



500 SERIES RESTAURANT RANGE

10 Open Burners, Double Ovens
or 6 Open Burners and 24" Griddle

Standard Features

- Cast iron wavy grate with cast-in-bowl and 15" rear section
- Electronic ignition
- Manual gas shut-off to entire range
- 6" casters - 2 locking, 2 non-locking
- 22-1/2" riser with removable stainless steel shelf
- 27,000 BTU NAT (24,000 BTU LP) non-clogging burners with lifetime warranty
- 10 patented, non-clogging, cast iron burners
- 5-1/2" Bright annealed front rail and valve panel
- Commercial gas range 36-1/2" wide with a 37" cooking top (including 6" high casters)
- Removable stainless steel one-piece drip tray under burners
- Stainless steel front, trim, kick and sides
- 2" ergonomically designed, "Cool Touch" chrome door handle
- Two year Parts and Labor Warranty

Griddle

- 24" griddle with 1/2" polished steel plate with (4) 16,000 BTU (NAT or LP) burners

Common Oven Features

- Equipped with electronic ignition and flame failure safety device
- Blue porcelain interior and door lining
- Five rack positions
- Full size sheet pans fit side-to-side or front-to-back
- Lift-out oven bottom and coved interior
- Fully front serviceable
- Thermostat range from 250° - 500°F (121° - 260°C) with low setting

Standard Oven (D suffix)

- 45,000 BTU NAT (40,000 BTU LP)

Convection Oven (A suffix)

- 32,000 BTU NAT (30,000 BTU LP)
- On/Off switch to allow CO base to operate as Standard oven

- Standard Oven - 560DD
- Convection Oven - 560AA
- Standard Oven with 24" Griddle - 560DD-2G/T
- Convection Oven with 24" Griddle - 560AA-2G/T



Job # _____

STANDARD CONSTRUCTION SPECIFICATIONS

Exterior Finish: Bright annealed front rail and valve panel. Stainless steel front, trim, kick panel and sides.

RangeTop:- 10 each, 27,000 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 stainless steel drip tray is provided under burners to catch grease drippings

Door: Constructed with heavy duty hinges and quadrants and 2" ergonomically designed, "Cool Touch" chrome handle

Standard Models (560D)

Interior: 45,000 BTU NAT (40,000 BTU LP) Blue porcelain enamel interior and door lining. Fully insulated oven cavity.

Rack and Rack Guides: Five rack positions with two racks.

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

Pressure Regulator: Factory installed.

Convection Models (560A):

Interior: 32,000 BTU NAT (30,000 BTU LP) Blue porcelain enamel interior and door lining. Fully insulated oven cavity.

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

Blower Fan and Motor: 1/2 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

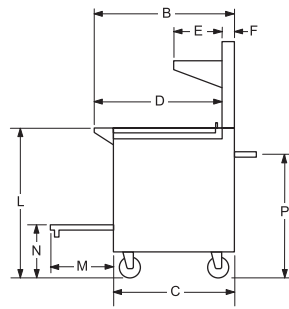
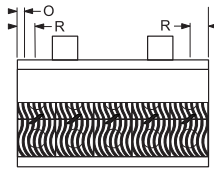
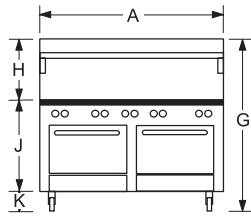
Oven Heating: Aluminized steel bar burner. Dual flow fan recirculates heat directly from combustion area and within oven cavity.

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

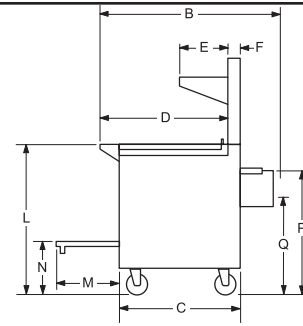


Models: 560DD 560AA 560DD-2G/T 560AA-2G/T

Dimensions -in (mm)



Ranges WITHOUT Convection Oven



Ranges WITH Convection Oven

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
560DD	60.75" (1543)	36.50" (927)	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)	-	-
560AA	60.75" (1543)	46.5" (1181)	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		
560DD	-	10@(27K/24K)	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 3.75 cu.m.	860 lbs. 390.1kg.
560AA	-	10@(27K/24K)	2@(32K/30K)	26.00" (660)	24.00" (610)	14.00" (356)					
560DD-2G/T	4@(16K/16K)	6@(27K/24K)	2@(45K/40K)	26.00" (660)	26.50" (673)	14.00" (356)					
560AA-2G/T	4@(16K/16K)	6@(27K/24K)	2@(32K/30K)	26.00" (660)	24.00" (610)	14.00" (356)					

NOTES:

1. T Prefix - Thermostat griddle control with 1 throttling-type thermostat per burner. Temperature range of 100° to 450°F.
2. Griddle available in place of right four burners only.

UTILITY INFORMATION

GAS:

- 560DD Total BTU-NAT: 360,000; LP: 320,000
- 560AA Total BTU-NAT: 334,000; LP: 300,000
- 560DD-2G/T Total BTU-NAT: 316,000; LP: 288,000
- 560AA-2G/T Total BTU-NAT: 290,000; LP: 268,000
- Pressure regulator is supplied with unit
- Required supply line size to the regulator is 3/4" NPT.
- Required minimum inlet pressure
 - Natural gas 5" W.C.
 - Propane gas 10" W.C.

ELECTRICAL

- AAA battery required for electronic ignition system

(A MODELS ONLY)

- Standard -115/60/1 furnished with 6' cord with 3-prong plug. Total max amps 3.8.
- 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.

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.

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.

OPTIONS AND ACCESSORIES

- 24" griddle in lieu of right four open top burners
- 6" legs in lieu of casters at no charge
- 10" flue riser (back shelf not compatible with 10" flue riser)
- 3/4" quick disconnect with flexible hose complies with ANSI Z21.69 (specify 3', 4', 5')
- Tray or Tubular style lift-off shelving
- Flame failure on open tops (not available on griddle combinations)
- CM-36 Cheesemelter
- NFR-36 Infrared Salamander Broiler
- Extra Oven Racks
- Standing pilot available in lieu of electronic ignition at no charge

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



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