



300 SERIES RESTAURANT RANGE

6 Open Burners, Single Oven

Standard Oven
336D/336D-1G

Job #

Standard Features

- 26,000 BTU NAT (20,000 BTU LP) Burners
- 6 clog-free, cast iron burners
- Stainless steel front and shelf
- Galvanized sides
- Removable cast iron, flush-top grates
- Single-piece drip tray under burners
- Heat resistant door handle
- Commercial gas range 36-1/2" wide with a 37" cooking top (including 6" high adjustable legs)
- Hinged lower valve panel
- One year Parts and Labor Warranty

Griddle (1G)

- 12" griddle with 1/2" polished steel plate (right side only)
- 32,000 BTU (NAT or LP)

Standard Oven (D Suffix)

- 32,000 BTU NAT (30,000 BTU LP)
- Large 26" wide x 26-1/2" deep oven -full sheet pans fit both ways
- Single rack per 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 and shelf standard. Galvanized sides.

Range Top: 6 -26,000 BTU NAT (20,000 BTU LP) cast iron non-clogging burners (4-25,900 burners with the 12" griddle option). Removable flush top grates. Center-to-center measurements between burners not less than 12", side-to-side or front-to-back. Removable one piece drip tray provided under burners.

Griddle: Equipped with smooth Polished griddle -1/2' thick, hot-rolled Blanchard ground steel plate with high raised sides. 12" wide x 24-3/4" deep. One 16,000 BTU (NAT or LP) Burners.

Back Shelf: Rigid, single deck stainless steel.

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

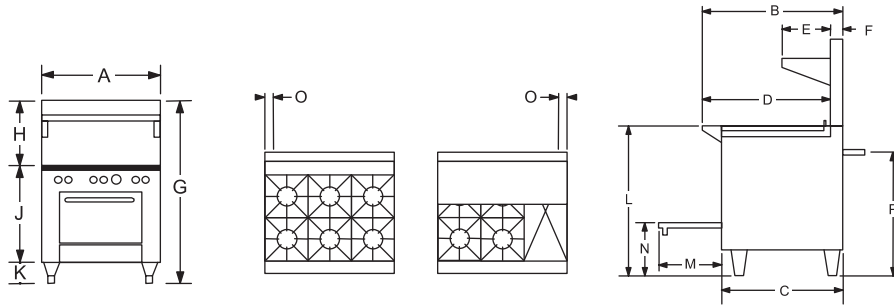
Legs: 6" black, adjustable

Standard Oven: 32,000 BTU NAT (30,000 BTU LP) with thermostat range of 150°F to 500°F. Cavity sides, top and back -aluminized steel. Oven bottom and door lining porcelain enamel finish. Porcelain enamel interior, measuring 14" high x 26" wide x 26-1/2" deep. Two position rack guides with one removable rack. Oven thermostat temperature type adjustable for 250°F to 500°F. Factory installed pressure regulator.



Models: 336D 336D-1G

Dimensions -in (mm)



| MODELS | EXTERIOR | | | | | | | | | | COOK TOP L | DOOR OPENING M | OVEN BOTTOM N | 3/4" GAS CONN. | |
|---------------------|-----------------|-----------------|-----------------|-----------------|-----------------|---------------|------------------|-----------------|-----------------|----------------|-----------------|-------------------|------------------|----------------|-----------------|
| | WIDTH A | DEPTH B | C | D | E | F | G | H | J | K | | | | O | P |
| 336D-3G/ 336D-1G | 36.50" (927) | 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) |

| MODELS | BURNERS (BTU EACH NAT/LP) | | | OVEN INTERIOR | | | CRATE SIZE | | | CUBIC VOLUME | CRATED WEIGHT |
|---------|---------------------------|-------------|-------------|-----------------|-----------------|-----------------|------------------|------------------|------------------|---------------------------|-----------------------|
| | GRIDDLE | OPEN | OVEN | WIDTH | DEPTH | HEIGHT | WIDTH | DEPTH | HEIGHT | | |
| 336D | - | 6@(26K/20K) | 1@(32K/30K) | 26.00" (660) | 26.50" (673) | 14.00" (356) | 44.00" (1118) | 45.50" (1158) | 48.00" (1219) | 55.6 cu. ft 1.57 cu.m. | 535 lbs. 242.7 kg. |
| 336D-1G | 2@(16K/16K) | 4@(26K/20K) | | | | | | | | | |

*BTU's in Natural Gas rating

UTILITY INFORMATION

Models: 336D, 336D-1G

Gas:

- 336D Total BTU NAT: 188,000; LP: 150,000
- 336D-1G Total BTU NAT: 168,000; LP: 142,000
- Required operating pressure:
Natural Gas 4" W.C.
Propane Gas 10" W.C.
- Pressure regulator is supply with unit
- Required supply line size to the regulator is 3/4" NPT.
- 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.

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 Extra Oven Racks

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



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