

## Standard Features

- 33,000 BTU NAT Burners (24,000 BTU LP)
- 4" Stainless steel front rail
- Commercial gas range 60-3/4" wide with a 37" cooking top (including 6" high adjustable legs)
- 6 patented, clog free, cast iron burners
- 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
- Porcelain enamel, lift-out oven bottom
- Hinged lower valve panel
- One year Parts and Labor Warranty

## Griddle

- 24" griddle with 1/2" polished steel plate

## Standard Oven (D suffix)

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

## Convection Oven (A suffix)

- 32,000 BTU (30,000 BTU LP)
- Three racks per oven
- Energy efficient flue design
- Fully front serviceable
- Manual pilot ignition, enamel bottom and door linings
- On/Off switch to allow CO base to operate as Standard oven

Standard Oven  
460DD-2G/T

Std/Conv. Oven  
460AD-2G/T

Convection Oven  
460AA-2G/T



(shown with optional casters)

## CONSTRUCTION SPECIFICATIONS

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

**RangeTop:-** 6 -33,000 BTU NAT (24,000 BTU LP) each 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

**Griddle:** Smooth, polished, 1/2" thick steel plate with raised sides, 24-1/4" wide x 24-3/4" deep. Available on Right or Left.

**Optional:** Thermostat griddle control with 1 throttling-type thermostats. Temperature range of 100° to 450°F (add prefix T).

**Back Shelf:** Rigid, single deck stainless steel.

**Door:** Constructed with heavy duty hinges and unbreakable quadrants and heat resistant handle.

**Legs:** 6" black, adjustable

**Pressure Regulator:** Factory installed.

### Standard Models (460DD-2G)

**Interior:** 45,000 BTU NAT (40,000 BTU LP). 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

**Controls:** Oven thermostat temperature type adjustable for 250° - 500° F with a low setting.

### Convection Models (460AA-2G):

**Interior:** 32,000 BTU NAT (30,000 BTU LP). Cavity, bottom and door porcelain enamel finish. Back, top and sides aluminized steel. Four side and top of oven insulated with heavy, self-supporting, block type rock wool.

**Rack and Rack Guides:** Heavy duty, 5 sets of rack guides on 2-3/8" centers with 3 removable plated racks. ( For best results, no more than 3 racks should be used)

**Blower Fan and Motor:** 1/3 hp, 1725 rpm, 60 cycle, 115V AC, high efficiency, permanent split phase motor with permanent lubricated ball bearings, overload protection and Class "B" insulation. Motor mounted to rear of oven. Motor serviceable from front of oven through oven cavity.

**Electrical System:** Wired for single phase, 115V AC with 6' cord and 3-prong plug supplied with each deck.

**Gas Control System:** Includes pressure regulator, flame switch safety, pilot filter, pilot adjustment

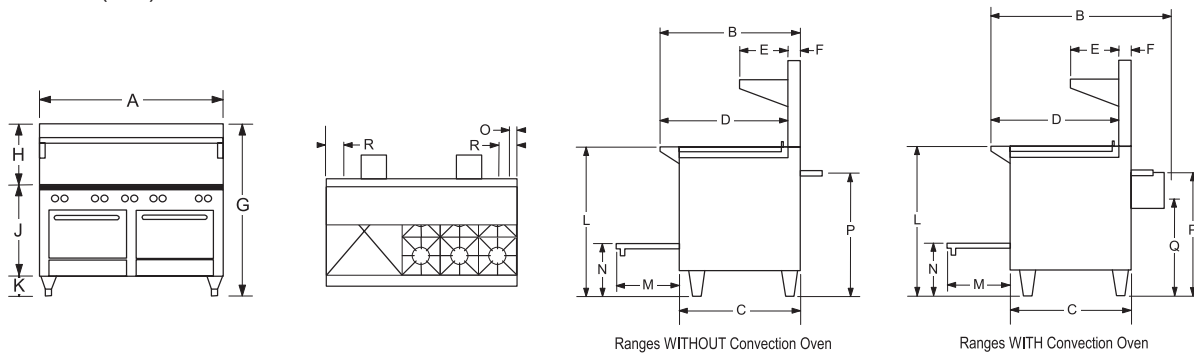
**Oven Heating:** Aluminized steel bar burner. Dual flow fan recirculates heat directly from combustion area and within oven cavity.

**Controls:** Oven thermostat temperature type adjustable for 250° - 500° F with a low setting.



Models:      ☐ 460DD-2G    ☐ 460AD-2G    ☐ 460AA-2G    ☐ 460DD-2T    ☐ 460AD-2T    ☐ 460AA-2T

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
460DD-2G	60.75" (1543)	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)	3.25" (83)	30.25" (768)	-	-
460AA-2G	60.75" (1543)	44.50" (1130)	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)	3.25" (83)	30.25" (768)	24.00" (610)	6.00" (152)

MODELS	BURNERS (BTU EACH NAT/LP)			OVEN INTERIOR			CRATE SIZE			CUBIC VOLUME	CRATED WEIGHT
	GRIDDLE	OPEN	OVEN	WIDTH	DEPTH	HEIGHT	WIDTH	DEPTH	HEIGHT		
460DD-2G	4@(16K/16K)	6@(33K,30K)	2@(45K/40K)	26.00" (660)	26.50" (673)	14.00" (356)	67.00" (1118)	45.50" (1702)	75.00" (1905)	132.3 cu. ft	860 lbs.
460AA-2G	4@(16K/16K)	6@(33K,30K)	2@(32K/30K)	26.00" (660)	24.00" (610)	14.00" (356)	67.00" (1118)	45.50" (1702)	75.00" (1905)	3.75 cu.m.	390.1kg.

**NOTES:**

1. Optional -Hot Plate in lieu of 2 open top burners at 12,000 BTU/ burner (24,000 BTU total NAT or LP)
2. **T Prefix** - Thermostat griddle control with 1 throttling-type thermostat per burner. Temperature range of 100° to 450°F

**UTILITY INFORMATION**

**GAS:**

- 460DD-2G Total BTU-NAT: 352,000; LP: 324,000
- 460AD-2G Total BTU-NAT: 339,000; LP: 314,000
- 460AA-2G Total BTU-NAT: 326,000; LP: 304,000
- One 3/4" female connection.
- Required minimum inlet pressure
  - Natural gas 4" W.C.
  - Propane gas 10" W.C.

**ELECTRICAL:**

- Standard -115/60/1 furnished with 6' cord with 3-prong plug. Total max amps 4.8
- Optional -208/60/1, 50/60/1 or 3 phase. Supply must be wired to junction box with terminal block located at rear. Total max amps 2.6

**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.
- 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**

- |  |   |
|--|---|
| <input type="checkbox"/> 10" Flue Riser  | <input type="checkbox"/> Various salamander & cheesemelter mounts available. (Please refer to the price list) |
| <input type="checkbox"/> 3/4" quick disconnect with flexible hose complies with ANSI Z 21.69 (specify 3ft, 4ft, 5ft) | <input type="checkbox"/> Auxillary griddle plates   |
| <input type="checkbox"/> Casters-all swivel-front with locks   | <input type="checkbox"/> Extra Oven Racks   |
| <input type="checkbox"/> Hot Top plates - each plate replaces 2 Open burner section                                  | <input type="checkbox"/> Cabinet Base   |

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



1100 Old Honeycutt Road, Fuquay-Varina, NC 27526  
(919) 762-1000 www.southbendnc.com