



S SERIES RANGE

BUILT TO DOMINATE THE ECONOMY RANGE MARKET

STANDARD S SERIES FEATURES

- 28,000 BTU PATENTED, One-Piece, Non-clog Burner with Lifetime Warranty
- 35,000 BTU Oven Base with Heavy Duty Burner and All Enameled Oven Cavity
- High Efficiency Snap Action Thermostat Adjustable from 175°F to 550°F
- Stainless Steel Front, Sides and Legs
- 22.5" Stainless Steel Flue Riser with Heavy Duty Shelf
- 4" Stainless Steel Front Rail with Closed, Welded End Caps
- Heat Resistant, Metal Knobs and Ergonomic Handle
- Quadrant Spring Doors
- Removable one piece crumb drawer
- Available in Four Sizes: 24", 36" 48" and 60"



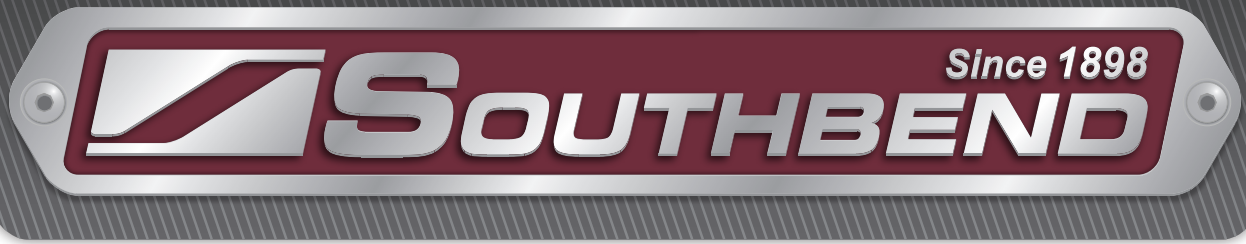
24/7 Warranty

**Southbend offers a 24/7 Warranty on all of our equipment.
That means...24 hours a day, 7 days a week - if you have a problem we have a solution.**



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THE ULTIMATE

RESTAURANT RANGE 400 SERIES

ULTIMATE CONFIGURABILITY

ULTIMATE DURABILITY

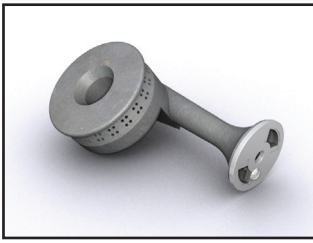
ULTIMATE PERFORMANCE

ULTIMATE SERVICE



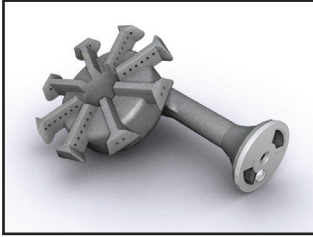
Customize your own range with out
www.southbendnc.com

CHOOSE YOUR TOP



PATENTED NON-CLOG BURNER

- 33,000 BTU NAT (24,000 BTU LP)
- PATENTED one piece Non-clog Burner
- Guaranteed to **Not Clog** for life!
- Port protection drip ring keeps ports from clogging
- Allows for consistent BTU output



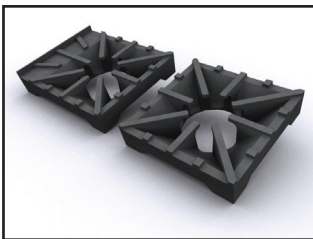
STAR/SAUTÉ BURNER

- 33,000 BTU NAT (24,000 BTU LP)
- Port arrangement allows for even distribution of flame



Pyromax Burner

- 40,000 BTU NAT (31,000 BTU LP)
- PATENTED high output burner
- Three piece easy clean Non-clog burner
- Built in port protection drip ring



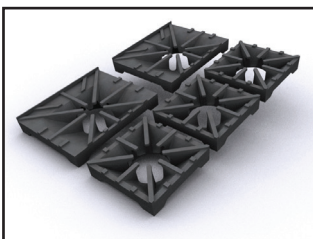
Standard Grates

- Cast in bowl design for better efficiency
- Allows full use of entire range top
- Easy to move cooking vessels across cooking surface



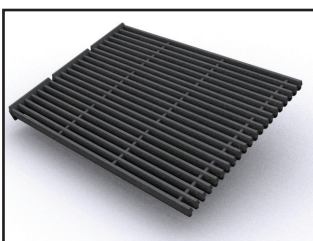
Wavy Grates

- Cast in bowl design for better efficiency
- Allows full use of entire range top
- Easy to move cooking vessels across cooking surface
- Supports use of small and large cooking vessels



5 Burner Combination Top

- Blended performance with combined burners
- Two Pyromax burners rear
- Choice of three Star/Saute' burners or three standard burners front
- Individual grates for easy removal



Charbroiler

- Available 24" or 36"
- 32,000 BTU per foot

RESTAURANT
400



Customize your

www.southb

ULTIMATE

ANT RANGE

D SERIES



FLUE RISER WITH HEAVY DUTY SHELF

- Standard with 22" flue riser and heavy duty shelf
- Optional 10" and 5" flue riser available, no charge

ELECTRONIC IGNITION ON OPEN BURNERS

- Optional electronic ignition for open top burners, no charge
(Includes electronic ignition for oven base and griddle)

MANUAL GAS SHUT OFF

- Safely turn off gas to the entire range with one convenient handle

BASIC OVEN FEATURES

- Heavy Duty counter balanced oven door
- 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.
- High efficiency snap action thermostat precisely controls temperature with a range of 175^o - 550^oF

CONVECTION OVEN

- 32,000 BTU NAT (30,000 BTU LP)
- On/Off switch to allow CO base to operate as a static/standard oven

STANDARD OVEN

- 45,000 BTU NAT (40,000 BTU LP)
- Large 26" wide x 26-1/2" deep oven - full size sheet pans fit both ways

INFRARED BROILER

- 9,500 BTU (NAT or LP) Infrared Broiler
- Available on 436 open top models with standard gas ovens

ELECTRIC OVEN FOR A HYBRID RANGE

- 4.5kW electric standard oven
- 6kW electric convection oven
- Available on 36" models

CABINET BASE

- Standard open cabinet
- Optional doors available, no charge

FIVE SIZES AND HUNDREDS OF COMBINATIONS

- Sizes include 24", 36", 48", 60", and 72"
- Hundreds of top and base combinations available
- Customize your own range at www.southbendnc.com

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[southbendnc.com](http://www.southbendnc.com)