



## S-SERIES RESTAURANT RANGE 60" SERIES

### 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

### 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)

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

(800) 343-6890 srscooks.com



**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**



(S6DD-2RR shown)

### BIDDING SPECIFICATION

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.

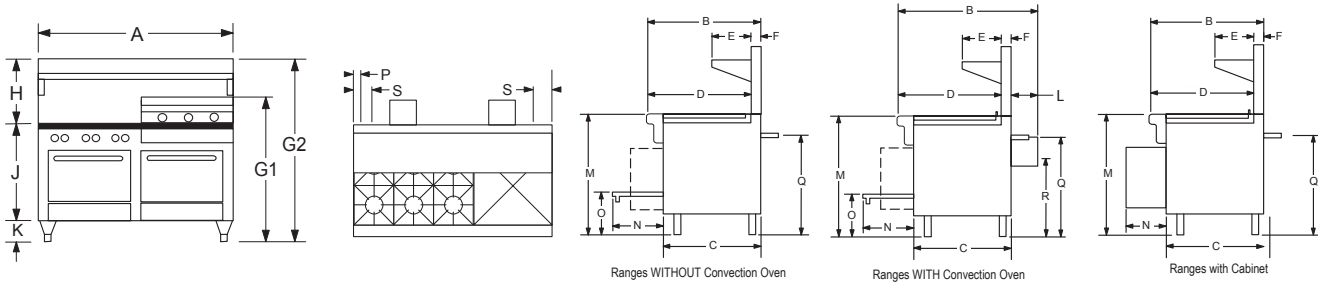
**D** - The unit shall have a 35,000 BTU standard oven with snap action thermostat, adjustable from 175° F to 550° F. The interior shall be enameled and measure 26" wide X 26.5" deep X 14" high, and includes 2-position rack guides with one removable rack.

**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 X 24" deep X 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.



Dimensions -in (mm)



MODEL	EXTERIOR												COOK TOP	DOOR OPENING	OVEN BOTTOM	3/4" GAS CONN.		ELECTRIC	
	Width A	Depth B	C	D	E	F	G1	G2	H	J	K	L	M	N	O	P	Q	R	S
S60DD-2RR	60.75" (1543)	34.00" (864)	29.75" (756)	31.00" (787)	10.00" (254)	2.75" (70)	45.25" (1149)	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)	-	-
S60AA-2RR	60.75" (1543)	41.75" (1060)	29.75" (756)	31.00" (787)	10.00" (254)	2.75" (70)	45.25" (1149)	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)
S60CC-2RR	60.75" (1543)	34.00" (864)	29.75" (756)	31.00" (787)	10.00" (254)	2.75" (70)	45.25" (1149)	59.50" (1511)	22.50" (572)	31.00" (787)	6.00" (152)	-	37.00" (940)	13.50" (343)	-	3.25" (83)	30.25" (768)	-	-

MODEL	OVEN INTERIOR			CRATE SIZE			CUBIC VOLUME	CRATED WEIGHT
	WIDTH	DEPTH	HEIGHT	WIDTH	DEPTH	HEIGHT		
S60DD - 2G/T, 3G/T, 4G/T	26.00" (660)	26.50" (673)	14.00" (356)	67.00" (1702)	45.50" (1158)	75.00" (1905)	132.3 cu. ft (3.75 cu.m.)	860 lbs. (390 kg.)
S60AA - 2G/T, 3G/T, 4G/T	26.00" (660)	24.00" (610)	14.00" (356)	67.00" (1702)	45.50" (1158)	75.00" (1905)	132.3 cu. ft (3.75 cu.m.)	860 lbs. (390 kg.)
S60CC - 2G/T, 3G/T, 4G/T	-	-	-	67.00" (1702)	45.50" (1158)	75.00" (1905)	132.3 cu. ft (3.75 cu.m.)	860 lbs. (390 kg.)

UTILITY INFORMATION

Gas Type	BURNERS (BTU/EACH)					
	OPEN TOP BURNER	STANDARD OVEN	CONVECTION OVEN	GRIDDLE		
				24"	36"	48"
Natural	28K	35K	35K	3 @ 16K	4 @ 16K	5 @ 16K
LP	24K	35K	35K	3 @ 16K	4 @ 16K	5 @ 16K

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

- |  |   |  |
|--|---|--|
| <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"/> Various salamander & cheesemelter mounts available (Please contact factory) |
| <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 |  |

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



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