

**Standard Features**

- 33,000 BTU NAT Burners (24,000 BTU LP)
- 4" Stainless steel front rail
- Commercial gas range 48.625" wide with a 37" cooking top (including 6" high adjustable legs)
- Patented, clog free, cast iron burners
- Cast iron grate top will hold a 14" stock pot (open top models)
- 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 covered interior
- Hinged lower valve panel
- One year Parts and Labor Warranty

**Griddle**

- 1/2" polished steel plate available 24", 36" or 48"

**Space Saver Oven (E suffix)**

- 45,000 BTU NAT (40,000 BTU LP)
- Single rack per oven
- Large 19 1/2" wide x 26 1/2" deep oven
- Equipped with a flame safety device
- Thermostat range from 250°- 500°F (121°-260°C) with low setting

- 448EE - 8 Open Burners w/Double Standard Ovens**
- 448EE-2G/T - 4 Open Burners, 24" Griddle w/Double Standard Ovens**
- 448EE-3G/T - 2 Open Burners, 36" Griddle w/Double Standard Ovens**
- 448EE-4G/T - 48" Griddle w/Double Standard Ovens**



*(448EE-2G/T shown with optional casters)*

**CONSTRUCTION SPECIFICATIONS**

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

**RangeTop:-** 33,000 BTU NAT (24,000 BTU LP) each 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 grippings. 8 burners on 448EE, 4 burners on -2G, 2 burners on -3G.

**Griddle:** Smooth, polished, 1/2" thick steel plate with raised sides, 24", 36" or 48" wide x 29 3/4" deep. Available on Right or Left.

**Optional:** Thermostat griddle control with 1 throttling-type thermostats. Temperature range of 100° to 450°F (add prefix T).

**Back Shelf:** Rigid, single deck stainless steel.

**Door:** Constructed with heavy duty hinges and unbreakable quadrants and heat resistant handle.

**Legs:** 6" black, adjustable

**Oven Base**

**Interior:** Two 45,000 BTU NAT (40,000 BTU LP). 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

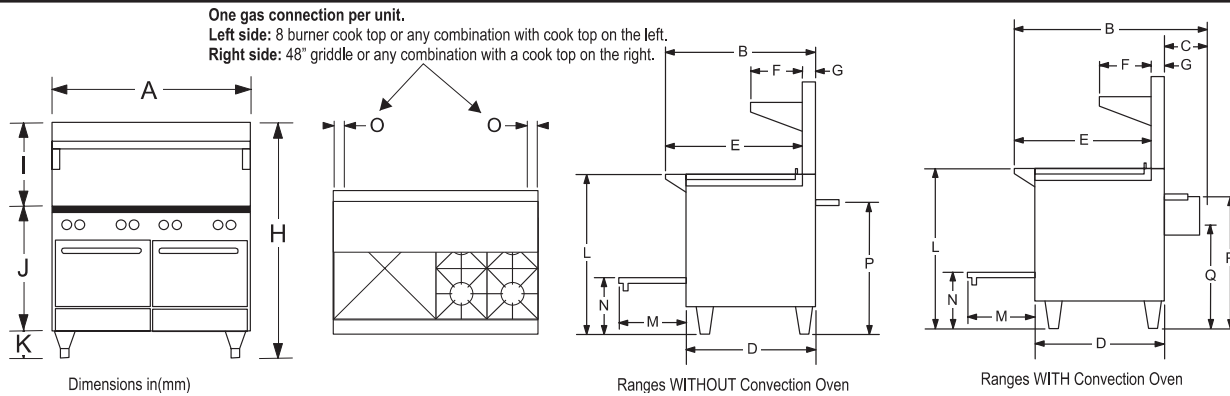
**Controls:** Oven thermostat temperature type adjustable for 250° - 500° F with a low setting.

**Pressure Regulator:** Factory installed.



Indianapolis, IN  
800-729-5051

Models:     448EE                       448EE-2G/T                       448EE-3G/T                       448EE-4G/T



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
448EE 448EE-2G/T 448EE-3G/T 448EE-4G/T	48.625" (1235)	34.0" (864)	-	29.75" (756)	31.0" (787)	12.0" (305)	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)	-	-

Model	Oven Interior			Total BTU For Both Ovens		Cook Top Burner (BTU)		Griddle Burner (BTU)		Crate Size			Cubic Volume	Crated Weight
	Width	Depth	Height	NAT	LP	NAT	LP	NAT	LP	Width	Depth	Height		
448EE	19.5" (660)	26.5" (673)	14" (356)	90,000	80,000	8(33,000)	8(24,000)	-	-	67" (1702)	45.5" (1158)	67" (1702)	55.6 cu. ft. (1.58cu. m.)	450 lbs (204 kg)
448EE-2G	19.5" (660)	26.5" (673)	14" (356)	90,000	80,000	4(33,000)	4(24,000)	3(16,000)	3(16,000)	67" (1702)	45.5" (1158)	67" (1702)	55.6 cu. ft. (1.58cu. m.)	450 lbs (204 kg)
448EE-3G	19.5" (660)	26.5" (673)	14" (356)	90,000	80,000	233,000	2(24,000)	4(16,000)	3(16,000)	67" (1702)	45.5" (1158)	67" (1702)	55.6 cu. ft. (1.58cu. m.)	450 lbs (204 kg)
448EE-4G	19.5" (660)	26.5" (673)	14" (356)	90,000	80,000	-	-	5(16,000)	5(16,000)	67" (1702)	45.5" (1158)	67" (1702)	55.6 cu. ft. (1.58cu. m.)	450 lbs (204 kg)

**NOTES:**

- 1. Thermostat griddle control with 1 throttling-type thermostats. Temperature range of 100° to 450°F (add prefix T).

**UTILITY INFORMATION**

**GAS:**

- One 3/4" female connection.
- Required minimum inlet pressure  
 Natural gas 4" 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

**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.
- 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.

**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
- Hot Top plates- each plate 2 Open burner section
- S-36 Salamander Radiant Broiler
- CM-36 Cheesemelter
- MRA-36 Infrared Salamander Broiler
- Auxiliary griddle plates
- Extra Oven Racks
- Cabinet base
- Top burner pilot ignition

**INTENDED FOR COMMERCIAL USE ONLY.**



Indianapolis, IN  
800-729-5051