

Standard Features

- 33,000 BTU non-clogging burners with lifetime warranty
- 10 patented, clog free, cast iron burners
- Piezo ignition for open top burner pilots
- 4" Bright annealed front rail with built-in belly bar
- Commercial gas range 36.5" wide with a 37" cooking top (including 6" high adjustable legs)
- Cast iron grate top will hold a 14" stock pot
- Removable one-piece drip tray under burners
- Stainless steel front, sides and removable shelf
- 2" ergonomically designed, "Cool Touch" door handle
- Two year Parts and Labor Warranty

Common Oven Features

- Five rack positions with two racks
- Full size sheet pans fit side-to-side or front-to-back
- Porcelain interior and door lining
- Available with optional windowed door
- Lift-out oven bottom and coved interior
- Fully front serviceable
- Equipped with a flame failure safety device
- Piezo pilot ignition
- Thermostat range from 250° - 500°F (121° - 260°C) with low setting

Standard Oven (D suffix)

- 45,000 BTU

Convection Oven (A suffix)

- 32,000 BTU
- On/Off switch to allow CO base to operate as Standard oven

Standard Oven	Std/ Conv. Oven	Convection Oven
560DD	5606AD	560AA



(shown with optional casters)

STANDARD CONSTRUCTION SPECIFICATIONS

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

RangeTop:- 10 each, 33,000 BTU (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 drip tray is provided under burners to catch grease drippings

Back Shelf: Lift-off tubular or tray shelving with cast ends

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

Legs: 6" black, adjustable

Standard Models (560D)

Interior: 45,000 BTU (40,000 BTU LP) 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 (30,000 BTU LP) 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: 1/3 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.

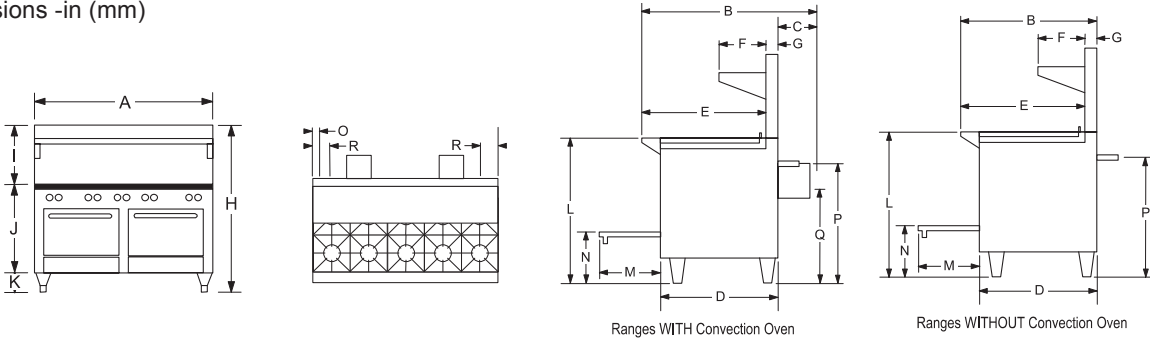
Controls: Oven thermostat temperature type adjustable for 250° - 500° F with a low setting.



Job _____
Item# _____

Models: 560DD 560AA 560AD

Dimensions -in (mm)



Model	Exterior											Cook Top	Door Opening	Oven Bottom	3/4" Gas Conn.		Electric	
	Width A	Depth B	C	D	E	F	G	Height H	I	J	K	L	M	N	O	P	Q	R
560DD	60.75" (1543)	36.0" (914)	-	31.25" (794)	33.0" (838)	11.0" (279)	2.75" (70)	59.5" (1511)	22.5" (587)	31.0" (787)	6.0" (152)	37.0" (914)	15.5" (394)	13.0" (318)	3.25" (64)	30.25" (768)	-	-
560AA	60.75" (1543)	44.25" (1124)	8" (203)	31.25" (794)	33.0" (838)	11.0" (279)	2.75" (70)	59.5" (1511)	22.5" (587)	31.0" (787)	6.0" (152)	37.0" (914)	15.5" (394)	13.0" (318)	3.25" (64)	30.25" (768)	24" (610)	6" (152)

Oven Options		Oven Interior			Total BTU's for both ovens	
		Width	Depth	Height	NAT	LP
560DD	Dual Convection Ovens	26" (660)	26.5" (673)	14" (356)	90,000	80,000
560AA	Dual Standard Ovens	26.125" (664)	24" (610)	14.25" (362)	64,000	60,000
560DA or AD	Combo Ovens	26.125" (664)	24" (610)	14.25" (362)	75,000	70,000
Shipping Information For All Configurations		Crate Size			Cubic Volume	Crated Weight
		Width	Depth	Height		
		67" (1702)	45.5" (1158)	75" (1905)	132.3 cu.ft (3.75 cu.m.)	860 lbs (391 kg)

Cook Top	Burner (BTU each)	
	NAT	LP
10 Burner	10(33,000)	10(24,000)

NOTES:
1. Dimensions C on Model 560A includes 2" minimum clearance between motor and wall.

UTILITY INFORMATION

- GAS:**
- 560DD Total BTU-NAT: 420,000; LP: 320,000
 - 560AA Total BTU-NAT: 394,000; LP: 300,000
 - 560AD or DA Total BTU-Nat: 405,000 BTU; LP: 310,000
 - One 3/4" female connection.
 - Required minimum inlet pressure
 - Natural gas 5" W.C.
 - Propane gas 10" W.C.

- ELECTRICAL:**
- Standard -115/60/1 furnished with 6' cord with 3-prong plug. Total max amps 4.8
 - 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

- 10" flue riser
- 3/4" quick disconnect with flexible hose complies with ANSI Z 21.69 (specify 3', 4', 5')
- Casters - all swivel - front with locks
- Windowed oven door
- CM-36 Cheesemelter
- NFR-36 Infrared Salamander Broiler
- Extra Oven Racks

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



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