

Standard Oven
424E

Standard Features

- 33,000 BTU NAT Burners (24,000 BTU LP)
- 4 patented, clog-free, cast iron burners
- 4" Stainless steel front and shelf
- Commercial gas range 24" wide with a 37" cooking top (including 6" high adjustable legs)
- 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
- Hinged lower valve panel
- Porcelain enamel, lift-out oven bottom
- One year Parts and Labor Warranty

Space Saver Oven

- 45,000 BTU NAT (40,000 BTU LP)
- Single rack per oven
- Large 19-1/2" wide x 26-1/2" deep oven
- Equipped with a flame safety device
- Thermostat range from 250°- 500°F (121°-260°C) with low setting



(shown with optional casters)

STANDARD CONSTRUCTION SPECIFICATIONS

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

RangeTop: 4 - 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

Oven Base (424E)

45,000 BTU NAT (40,000 BTU LP) with oven thermostat low temperature type adjustable for 250°F to 500°F. Automatic safety pilot is hydraulic type.

Interior: 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.

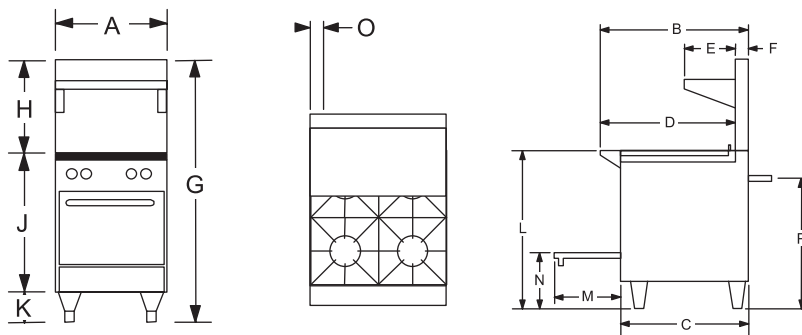
Rack and Rack Guides: 2-position rack guides with one removable rack

Pressure Regulator: Factory installed.



Models: ☐ 424E

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	Q	R
424E	24.50" (622)	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)	2.50" (64)	30.25" (768)	-	-

Models	BURNERS (BTU EACH NAT/LP)			OVEN INTERIOR			CRATE SIZE			CUBIC VOLUME	CRATED WEIGHT
	GRIDDLE	OPEN	OVEN	WIDTH	DEPTH	HEIGHT	WIDTH	DEPTH	HEIGHT		
424E	-	4@(33K/24K)	1@(32K/30K)	19.50" (495)	26.50" (673)	14.00" (356)	44.00" (1118)	45.50" (1158)	48.00" (1219)	55.6 cu. ft 1.57 cu.m.	350 lbs. 158.8 kg.

UTILITY INFORMATION

Model: 424E

Gas:

- 424E Total BTU-NAT: 164,000; LP: 126,000
- One 3/4" male connection
- Required operating pressure:
Natural Gas 4" W.C.
Propane Gas 10" W.C.
- 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
- Check local codes for fire and sanitary regulations.
- If the unit is connected directly to the outside flue, and 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.

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

- ☐ Casters - all swivel - front with locks
- ☐ 10" flue riser
- ☐ 3/4" quick disconnect with flexible hose-complies with ANSI Z 21.69 (Specify 3ft, 4ft, 5ft)
- ☐ Stainless Steel 6" adjustable legs
- ☐ Auxillary griddle plates
- ☐ Extra oven racks
- ☐ Stainless Steel rear panel
- ☐ Cabinet base

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



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