

# Southern PRIDE

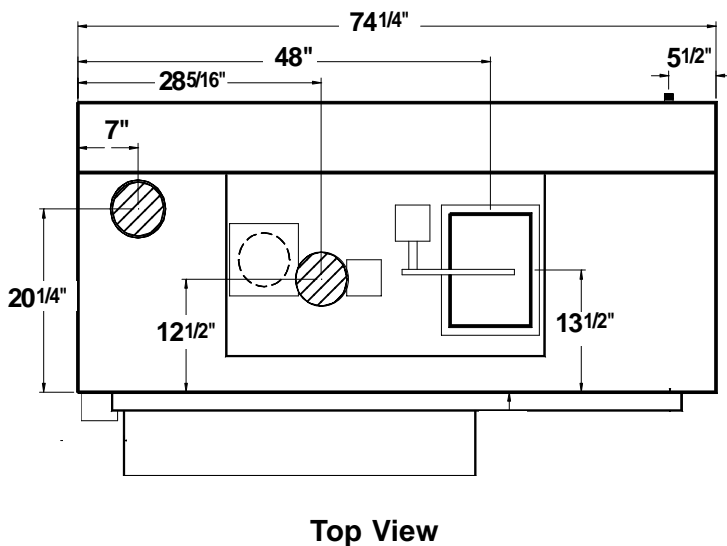
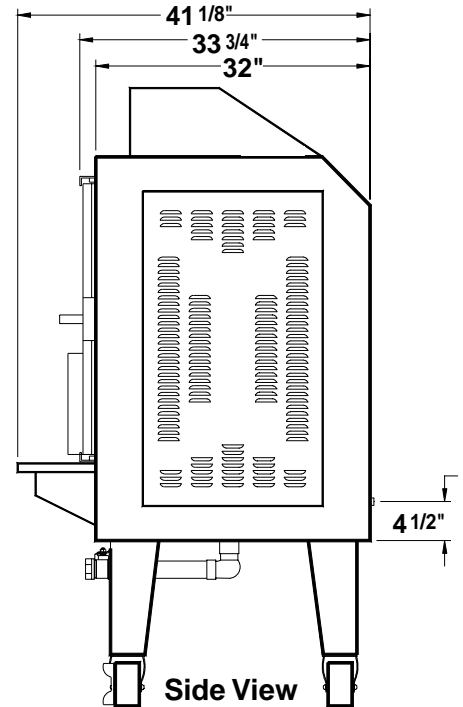
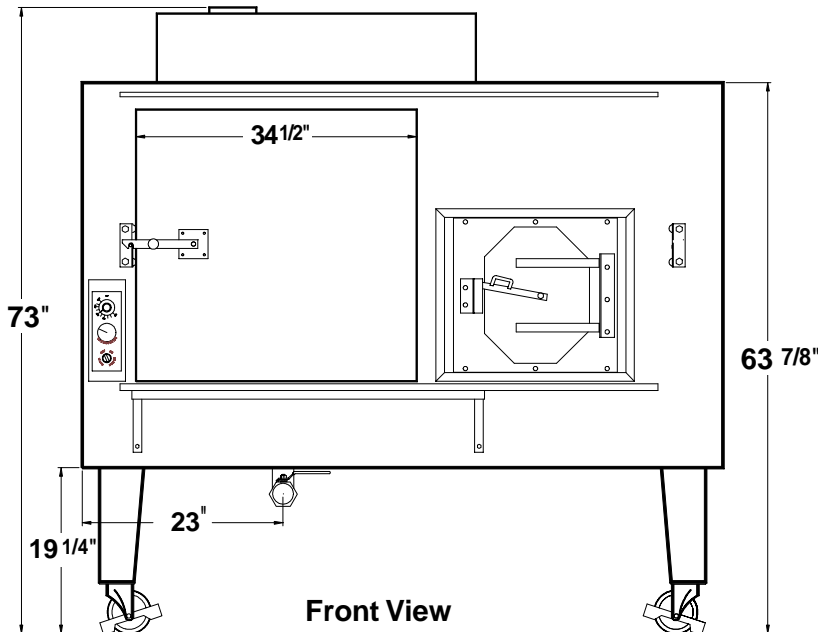
DISTRIBUTING, L.L.C.

## 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"x42" food racks (5 Total). 19.25 Sq.Ft. of Cooking Surface. 12" 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:** 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.)

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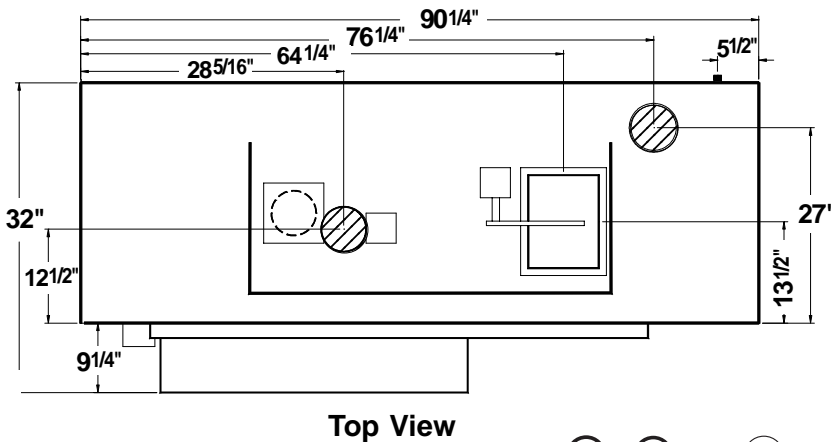
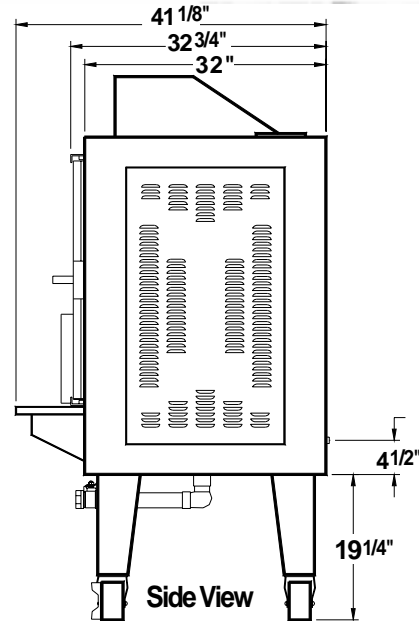
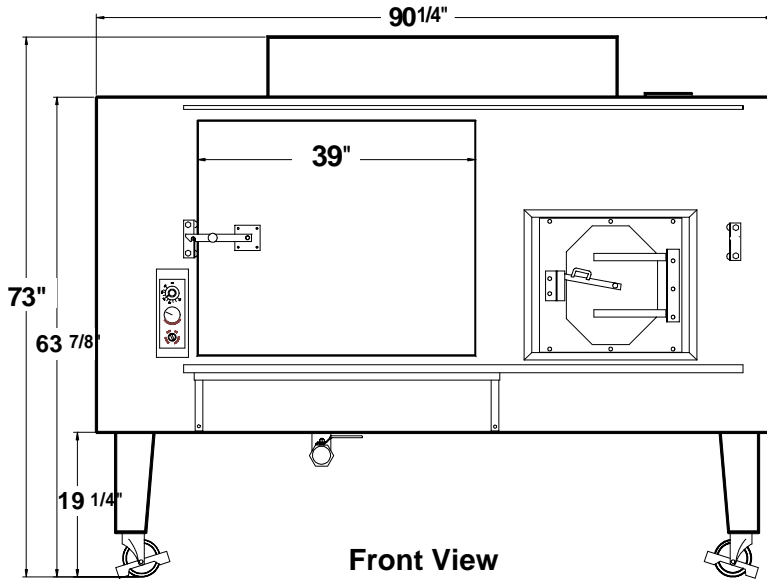
DISTRIBUTING, L.L.C.

## 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:** 100-325 degrees F.

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

**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.



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