

A MIDDLEBY COMPANY

400 SERIES – All Models

- 33,000 BTU Burners
- 4" stainless steel front rail
- Commercial gas range 24" wide with a 37" high cooking top (including 6" high adjustable legs)
- 4 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 and coved interior
- Hinged lower valve cover

Space Saver Oven

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

STANDARD OVENS 424E



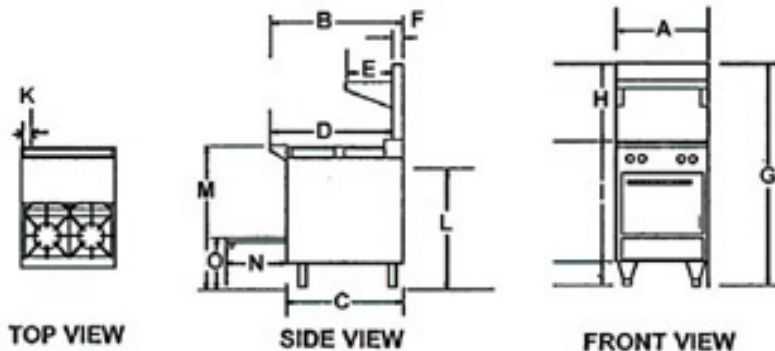
(shown with optional casters)

CONSTRUCTION SPECIFICATIONS

- **Exterior Finish:** stainless steel front, sides and shelf standard.
 - **Range Top:** 4 each cast iron burners of 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 tray is provided under burners to catch grease drippings.
 - **Back Shelf:** Rigid single deck stainless steel.
- Standard Models (424E)**
- **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.
- **Door:** Constructed with heavy-duty hinges and unbreakable quadrants and heat resistant handle.
- **Controls:** Oven thermostat temperature type adjustable for 250°-500°F with a low setting.
- **Pressure Regulator:** Factory installed.

Dimensions—in (mm)



Model	Exterior										3/4" Gas Conn.		Electric			Cook Top	Door Opening	Oven Bottom
	A Width	B Depth	C	D	E	F	G	H Height	I	J	K	L	—	—	—	M	N	O
424E	24.25" (616)	34" (864)	29.75" (756)	31" (787)	12" (305)	2.75" (70)	59.50" (1511)	22.50" (572)	31" (787)	6" (152)	1.50" (38)	30.25" (768)	—	—	—	37" (940)	15.5" (394)	13" (330)

Model	Oven Interior			Burners (BTU each)			Crate Size			Cubic Volume	Crated Weight
	Width	Depth	Height	Griddle	Open	Oven	Width	Depth	Height		
424E	19.5" (495)	26.50" (673)	14" (356)	—	4 (33,000)	1 (45,000)	44" (1118)	45.5" (1156)	48" (1905)	55.6 cu.ft. (1.58 cu.m.)	350 lbs. (317.8 kg.)

UTILITY INFORMATION

Gas

- Total BTU - Nat: 177,000; LP: 136,000
- One 3/4" female connection. See drawing above for location.
- Required minimum inlet pressure:
 - Natural gas 7" W.C.
 - Propane gas 11" W.C.

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.

MISCELLANEOUS

- If using flex hose connector, 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" (152 mm) clearance.
- Recommended - install under vented hood.
- Check local codes for fire 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.

OPTIONS AND ACCESSORIES

Inquire at the factory for special or custom requirements.

- | | | |
|--|--|---|
| <input type="checkbox"/> 10" flue riser (no charge) | <input type="checkbox"/> Stainless Steel 6" adjustable legs | <input type="checkbox"/> Extra oven racks |
| <input type="checkbox"/> 3/4" quick disconnect with flexible hose complies with ANSI Z 21.69 (Specify 3 ft, 4 ft, 5 ft.) | <input type="checkbox"/> Casters - all swivel - front with locks | <input type="checkbox"/> Stainless Steel rear panel |
| | <input type="checkbox"/> Auxiliary griddle plates | <input type="checkbox"/> Cabinet base |

INTENDED FOR COMMERCIAL USE ONLY. NOT FOR HOUSEHOLD USE.



1100 Old Honeycutt Rd. Fuquay-Varina, NC 27526
 800•348•2558 or 919•552•9161
 (Fax) 800•625•6143 or 919•552•9798
www.southbendnc.com