



JOB \_\_\_\_\_

ITEM# \_\_\_\_\_

A MIDDLEBY COMPANY

# RESTAURANT RANGE

## 6 Open Burners, Single Oven

Stainless Steel Front Standard

Models: 336D w/Standard Oven; 336A w/Convection Oven  
336D-1G w/Standard Oven, 336A-1G w/Convection Oven



\*Flush-top grates standard

**336D Restaurant Range** – Stainless Steel front, sides, and shelf standard  
(casters optional)

**OPTIONS (For All Units)**

- 10" inch flue riser
- Bayonet style flue riser
- 3/4" quick disconnect with flexible hose – complies with ANSI Z 21.69 (Specify 3ft. 4ft. 5ft.)
- Stainless Steel 6" adjustable legs
- Casters – all swivel – front with locks
- S-36 Salamander Radiant Broiler
- CM-36 Cheese Melter
- MRA-36 Infra-Red Salamander Broiler
- Auxiliary griddle plates

**Technical Data:** Listed on the reverse side.

**Warranty:** One year from date of purchase.

**OPTIONS**

**(For Standard and Convection Ovens)**

- Extra oven racks
- Stainless steel rear

**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.**

**Southbend 300 Series** Ranges have been designed to fit into ANY and ALL LOCATIONS where speed, versatility and capacity are prime considerations. Super-fast cast iron top burners give you 1/3 more heat...saving fuel, saving time and speeding service while they also provide a low constant temperature "holding." All units have a coved interior for easy cleanability.

**All Units**

Each unit has a commercial gas range 36 1/2" wide with a 36" high cooking top (including 6" high adjustable legs). The range top is equipped with 6 cast iron burners. Removable flush-top grates are cast iron and a one-piece drip tray is provided under burners to catch drippings. A rigid, single deck back shelf is also included. Stainless steel front, sides and shelf standard.

**Models 336D-1G, 336A-1G**

Range top is equipped with a 12" griddle on left and 4 cast iron burners. Smooth polished griddle is 1/2" thick, hot-rolled Blanchard ground steel plate.

**Standard Oven Units**

Each unit has a 26" wide x 26 1/2" deep oven with cool door handle. A low temperature oven thermostat is available from 250°F to 500°F. The automatic oven lighting is equipped with a safety shutoff.

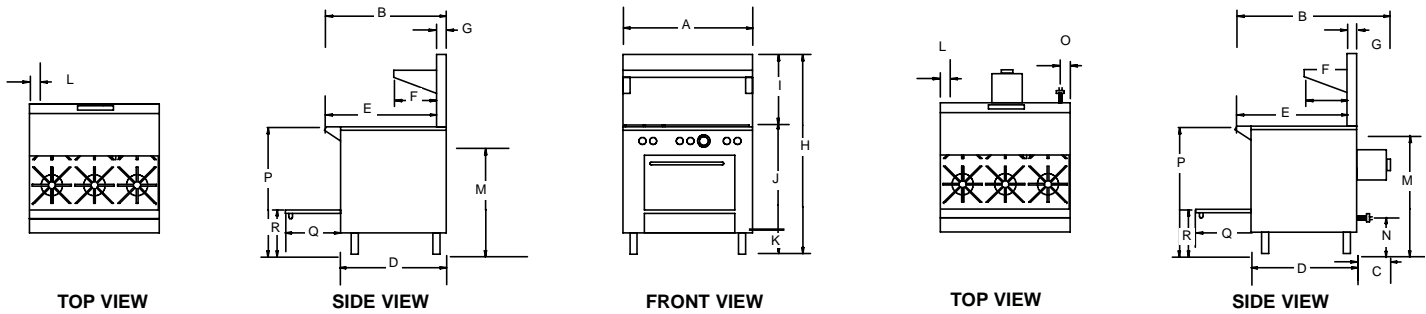
**Convection Oven Units**

These are high efficiency units rated at 30,000 BTU, with cool door handle. A revolutionary flue path design minimizes energy loss and improves performance. Unit is fully serviceable from the front. Convection oven interior has porcelain enamel baffle, bottom and door linings.



Models:  336D

336A



**DIMENSIONS**

( ) Millimeters

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	P	Q	R
336D	36.5" (927)	34" (864)	-	29.75" (756)	31" (787)	12" (305)	2.75 (70)	59.5" (1511)	22.5" (572)	31" (787)	6" (152)	1.625" (41)	30.25" (768)	-	-	36" (914)	15.5" (394)	12.5" (318)
336A	36.5" (927)	42" (1067)	8" (203)	29.75" (756)	31" (787)	12" (305)	2.75 (70)	59.5" (1511)	22.5" (572)	31" (787)	6" (152)	1.625" (41)	30.25" (768)	10.25" (260)	3.75" (95)	36" (914)	15.5" (394)	12.5" (318)

MODEL	OVEN INTERIOR			BURNERS (BTU each) <sup>2</sup>			CRATE SIZE			Cubic Volume	Crated Weight
	Width	Depth	Height	Open	Oven	Griddle	Width	Depth	Height		
336D	26" (660)	26.5" (673)	14" (356)	6 (26,000)	1 (32,000)	-	45" (1143)	43" (1092)	58" (1473)	58.9 cu. ft	535 lbs.
336D-1G	26" (660)	26.5" (673)	14" (356)	4 (26,000)	1 (32,000)	2 (16,000)	45" (1143)	43" (1092)	58" (1473)	1.67 cu. m.	241 kg.
336A	26.125" (664)	21.75" (552)	14.25" (362)	6 (26,000)	1 (30,000)	-	55" (1397)	45.5" (1156)	81.5" (2070)	118 cu. ft	705 lbs.
336A-1G	26.125" (664)	21.75" (552)	14.25" (362)	4 (26,000)	1 (30,000)	2 (16,000)	55" (1397)	45.5" (1156)	81.5" (2070)	3.33 cu. ft.	317 kg.

**NOTES:**

1. Dimension C on Model 336A includes 2" minimum clearance between motor and wall.
2. Optional- Hot Top Plate in lieu of 2 Open Top Burners. Each has 2 Bar Burners at 12,000 BTU/burner (24,000 BTU Total).

**UTILITY INFORMATION:**

**Gas**—336D total 152,000 BTU; 336A total 150,000 BTU, 336D-1G total 144,000 BTU; 336A-1G total 142,000 BTU  
 One 3/4" male connection (for location, see drawing above).  
 NATURAL  
 PROPANE  
 Required operating pressure: Natural Gas 4" W.C., Propane Gas 10" W.C.

**Electric**—336A-only

**STANDARD:** 115/60/1Furnished with 6 ft. cord w/3-prong plug. Total max. amps 6.2.  
**OPTIONAL** – 208/60/1 or 3 phase (190 to 219 volts) – supply must be wired to junction box with terminal block located at rear . Total max. amps 4.0.  
**OPTIONAL** – 236/60/1 or 3 phase (220 to 240 volts) – supply must be wired to junction box with terminal block located at rear. Total max. amps 4.0.

**CONSTRUCTION (BIDDING) SPECIFICATIONS:**

ALL UNITS –Commercial Gas Convection Oven -

**Exterior Finish:** Stainless steel front, sides and shelf standard.  
**Range Top:** Removable, cast-iron flush- top grates. Equipped with 6 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. Removable, one piece tray provided under burners to catch grease drippings  
**Rigid Single Deck Stainless Steel Back Shelf. Sturdy Slip-On Design.**

336D (STANDARD OVEN) –

**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 Alumina-Ti steel  
**Rack and Rack Guides:** 2 position rack guides with one removable rack.  
**Door:** Heavy Duty construction with extra heavy duty hinges and quadrants. With cool tubular handle.  
**Controls:** Oven thermostat low temperature type adjustable for 250°F to 500°F temperature range. Automatic safety pilot is hydraulic type.  
**Pressure Regulator:** Attached.

336A (CONVECTION OVEN) –

**Interior:** Cavity, bottom and door porcelain enamel finish. Back, top and sides aluminized steel. Four sides and top of oven insulated with heavy, self-supporting, block type rock wool.  
**Rack and Rack Guides:** Heavy-duty. 5 sets of rack guides on 2 3/8" centers with 3 removable plated racks (For best results, no more than 3 racks should be used.).  
**Door:** Heavy-duty construction with extra heavy-duty hinges. Revolutionary single spring and chain device for easy adjustment, with positive door catch.  
**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 fused control circuit. 6 ft. cord and 3-prong plug supplied with each deck.  
**Gas Control System:** Includes pressure regulator, flame switch safety, pilot filter, pilot adjustment, and manual oven service shutoff valve.  
**Oven Heating:** Aluminized steel bar burner. Dual flow fan recirculates heat directly from combustion area and within oven cavity.  
**Controls:**  
**Power Switch:** Controls power to oven.  
**Fan Switch:** 2-position; oven can be used with fan on or off  
**Thermostat:** Adjustable for 250°F to 500°F temperature range.

**MISCELLANEOUS INFORMATION**

If using flex hose connector, the I.D. should **not** be smaller than 3/4" and must be 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" (152mm) 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.

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



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