

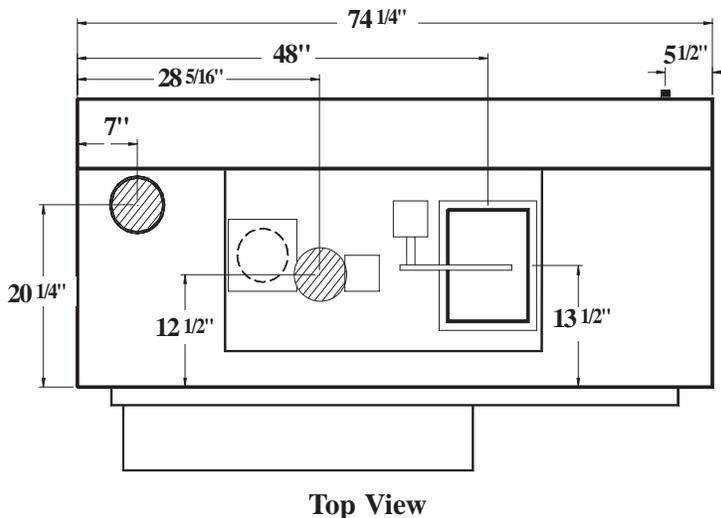
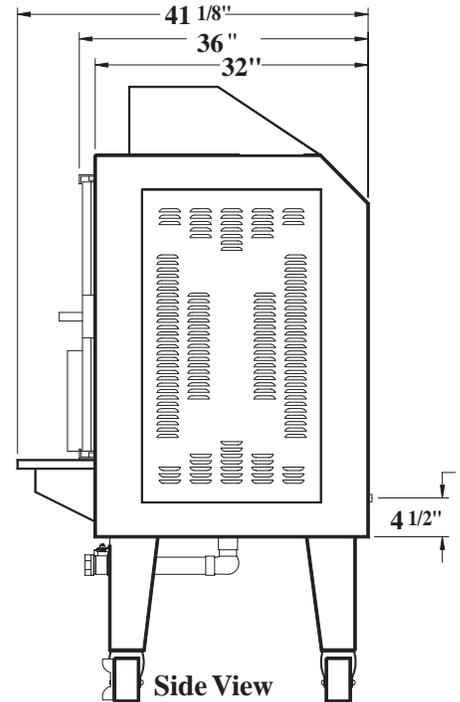
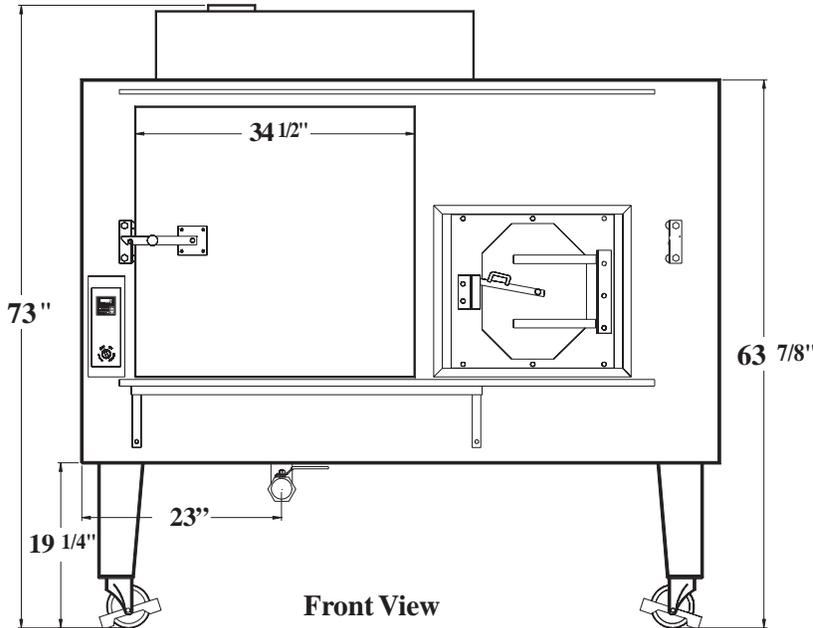
Southern PRIDE

SPECIFICATIONS MODEL BBR-79-2-SSE

See Specs for the larger BBR-79-3-SSE on the reverse side of this sheet.



COOKING CAPACITIES FOR THE BBR-79-2-SSE
300 Pounds Bulk Capacity of Cooked Meat



BBR-79-2-SSE

Electrical Requirements: 120 volts AC, 60 hertz, 1 phase, 15 amp wiring required.

Gas Requirements: 75,000 btu, 1/2 NPT

Construction: Inner Liner: 14 gauge H.R. Steel or 14 gauge Stainless Steel. Exterior: 22-gauge Polished Stainless Steel

Firebox: 10 ga. H.R. steel with 10 ga. H.R. firebox door. Uses wood logs or charcoal. Capacity: 1-2 logs, 4" dia. 12" long.

Dimensions: 73" tall, 74 1/4" wide, 41 1/8" deep (including covers) and 19 1/4" legs

Shell Dimensions: 44 5/8" tall, 74 1/4" wide, 33 3/4" long.

Food Racks: One 18"x24", four 12"x 42" food racks (5 Total). 19.25 Sq.Ft. of Cooking Surface. 12" Spacing between food racks.

Air Circulation: One Convection Fan.

Temperature Range: 140-325 degrees F.

Burner: Electronic Pilot Gas Burner (Specify Natural or L.P. gas.)

Shipping Weight: 1,200 lbs.

Approvals: UL, ULC, NSF

Venting: Must be installed under a vent hood. Contact local code officials and a commercial kitchen ventilation contractor prior to installation.



The oven's minimum clearances from combustible materials are 2" on left side, 18" on right, 18" on top, 36" from front, and 2" on back. Floor may be constructed of a combustible material. (Note: minimum clearance dimensions are from the oven cabinet, not from component cover.)

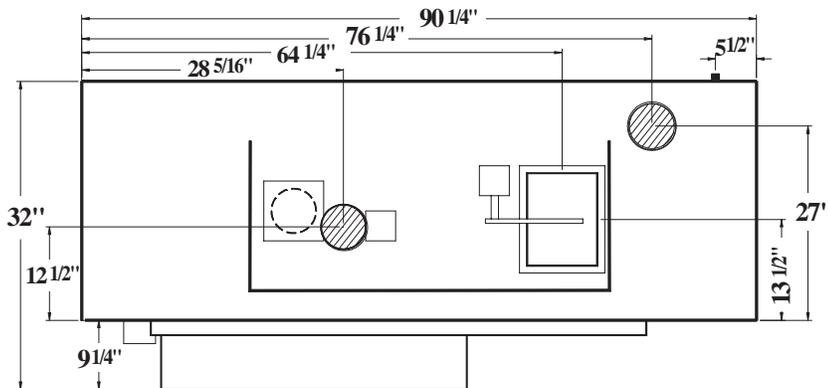
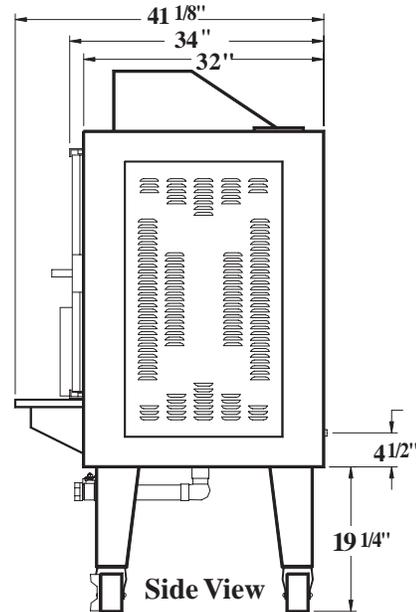
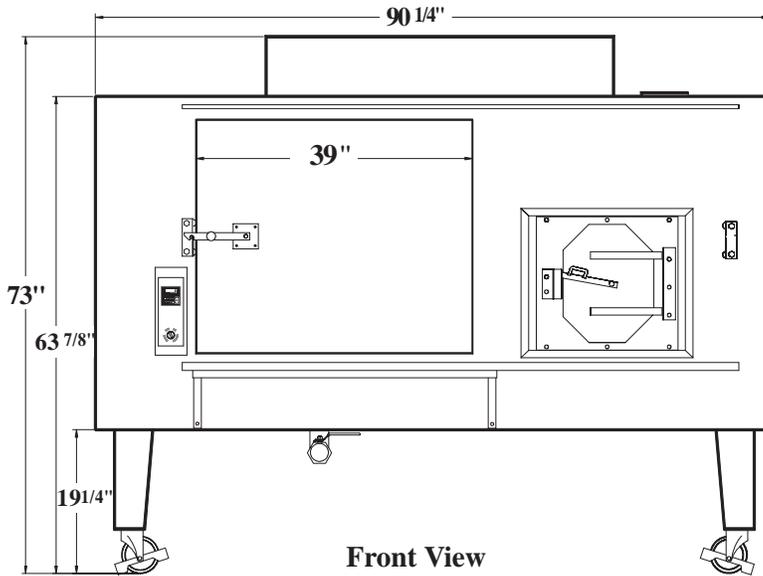
Southern PRIDE

SPECIFICATIONS MODEL BBR-79-3-SSE

See Specs for the smaller BBR-79-2-SSE on the reverse side of this sheet.



COOKING CAPACITIES FOR THE BBR-79-3-SSE
450 Pounds Bulk Capacity of Cooked Meat



The oven's minimum clearances from combustible materials are 2" on left side, 18" on right, 18" on top, 36" from front, and 2" on back. Floor may be constructed of a combustible material. (Note: minimum clearance dimensions are from the oven cabinet, not from component cover.)

BBR-79-3-SSE

Electrical Requirements: 120 volts AC, 60 hertz, 1 phase, 15 amp wiring required.

Gas Requirements: 75,000 btu, 1/2 NPT

Construction: Inner Liner: 14 gauge H.R. Steel or 14 gauge Stainless Steel. Exterior: 22-gauge Polished Stainless Steel

Firebox: 10 ga. H.R. steel with 10 ga. H.R. firebox door. Uses wood logs or charcoal. Capacity: 1-2 logs, 4" dia. 12-16" long.

Dimensions: 73" tall, 90 1/4" wide, 41 1/8" deep (including covers) and 19 1/4" legs

Shell Dimensions: 44 5/8" tall, 90 1/4" wide, 32" deep

Food Racks: One 18"x 58", four 12"x 58" food racks (5 Total). 26.5 Sq.Ft. of Cooking Surface. 12" Spacing between food racks.

Air Circulation: One Convection Fan.

Temperature Range: 140-325 degrees F.

Burner: Electronic Pilot Gas Burner (Specify Natural or L.P. gas.)

Shipping Weight: 1,300 lbs.

Approvals: UL, ULC, NSF

Venting: Must be installed under a vent hood.

Contact local code officials and a commercial kitchen ventilation contractor prior to installation.



Southern Pride Distributing, L.L.C.
5003 Meadowland Pky - Marion, Illinois 62959-5892
www.southern-pride.com sales@sopride.com service@sopride.com parts@sopride.com
Sales: 800-851-8180 Service: 800-437-2679

Phone: 618-997-9348
Fax: 618-993-5960
Service Fax: 618-993-0378