



## ULTIMATE RESTAURANT RANGE 24" SERIES



4241E  
(shown with optional casters)

### Standard Features

- Commercial gas range, 24-3/8" wide with a 37" high cooking top
- 4" Stainless steel front rail, stainless steel front and sides
- Front located manual gas shut-off to entire range
- (1) year limited parts and labor warranty (reference <https://southbendnc.com/service-and-parts> for limited warranty details)
- Factory installed Regulator
- Four (4) removable, cast iron grate tops (rear holds up to 14" stock pot)
- Standing pilot for open top burners
- Battery spark ignition for oven bases

### Optional 33K Non-clog Burners (Burner Option 1)

- (4) patented, one piece, lifetime clog free, cast iron burners
- 33,000 BTU NAT

### Optional Wavy Grates (Burner Option 2)

- Cast bowl design for better efficiency
- Allows full use of entire range top
- Available only with 27K BTU Non-clog burners

### Optional Cast Iron Star/Saute' Burners (Burner Option 3)

- (4) 33,000 BTU NAT star burners
- Port arrangement allows for even distribution of flame

### Optional Split Burner Configuration (Burner Option 4)

- (2) Star/Saute' burners in front and (2) standard 33K burners in rear

### OPTIONS & ACCESSORIES AT ADDITIONAL COST

- |  |  |   |
|--|--|---|
| <input type="checkbox"/> 5" flue riser   | <input type="checkbox"/> Cabinet base doors (No Charge)                      | <input type="checkbox"/> Hot top option not available on 24" models   |
| <input type="checkbox"/> 10" Flue Riser  | <input type="checkbox"/> Various salamander & cheesemelter mounts available. | <input type="checkbox"/> Flame Failure for open top burners available (Contact factory for available model numbers) |
| <input type="checkbox"/> 3/4" quick disconnect with flexible hose complies with ANSI Z 21.69 (specify 3ft, 4ft, 5ft) | <input type="checkbox"/> (Please refer to the price list)                    | <input type="checkbox"/> Battery spark ignition for open tops   |
| <input type="checkbox"/> Casters-all swivel-front with locks   | <input type="checkbox"/> Cabinet base doors (No Charge)                      |   |
| <input type="checkbox"/> Extra Oven Racks  |  |   |

### CONSTRUCTION SPECIFICATIONS

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

**RangeTop:** 27" deep cooking surface. 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.

**Flue Riser:** 22.5" flue riser standard with heavy duty shelf. Optional 10" and 5" flue riser available without shelf.

**Oven Door:** Spring assisted, counterweight door.

**Oven Interior:** Double sided, full porcelain enamel oven cavity for superior cleanability and corrosion protection. Coved corners for easy cleaning and enhanced airflow eliminating hot/cold spots.

**Legs:** 6" stainless steel adjustable legs standard (casters optional)

**Pressure Regulator:** Factory installed.

#### Available Base Combinations

E or C

#### Space Saver Oven Models (E)

45,000 BTU NAT oven with standing pilot and thermostat range of 175°F to 550°F (79°C to 288°C). Porcelain enamel interior measuring 14" high x 19-1/2" wide x 26.5" deep. One rack with two position side rails.

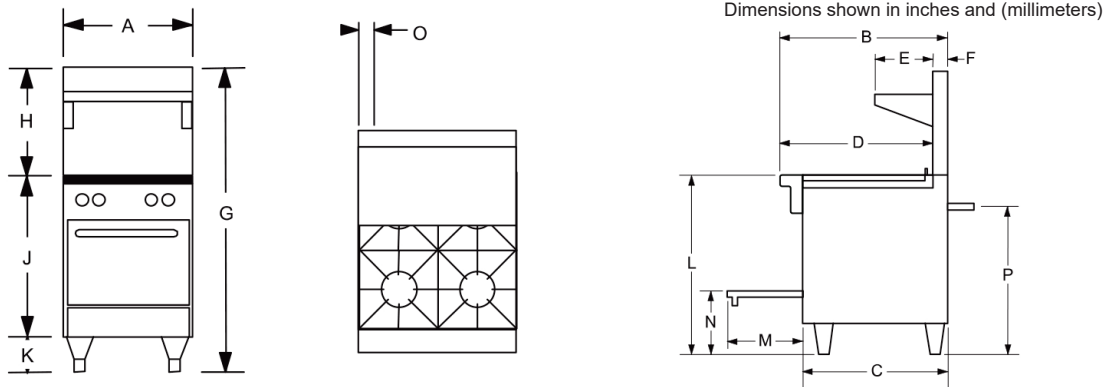
#### Stainless Steel Cabinet (C)

Stainless steel cabinet base. Available with optional, no-charge doors that open from the center.



Approval Notes: \_\_\_\_\_

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DIMENSIONS

MODEL	EXTERIOR										COOK TOP	DOOR OPENING	OVEN BOTTOM	3/4" GAS CONNECTION		ELECTRIC	
	WIDTH A	DEPTH B	C	D	E	F	G	H	J	K	L	M	N	O	P	Q	R
424_E	24.38" (619)	34.00" (864)	29.75" (756)	31.00" (787)	10.00" (254)	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)	-	-

MODEL	OVEN INTERIOR			CRATE SIZE			CUBIC VOLUME	CRATED WEIGHT
	WIDTH	DEPTH	HEIGHT	WIDTH	DEPTH	HEIGHT		
424_E	19.5" (495)	26.50" (673)	14.00" (356)	58.00" (1473)	48.00" (1219)	44.00" (1118)	70.9 cu. ft 2.01 cu.m.	475 lbs. 216 kg.

Dimensions shown in inches and (millimeters)

UTILITY INFORMATION

GAS TYPE	BURNERS (BTU/EACH)			
	STANDARD NON-CLOG	STAR/SAUTÉ	WAVY NON-CLOG	(E) SPACE SAVER OVEN PER CAVITY
NATURAL	33K	33K	27K	45K
LP	24K	24K	24K	40K

- GAS**
- One 3/4", female connection.
  - Required Minimum inlet pressure - Natural Gas is 7" W.C  
- Propane Gas is 11" W.C.
- ELECTRICAL:** None

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 6" high legs or casters are required. Minimum clearance from combustible construction is 10" on sides and rear for all units except charbroilers. Charbroiler units are for use in noncombustible locations ONLY.
- Rear clearance to noncombustible construction is 10" for charbroilers and 0" for all other tops and bases. Side clearance to noncombustible constructions is 0" on all units.
- 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.

DISCLAIMER

1. **NON-Quarry Tile Floor Policy** – "If installing on any NON-Quarry Tile floor (flooring other than quarry tile, cement or natural stone), contact the factory for installation options as damage due to improper installation is not covered under warranty.
2. **Oversized Cookware Use Policy** – "Oversized cookware is considered anything 12" in diameter or larger. Larger vessels may be used to straddle over open top grates (although efficiency may be lost when doing so). It is highly recommended when using oversized cookware that its use be limited to the rear portion of the range. IF oversized cookware is used on the front portion and hangs over onto the front rail, excessive heat may be driven and trapped in the front rail and can cause premature damage to the components housed there. This is easily avoided by never allowing cookware to overlap the front rail of the range. Electrical and other components housed in this area should see years of performance under normal intended use."

INTENDED FOR COMMERCIAL USE ONLY.  
NOT FOR HOUSEHOLD USE.

