



# ULTIMATE RESTAURANT RANGE 72" SERIES

Job \_\_\_\_\_  
Item# \_\_\_\_\_

### Standard Features

- Commercial gas range 73" wide with a 37" high cooking top
- 4" Stainless steel front rail, stainless steel front and sides
- (2) Front located, manual, gas shut-off valves for each side of the range
- One year No Quibble, 24/7 parts and labor warranty
- Factory installed Regulator
- Cast iron grate top will hold a 14" stock pot
- Standing pilot for open top burners
- Battery spark ignition for oven bases

### Optional 33K Non-clog Burners (Burner Option 1)

- (10) patented, one piece, lifetime clog free, cast iron burners
- 33,000 BTU NAT

### Optional 5 Burner configuration (Burner Option 5)

- Combine (2) Pyromax burners in the rear with (3) standard 33K burners in the front

### Optional Griddle Top (L or R)

- 36" Available
- 1/2" thick cold rolled steel griddle plate
- Manual or thermostatically controlled

### Optional Charbroiler (L or R)

- 36" Available
- Removable, cast iron grates



(4721DD shown with optional casters)

## CONSTRUCTION SPECIFICATIONS

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

**RangeTop:** 27" deep cooking surface. Center-to-center measurements between burners not less than 12", side-to-side or front-to-back. Two (2) removable one piece drip trays are provided under burners to catch grease drippings.

**Flue Riser:** 22.5" flue riser standard with heavy duty shelf. Optional 10" and 5" flue riser available without shelf.

**Oven Door:** Spring assisted door.

**Oven Interior:** 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.

**Legs:** (6) total 6" stainless steel adjustable legs standard (casters optional)

**Pressure Regulator:** Factory installed.

### Standard Oven Models (D)

45,000 BTU NAT oven with standing pilot and thermostat range of 175°F to 550°F (79°C to 288°C). Porcelain enamel interior measuring 14" high x 26" wide x 26.5" deep. Full sized pans fit both ways. One rack with two position side rails.

### Convection Oven Models (A):

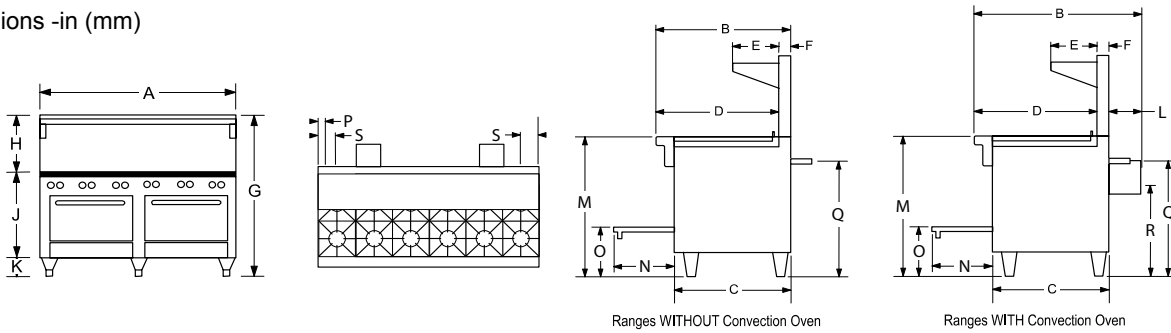
32,000 BTU NAT convection oven with standing pilot and thermostat range of 175°F to 550°F (79°C to 288°C). Porcelain enamel interior measuring 14" high x 26" wide x 24" deep. Three racks with five position side rails. 1/2 hp, 1710 rpm, 60 cycle, 115V AC, high efficiency, permanent split phase motor with permanent lubricated ball bearings, overload protection and Class "B" insulation. On/Off switch to allow CO base to operate as a standard oven.

### Available Base Combinations

AA, DD



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	P
472_DD	73" (1854)	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)	3.25" (83)	30.25" (768)	-	-
472_AA	73" (1854)	41.75" (1060)	29.75" (756)	31.00" (787)	10.00" (254)	2.75" (70)	59.50" (1511)	22.50" (572)	31.00" (787)	6.00" (152)	8.25" (210)	37.00" (940)	15.50" (394)	13.00" (330)	3.25" (83)	30.25" (768)	24.00" (610)	6.00" (152)

MODELS	OVEN INTERIOR			CRATE SIZE			CUBIC VOLUME	CRATED WEIGHT
	WIDTH	DEPTH	HEIGHT	WIDTH	DEPTH	HEIGHT		
472_DD	26.00" (660)	26.50" (673)	14.00" (356)	78" (1981)	48.00" (1219)	74.00" (1880)	160.3 cu. ft 4.54 cu.m.	1320 lbs. 600 kg.
472_AA	26.00" (660)	24.00" (610)	14.00" (356)					

UTILITY INFORMATION

BTUs EACH BURNER	STD NON-CLOG	PYROMAX	(A) CNV OVEN PER CAVITY	(D) STD OVEN PER CAVITY	GRIDDLE 36"	CHARBROILER 36"	HOT TOP 12"	HOT TOP 24"
NAT	33K	40K	32K	45K	64K	96K	24K	48K
LP	24K	31K	30K	40K	64K	96K	24K	48K

**GAS:**

- One 3/4" female connection.
- Required minimum inlet pressure
  - Natural gas 7" W.C.
  - Propane gas 11" W.C.

**ELECTRICAL:** (for models with convection ovens)

- Standard -115/60/1 furnished with 6' cord with 3-prong plug. Total max amps 5.9 per convection oven base.
- Optional -208/60/1, 50/60/1 phase. Supply must be wired to junction box with terminal block located at rear. Total max amps 2.7

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.
- Clearance to noncombustible construction is 0".
- Recommended - Install under vented hood
- Check local codes for fire, installation and sanitary regulations.
- 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.
- Two speed motors are not available on Restaurant Range Convection Ovens.

**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

- 5" flue riser
- 10" Flue Riser
- 3/4" quick disconnect with flexible hose complies with ANSI Z 21.69 (specify 3ft, 4ft, 5ft)
- Hot Top plate - plate replaces 2 Open burners
- Various salamander & cheesemelter mounts available. (salamanders and cheesemelters mounts cannot be interped to a 72" range)
- Rear step up burners (contact factory for available model numbers)
- Flame Failure available (contact factory for available model numbers)
- Battery spark ignition for open tops, charbroilers, griddles and hot tops
- Extra Oven Racks
- Casters-all swivel-front with locks

**INTENDED FOR COMMERCIAL USE ONLY.**

**NOT FOR HOUSEHOLD USE.**

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