

S60RR

S-Series Restaurant Range 60" SERIES

Southend



S60DD-2RR shown

Standard Exterior Features

- 60-3/4" wide open top with eight (10) 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.
- 24" raised, smooth, polished 1/2" steel griddle plate with raised sides. including broiler underneath with pull out rack (available on right side only).
- · 4" Stainless steel front rail with closed, welded end caps
- Six (6) 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

- □ S60DD-2RR 6 Burners, 24" Raised Griddle/Broiler, 2 Standard Ovens
- □ S60AA-2RR 6 Burners. 24" Raised Griddle/Broiler. 2 Convection Ovens
- S60AD-2RR 6 Burners, 24" Raised Griddle/Broiler, 1 Standard Oven, 1 Convection Oven
- S60DC-2RR 6 Burners, 24" Raised Griddle/Broiler, 1 Standard Oven, 1 Cabinet
- S60AC-2RR 6 Burners, 24" Raised Griddle/Broiler, 1 Convection Oven. 1 Cabinet
- S60CC-2RR 6 Burners, 24" Raised Griddle/Broiler, 2 Cabinets

Standard Oven Features (D)

- · 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 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 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 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, 1710 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 (2) removable racks

Cabinet Base Features (C)

guides with one removable rack.

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

OPTIONS & ACCESSORIES AT ADDITIONAL COST Restraining device

- Casters all swivel front with locks □ 10" flue riser

- Extra oven racks
- Cabinet base doors (No charge) Various salamander & cheesemelter
 - mounts available (Please contact factory)

□ 3/4" quick disconnect with flexible hose - complies with ANSI Z 21.69 (Specify 3ft, 4ft or 5ft).

The unit shall be a 60-3/4" wide, S-Series Restaurant Range with six (6)

28,000 BTU NAT (24,000 BTU LP) open top burners with six (6) removable

cast iron grate tops. The unit shall have a 24" raised, smooth 1/2" steel

griddle plate with two (2) 12,000 BTU burners and one (1) 9,500 BTU burner

and raised sides, including broiler underneath with pull out rack. The exterior

of the unit shall be 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.

- Auxiliary griddle plates
- **BIDDING SPECIFICATION**
 - D The unit shall have a 35,000 BTU standard oven with snap action thermostat, adjustable from 175°F to 550°F. The interior shall be enameled and measure 26" wide \times 26.5" deep \times 14" high, and includes 2-position rack

A - The unit shall have a 35,000 BTU convection oven with snap action thermostat, adjustable from 175°F to 550°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 × 24" deep × 14" high, and includes 5-position rack guides with two removable racks.

C - The unit shall have an aluminized cabinet base without doors. Optional, no-charge doors that open from the center available.

Approval Notes:

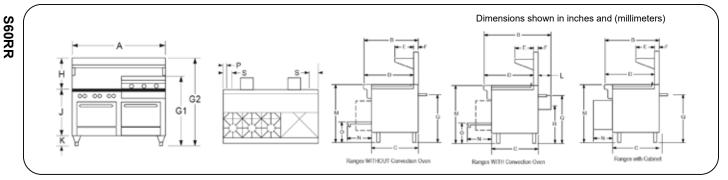




Form S60RR Rev 11 (May/2022)

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Printed in USA Date:



DIMENSIONS

	Exterior										Соок Тор	Door Opening	Oven Bottom	3/4" Gas Connection		Electric			
Model	Width A	Dертн В	С	D	Е	F	G1	G2	Н	J	к	L	М	Ν	0	P*	Q	R	S
S60DD - 2G/T, 3G/T, 4G/T	60.75" (1543)		29.75" (756)	31.00" (787)	10.00" (254)			59.50" (1511)		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		41.75" (1060)	29.75" (756)	31.00" (787)	10.00" (254)	-		59.50" (1511)		31.00" (787)	6.00" (152)			15.50" (394)	13.00" (330)	3.25" (83)	30.25" (768)		6.00" (152)
S60CC - 2G/T, 3G/T, 4G/T	60.75" (1543)		29.75" (756)	31.00" (787)	10.00" (254)	-		59.50" (1511)		31.00" (787)	6.00" (152)	-	37.00" (940)	13.50" (343)	-	3.25" (83)	30.25" (768)	-	-
Notes:																			

Model	٥v	en Interi	OR	(CRATE SIZE	Сивіс	CRATED		
MODEL	Width	Depth	Height	Width	Depth	Height	Volume	WEIGHT	
S60DD - 2G/T, 3G/T, 4G/T	26.00"	26.50"	14.00"	67.00"	45.50"	75.00"	132.3 cu. ft	860 lbs.	
30000 - 20/1, 30/1, 40/1	(660)	(673)	(356)	(1702)	(1158)	(1905)	3.75 cu.m.	390 kg.	
S60AA - 2G/T. 3G/T. 4G/T	26.00"	24.00"	14.00"	67.00"	45.50"	75.00"	132.3 cu. ft	860 lbs.	
300AA-20/1, 30/1, 40/1	(660)	(610)	(356)	(1702)	(1158)	(1905)	3.75 cu.m.	390 kg.	
S60CC - 2G/T, 3G/T, 4G/T	-	-	-	67.00"	45.50"	75.00"	132.3 cu. ft	860 lbs.	
30000 - 20/1, 30/1, 40/1				(1702)	(1158)	(1905)	3.75 cu.m.	390 kg.	

NOTES:

*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).

Dimensions shown in inches and (millimeters)

					UTII		OR	NATION
Gas Type		•	Each unit ha					
	Open Top	STANDARD	CONVECTION		GRIDDLE	•	Minimum inl	
	BURNER	Oven	Oven	24"	36"	48"	•	Each conve
NATURAL	28K	35K	35K	3 @ 16K	4 @ 16K	5 @ 16K		3-prong plug
LP	24K	35K	35K	3 @ 16K	4 @ 16K	5 @ 16K	•	Optional - 20 with terminal

as a 3/4", male, rear gas connection.

nlet pressure - Natural Gas is 7" W.C - Propane Gas is 11" W.C.

- ection oven is standard 115/60/1 furnished with 6' cord with Ig. Total max amps is 5.9.
- 08/60/1, 50/60/1 phase. Supply must be wired to junction box I block located at rear. Total max amps is 2.7.

MISCELLANEOUS

- For installation on combustible floors (with 6" high legs or casters) and adjacent to combustible walls, allow 10" clearance.
- Check local codes for fire, installation and sanitary regulations.
- 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.

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.

DISCLAIMER

- 1. NON-Quarry Tile Floor Policy "If installing on any NON-Quarry Tile floor (flooring other than quarry tile, cement or natural stone), contact the factory for installation options as damage due to improper installation is not covered under warranty
- Oversized Cookware Use Policy "Oversized cookware is considered anything 12" in diameter or larger. Larger vessels may be used to straddle over open top grates (although efficiency 2. may be lost when doing so). It is highly recommended when using oversized cookware that its use be limited to the rear portion of the range. IF oversized cookware is used on the front potion and hangs over onto the front rail, excessive heat may be driven and trapped in the front rail and can cause premature damage to the components housed there. This is easily avoided by never allowing cookware to overlap the front rail of the range. Electrical and other components housed in this area should see years of performance under normal intended use."



INTENDED FOR COMMERCIAL USE ONLY. NOT FOR HOUSEHOLD USE.



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