

Standard Features

- 33,000 BTU NAT Burners (24,000 BTU LP)
- 4" Stainless steel front rail
- Commercial gas range 36-1/2" wide with a 37" cooking top (including 6" high adjustable legs)
- 6 patented, clog free, cast iron burners
- Cast iron grate top will hold a 14" stock pot
- Removable one-piece drip tray under burners
- Heat resistant door handle
- Stainless steel front, sides and removable shelf
- Porcelain enamel, lift-out oven bottom and coved interior
- Hinged lower valve panel
- One year Parts and Labor Warranty

Standard Oven (D suffix)

- 45,000 BTU NAT (40,000 BTU LP)
- Single rack per oven
- Large 26" wide x 26-1/2" deep oven - full size sheet pans fit both ways
- Equipped with a flame failure safety device
- Thermostat range from 250°- 500°F (121°- 260°C) with low setting

Convection Oven (A suffix)

- 32,000 BTU NAT (30,000 BTU LP)
- Three racks per oven
- Energy efficient flue design
- Fully front serviceable
- Manual pilot ignition, enamel bottom and door linings
- On/Off switch to allow CO base to operate as Standard oven

Standard Oven
436D

Convection Oven
436A



(shown with optional casters)

Job _____
Item# _____

STANDARD CONSTRUCTION SPECIFICATIONS

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

Range Top: - 6 each, 33,000 BTU NAT (24,000 BTU LP) cast iron burners round, non-clogging design, Center-to-center measurements between burners not less than 12", side-to-side or front-to-back. A removable one piece drip tray is provided under burners to catch grease drippings

Back Shelf: Rigid, single deck stainless steel.

Door: Constructed with heavy duty hinges and quadrants and heat resistant handle.

Legs: 6" black, adjustable

Standard Models (436D)

Interior: 45,000 BTU NAT (40,000 BTU LP). Cavity sides, top and back -aluminized steel. Oven bottom and door lining porcelain enamel finish. Four sides and top of oven insulated with heavy, self-supporting block type rock wool with oven baffle assembly constructed of Aluma-Ti steel.

Rack and Rack Guides: 2-position rack guides with one removable rack

Controls: Oven thermostat temperature type adjustable for 250° - 500° F with a low setting.

Pressure Regulator: Factory installed.

Convection Models (436A):

Interior: 32,000 BTU NAT (30,000 BTU LP). Cavity, bottom and door porcelain enamel finish. Back, top and sides aluminized steel. Four side and top of oven insulated with heavy, self-supporting, block type rock wool.

Rack and Rack Guides: Heavy duty, 5 sets of rack guides on 2-3/8" centers with 3 removable plated racks. (For best results, no more than 3 racks should be used)

Blower Fan and Motor: 1/3 hp, 1725 rpm, 60 cycle, 115V AC, high efficiency, permanent split phase motor with permanent lubricated ball bearings, overload protection and Class "B" insulation. Motor mounted to rear of oven. Motor serviceable from front of oven through oven cavity.

Electrical System: Wired for single phase, 115V AC with 6' cord and 3-prong plug supplied with each deck.

Gas Control System: Includes pressure regulator, flame switch safety, pilot filter, pilot adjustment

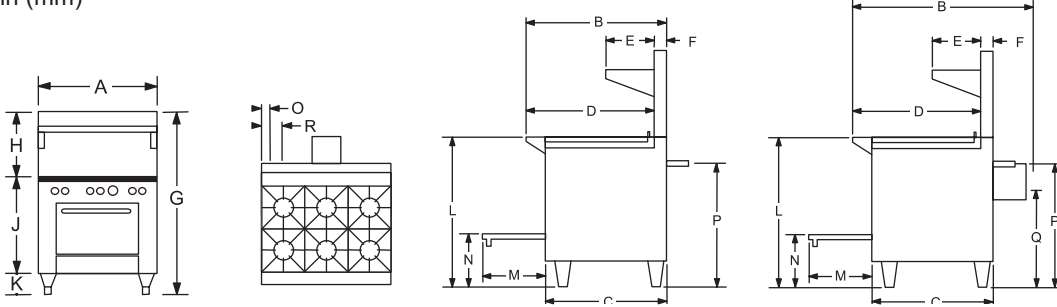
Oven Heating: Aluminized steel bar burner. Dual flow fan recirculates heat directly from combustion area and within oven cavity.

Controls: Oven thermostat temperature type adjustable for 250° - 500° F with a low setting.



Models: 436D 436A

Dimensions -in (mm)



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
436D	36.50" (927)	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)	-	-
436A	36.50" (927)	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)

MODELS	BURNERS (BTU EACH NAT/LP)			OVEN INTERIOR			CRATE SIZE			CUBIC VOLUME	CRATED WEIGHT
	GRIDDLE	OPEN	OVEN	WIDTH	DEPTH	HEIGHT	WIDTH	DEPTH	HEIGHT		
436D	-	6@(33K/24K)	1@(45K/40K)	26.00" (660)	26.50" (673)	14.00" (356)	44.00" (1118)	45.50" (1158)	48.00" (1219)	55.6 cu. ft	535 lbs.
436A	-	6@(33K/24K)	1@(32K/30K)	26.00" (660)	24.00" (610)	14.00" (356)				1.57 cu.m.	242.7kg.

NOTES:

1. Optional -Hot Plate in lieu of 2 open top burners at 12,000 BTU/burner (24,000 BTU total NAT or LP)

UTILITY INFORMATION

GAS:

- 436D Total BTU-NAT: 243,000; LP: 184,000
- 436A Total BTU-NAT: 230,000; LP: 174,000
- One 3/4" female connection.
- Required minimum inlet pressure
 - Natural gas 4" W.C.
 - Propane gas 10" W.C.

ELECTRICAL: (436A Only)

- Standard -115/60/1 furnished with 6' cord with 3-prong plug. Total max amps 4.8
- Optional -208/60/1, 50/60/1 or 3 phase. Supply must be wired to junction box with terminal block located at rear. Total max amps 2.6

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 (with 6" high legs) and adjacent to combustible walls, allow 6" clearance.
- Install under vented hood
- Check local codes for fire, installation and sanitary regulations.

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

- 10" flue riser
- 3/4" quick disconnect with flexible hose complies with ANSI Z 21.69 (specify 3', 4', 5')
- Casters - all swivel - front with locks
- Various salamander & cheesemelter mounts available. (Please referer to price list)
- Hot Top plates- each plate 2 Open burner section
- Auxiliary griddle plates
- Extra Oven Racks
- Cabinet base

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



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