

Southern PRIDE

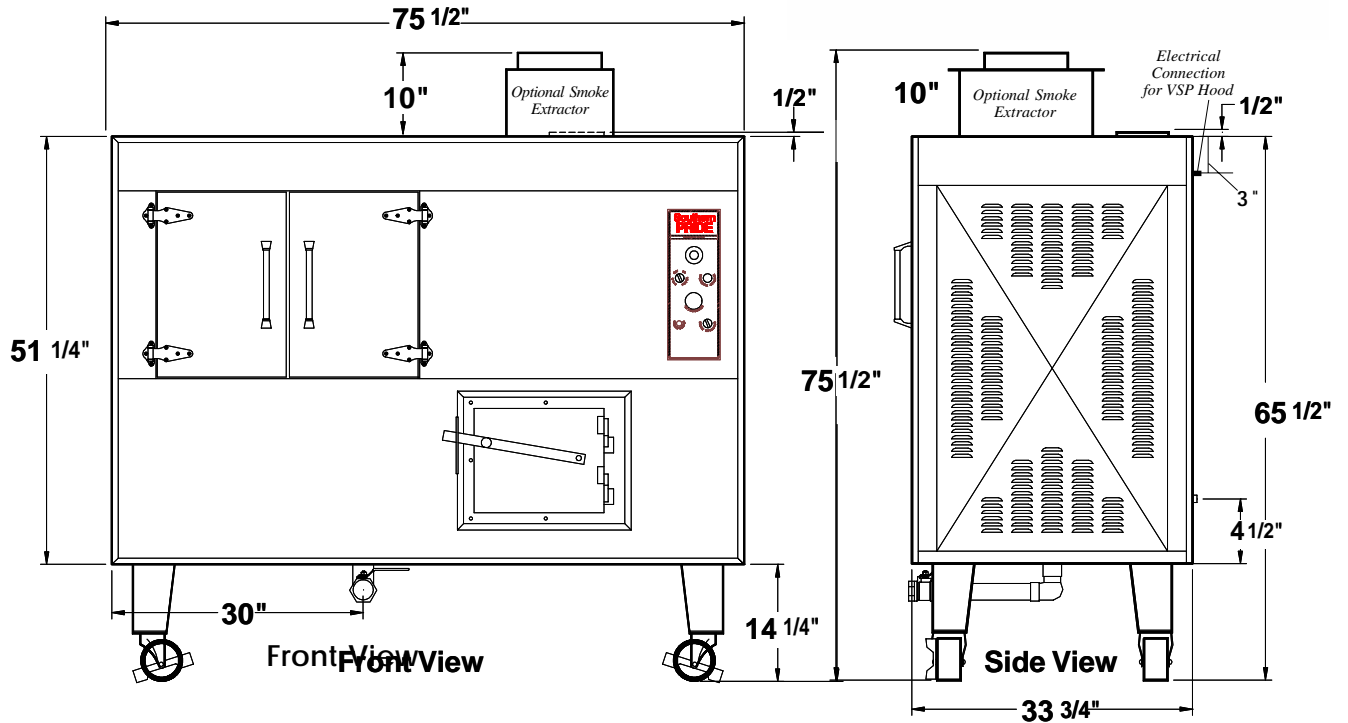
DISTRIBUTING, L.L.C.

SPECIFICATIONS MODEL BBR-79-1

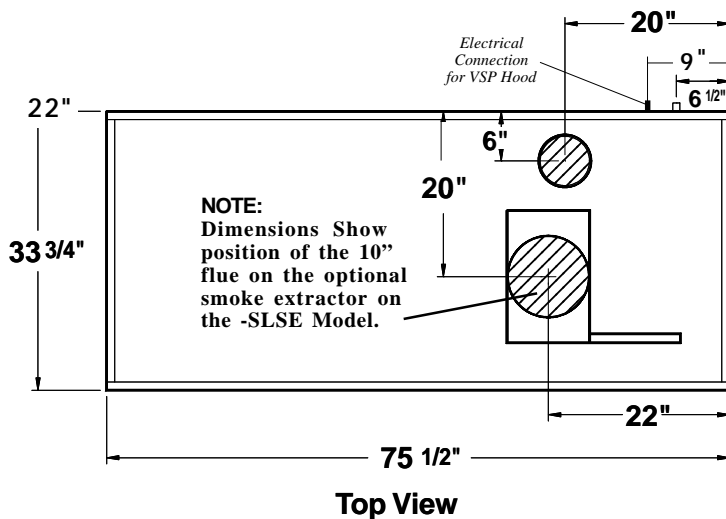


COOKING CAPACITIES FOR THE BBR-79-1

Pork Butt (7 lb.)	24 pieces	168 lb. total
St. Louis Ribs (2.75lb.)	24 pieces	66 lb. total
with Optional Rib Racks	64 pieces	176 lb. total
Chicken (3lb.)	32 pieces	96 lb. total
Brisket (12 lb.)	16 pieces	192 lb. total
Spare Ribs (3.5lb.)	20 pieces	70 lb. total



12 1/2"



BBR-79-1

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: 75 1/2" tall, 75 1/2" wide, 33 3/4" deep (including covers)

Shell Dimensions: 51 1/4" tall, 75 1/2" wide, 75 1/2" long.

Food Racks: Rotisserie with five (4) hanger racks, each with three (2) 8" x 32" food racks (8 Total). 14 Sq.Ft. of Cooking Surface. 4 1/2" Spacing between food racks.

Air Circulation: One Convection Fan.

Temperature Range: 100-325 degrees F.

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

Approvals: UL, ULC, NSF

Venting: See back page for venting instructions.



VSP HOOD SYSTEM: Purchased through Southern Pride

VSP HOODS are U/L Listed to the applicable Southern Pride oven models and are NSF Certified.

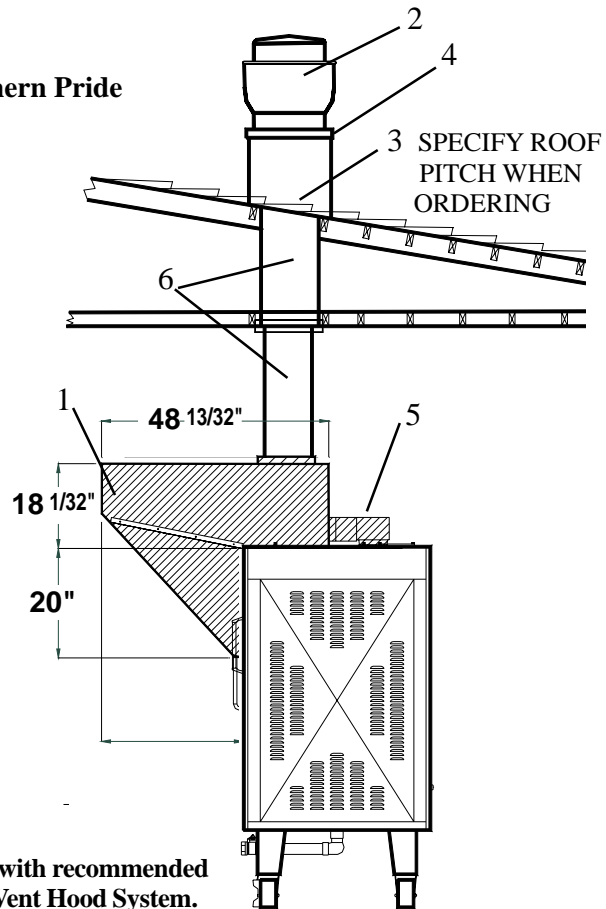
HOOD SYSTEM TO INCLUDE:

1. Ventilation Hood
2. Two speed fan (1380/2000)
3. Curb with vented extension and hinge kit (Specify roof pitch)
4. Grease capture trough
5. Combustion chamber flue vent

SUPPLIED BY CUSTOMER:

6. Duct from hood to fan

NOTE: If you have a duct longer than 10 feet or an elbow in your duct your installation, it may require a larger capacity exhaust fan. Please specify your duct requirements when ordering the VSP Hood System.



BBR-79-1-FL with recommended optional VSP Vent Hood System.

ALL MODELS MAY ALSO BE INSTALLED UNDER A CANOPY HOOD RATED FOR COMMERCIAL COOKING APPLIANCES.

The oven's minimum clearances from combustible materials are 18" on left side, 24" on right, 18" on top, 48" from front, and 2" on back. Minimum clearances 18" to chimney connector and to smoke extractor chimney connector. Floor may be constructed of a combustible material. (Note: minimum clearance dimensions are from the oven cabinet, not from component cover.) (If provision is made for access to service, minimum clearance can be reduced to 2" on left side.) May be installed through wall with zero clearance with BBR kit No. 2099.

ANY VENTILATION SYSTEM MUST BE INSTALLED IN ACCORDANCE WITH LOCAL CODES. CONSULT WITH LOCAL OFFICIALS AND A COMMERCIAL KITCHEN VENTILATION CONTRACTOR PRIOR TO INSTALLATION.