

Features

- ❖ Oven burners run left to right for the best heat distribution (106" of burner in the SD660 model and 67" of burner in the SD448 model)
- ❖ 2" thick refractory brick cooking surface
- ❖ Arched baking chamber for a smoother heat flow
- ❖ Oven fronts and doors are manufactured using 18-gauge stainless steel type 430
- ❖ Manufactured using 18-gauge aluminized steel both inside and outside
- ❖ Thermostatically controlled from 300° to 650° F
- ❖ High temperature thermometer provided with each oven
- ❖ Concealed thermostat and safety valve behind a vented control door
- ❖ Up to 4" of fiberglass insulation allowing 0" clearance rear & sides. "The best in the industry" means less heat loss into the kitchen
- ❖ Full length 10-gauge heat diverters.
- ❖ Spring balanced oven door
- ❖ Adjustable legs for easy leveling
- ❖ Stainless steel handles
- ❖ 3/4" gas connection located in rear of oven
- ❖ One year warranty on labor
- ❖ 18 month warranty on parts
- ❖ UL Safety and UL Sanitation listed.



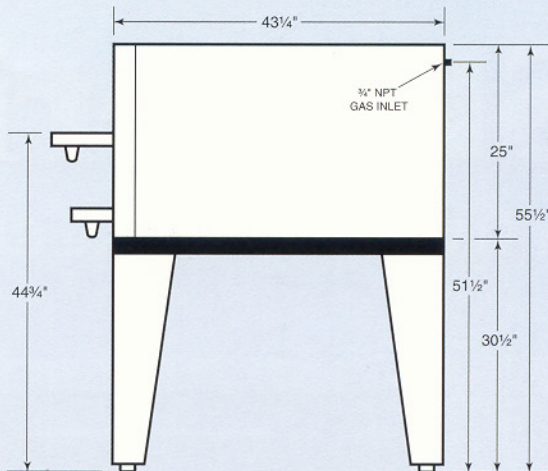
Options

- ❖ Stainless steel sides
- ❖ Stainless steel top
- ❖ Black powder coated doors

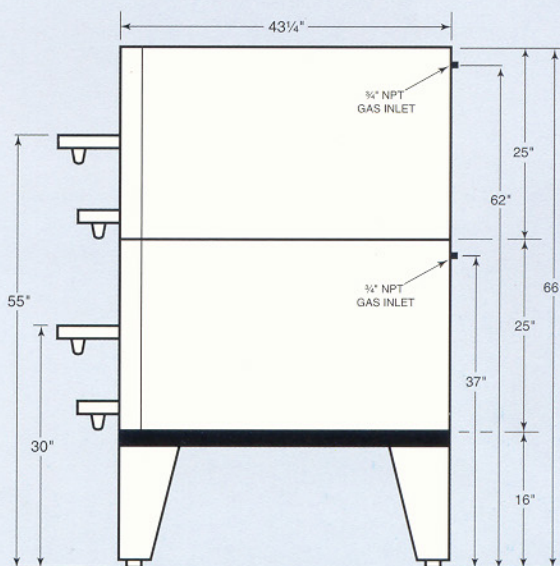
Specifications

MODEL	BTUs	COOKING SURFACE	HEIGHT	DEPTH	"A" LENGTH	SHIPPING WEIGHT	18" PIE CAPACITY
SD 448	NAT: 95,000	36" x 48"	55 1/2"	43 1/4"	65"	1075 lbs	4
	LP: 90,000						
SD 448 stacked	NAT: 190,000	36" x 48" twice	66"	43 1/4"	65"	2100 lbs	8
	LP: 180,000						
SD 660	NAT: 130,000	36" x 60"	55 1/2"	43 1/4"	80"	1400 lbs	6
	LP: 120,000						
SD 660 stacked	NAT: 260,000	36" x 60" twice	66"	43 1/4"	80"	2750 lbs	12
	LP: 240,000						

Single Oven Side View



Stacked Oven Side View



Top View

