S-Series Restaurant Range

36" Series



S36D-2GR shown

- ❑ S36D-1G - 4 Open Burners, 12" Griddle, Standard Oven
- ❑ S36A-1G - 4 Open Burners, 12" Griddle, Convection Oven
- ❑ S36C-1G - 4 Open Burners, 12" Griddle, Cabinet Base
- ❑ S36D-2G/T - 2 Open Burners, 24" Griddle, Standard Oven
- ❑ S36A-2G/T - 2 Open Burners, 24" Griddle, Convection Oven
- ❑ S36C-2G/T - 2 Open Burners, 24" Griddle, Cabinet Base
- ❑ S36D-3G/T - 36" Griddle, Standard Oven
- ❑ S36A-3G/T - 36" Griddle, Convection Oven
- ❑ S36C-3G/T - 36" Griddle, Cabinet Base

Standard Features

- 36-1/2" wide open top with stainless steel front, sides and removable shelf.
- 28,000 BTU NAT (24,000 BTU LP) PAINTED, once-piece cast iron, non-clog burners with Lifetime Warranty.
- 4" Stainless steel front rail with closed, welded end caps
- Individual, removable cast iron grate tops (rear holds up to 14" stock pot).
- Removable, one-piece crumb drawer under burners
- Metal knobs w/ red stripe
- Hinged, lower valve panel
- Quadrant spring doors with ergonomic chrome handl
- 6" stainless steel, adjustable legs
- Factory installed pressure regulator

Standard Oven Features (D)

- 35,000 BTU space saver oven with snap action thermostat adjustable for 175°F to 550°F
- U-shaped heavy duty oven burner
- Equipped with flame failure safety device
- Large 26" wide X 26-1/2" deep oven with all oven cavity parts enameled
- Four sides and top of oven insulated with heavy, self-supporting block type rock wool with oven baffle assembly
- 2-position rack guides with one removable rack

Convection Oven Features (A)

- 35,000 BTU space saver oven with snap action thermostat adjustable for 175°F to 550°F
- U-shaped heavy duty oven burner
- Equipped with flame failure safety device
- Large 26" wide X 26-1/2" deep oven with all oven cavity parts enameled
- Four sides and top of oven insulated with heavy, self-supporting block type rock wool with oven baffle assembly
- 1/2 hp, 1710 rpm, 60 cycle, 115V AC high efficiency, permanent split phase motor.
- On/Off switch to allow CO base to operate as a standard oven.
- 5-position rack guides with two (2) removable racks.

Cabinet Base Features (C)

- Aluminized cabinet base. Optional no-charge doors that open from the center available.

OPTIONS & ACCESSORIES AT ADDITIONAL COST

- ❑ Casters - all swivel - front with locks
- ❑ 10" flue riser
- ❑ 3/4" quick disconnect with flexible hose - complies with ANSI Z 21.69 (Specify 3ft, 4ft or 5ft).
- ❑ Restraining device
- ❑ Extra oven racks
- ❑ Auxiliary griddle plates
- ❑ Cabinet base doors (No charge)
- ❑ Various salamander & cheesemelter mounts available (Please contact factory)

BIDDING SPECIFICATION

The unit shall be a 36-1/2" wide, S-Series Restaurant Range with the exterior constructed of stainless steel and shall have a 4" stainless steel front rail with closed, welded end caps.

The unit shall have 6" stainless steel, adjustable legs. The unit shall come with a 22.5" high stainless steel flue riser with single shelf.

The unit shall come with a factory installed regulator.

OPEN TOP - The unit shall have 28,000 BTU NAT (24,000 BTU LP) open top burners with individual, removable cast iron grate tops.

1G - The unit shall have a 12", smooth, polished 1/2" thick steel griddle plate with raised sides, to include one (1) 18,000 BTU burner (left side only).

2G/T - The unit shall have a 24", smooth, polished 1/2" thick steel griddle plate with raised sides, to include three (3) 16,000 BTU burners. [specify left (L) or right (R) side]

3G/T - The unit shall have a 36", smooth, polished 1/2" thick steel griddle plate with raised sides, to include four (4) 16,000 BTU burners.

D - The unit shall have a 35,000 BTU standard oven with snap action thermostat, adjustable from 175°F to 550°F. The interior shall be enameled and measure 26" wide X 26.5" deep X 14" high, and includes 2-position rack guides with one removable rack.

A - The unit shall have a 35,000 BTU convection oven with snap action thermostat, adjustable from 175°F to 550°F. The unit shall include a 1/2 hp split phase motor with on/off switch to allow CO base to operate as a standard oven. The interior shall be enameled and measure 26" wide X 24" deep X 14" high, and includes 5-position rack guides with two removable racks.

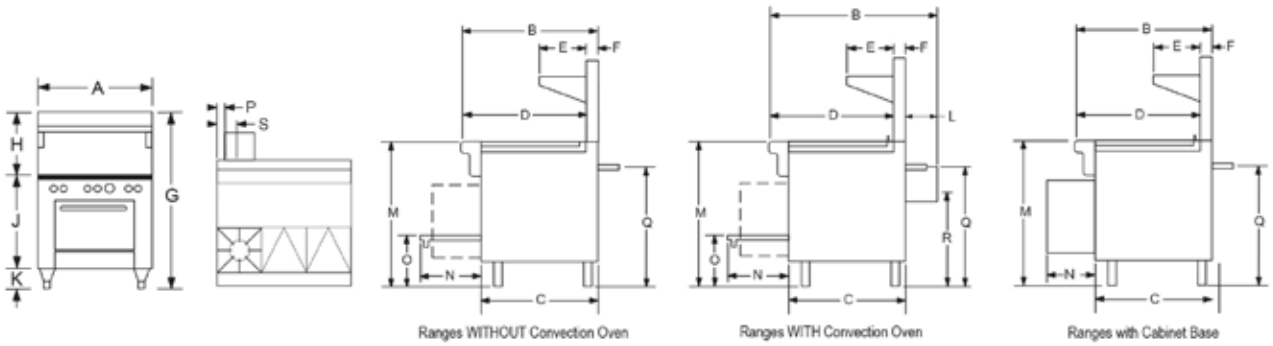
C - The unit shall have an aluminized cabinet base without doors. Optional, no-charge doors that open from the center available.

Approval Notes: _____

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Models: ☐ **S36D-1G** ☐ **S36A-1G** ☐ **S36C-1G** ☐ **S36D-2G/T** ☐ **S36A-2G/T** ☐ **S36C-2G/T** ☐ **S36D-3G/T** ☐ **S36A-3G/T** ☐ **S36C-3G/T**

Dimensions shown in inches and (millimeters)



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	S
S36D-1G, 2G/T, 3G/T	36.50" (927)	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)	2.50" (64)	30.25" (768)	-	-
S36A-1G, 2G/T, 3G/T	36.50" (927)	41.75" (1060)	29.75" (756)	31.00" (787)	10.00" (254)	2.75" (70)	59.50" (1511)	22.50" (572)	31.00" (787)	6.00" (152)	8.25" (210)	37.00" (940)	15.50" (394)	13.00" (330)	2.50" (64)	30.25" (768)	24.00" (610)	6.00" (152)
S36C-1G, 2G/T, 3G/T	36.50" (927)	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)	16.50" (394)	-	2.50" (64)	30.25" (768)	-	-

Model	Oven Interior			Crate Size			Cubic Volume	Crated Weight
	Width	Depth	Height	Width	Depth	Height		
S36D-1G, 2G/T, 3G/T	26.00" (660)	26.50" (673)	14.00" (356)	44.00" (1118)	45.50" (1158)	48.00" (1219)	55.6 cu. ft 1.58 cu.m.	535 lbs. 242.7 kg.
S36A-1G, 2G/T, 3G/T	26.00" (660)	24.00" (610)	14.00" (356)	44.00" (1118)	45.50" (1158)	48.00" (1219)	55.6 cu. ft 1.58 cu.m.	535 lbs. 242.7 kg.
S36C-1G, 2G/T, 3G/T	-	-	-	44.00" (1118)	45.50" (1158)	48.00" (1219)	55.6 cu. ft 1.58 cu.m.	535 lbs. 242.7 kg.

Notes:

*Gas Connection will be located on opposite side of griddle location (if griddle is located on the left the gas connection will be moved to the right side).

Dimensions shown in inches and (millimeters)

UTILITY INFORMATION

Gas Type	Burners (BTU/Each)		
	Open Top Burner	Standard Oven	Convection Oven
Natural	28K	35K	35K
LP	24K	35K	35K

- Each unit has a 3/4", male, rear gas connection.
- Minimum inlet pressure - Natural Gas is 7" W.C
  - Propane Gas is 11" W.C.
- Each convection oven is standard 115/60/1 furnished with 6' cord with 3-prong plug. Total max amps is 5.9.
- Optional - 208/60/1, 50/60/1 phase. Supply must be wired to junction box with terminal block located at rear. Total max amps is 2.7.

MISCELLANEOUS

- For installation on combustible floors (with 6" high legs or casters) and adjacent to combustible walls, allow 10" clearance.
- Check local codes for fire, installation and sanitary regulations.
- For installation on combustible floors (with 6" high legs or casters) and adjacent to combustible walls, allow 10" clearance.
- Clearance to noncombustible construction is 0" for all tops and bases.
- 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.
- If casters are used, a restraining device should be used to eliminate undue strain on the flex hose.
- Install under vented hood.
- 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.

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 potion 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.

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