox"/> 3/4" quick disconnect with flexible hose - complies with ANSI Z 21.69 (Specify 3ft, 4ft or 5ft) | <input type="checkbox"/> Auxiliary griddle plates | |

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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