

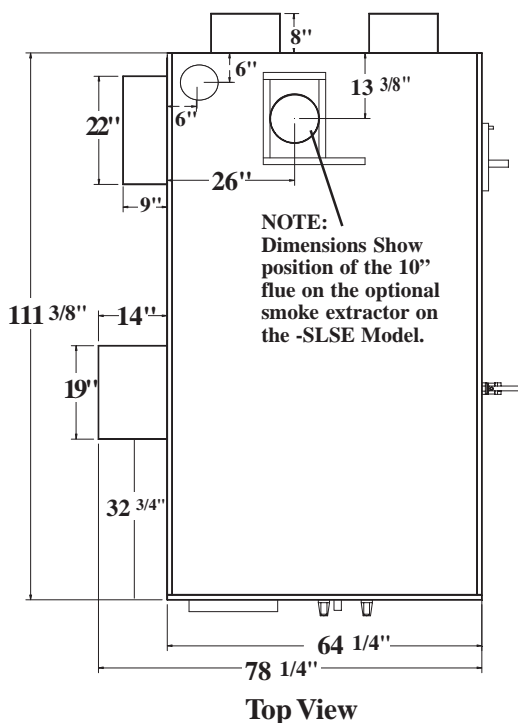
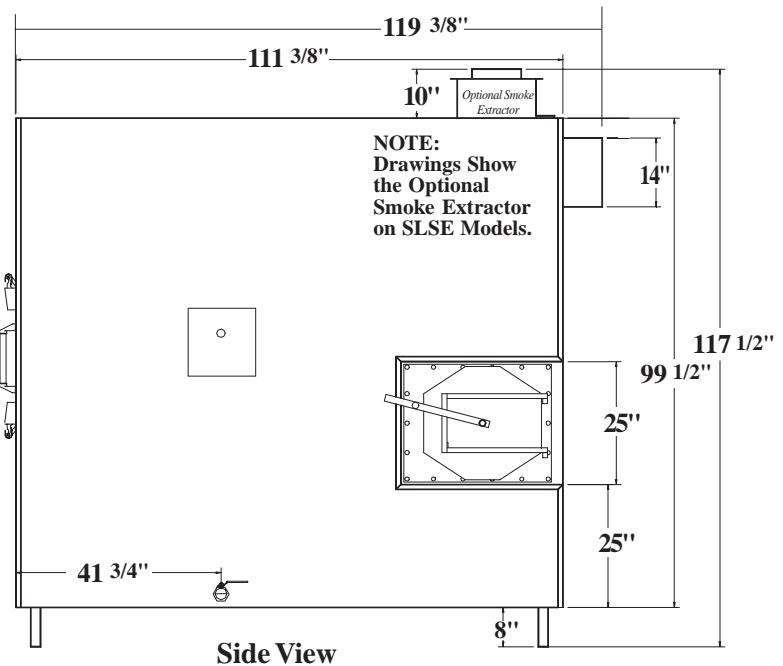
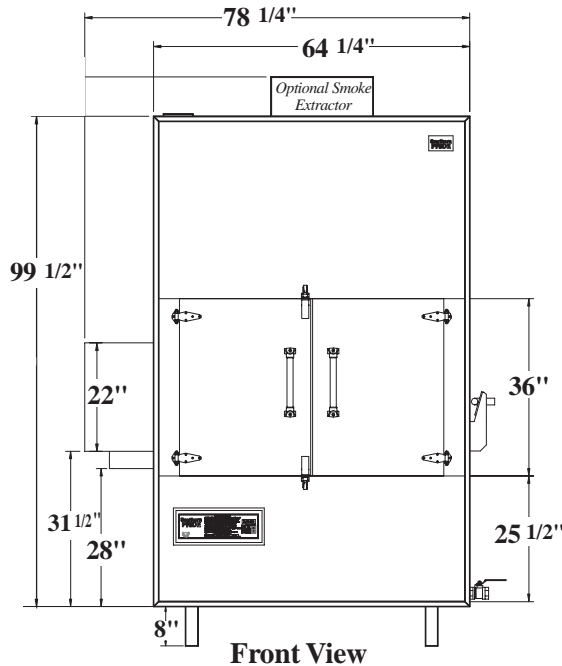
Southern PRIDE

SPECIFICATIONS MODEL XLR-1600-4-SL



COOKING CAPACITIES FOR THE XLR-1600-4

Pork Butt (7 lb.)	192 pieces	1344 lb. total
St. Louis Ribs (2.75lb.)	294 pieces	808 lb. total
w/Optional Rib Racks	432 pieces	1188 lb. total
Chicken (3lb.)	312 pieces	936 lb. total
Brisket (12 lb.)	96 pieces	1152 lb. total
Spare Ribs (3.5lb.)	210 pieces	735 lb. total



XLR-1600-4-SL

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

Gas Requirements: 200,000 btu single burner or 300,000 btu dual burner, 1/2 NPT

Construction: Inner Liner: 12 gauge H.R. Steel or Stainless Steel. Exterior: 22-gauge Polished Stainless

Firebox: 20" Diameter 1/4" thick H.R. pipe. 1/4" thick firebox door. Uses wood logs or charcoal. Capacity: 3-4 logs 4-6" dia. 12-16" long.

Dimensions: 117 1/2" tall, 78 1/4" wide, 119 3/8" deep (including covers) w/8" legs

Shell Dimensions: 99 1/2" tall, 64 1/4" wide, 111 3/8" long.

Food Racks: Rotisserie with six (6) hanger racks, each with seven (7) 12"x 48" food racks (42 Total). 168 Sq.Ft. of Cooking Surface. 3 1/2" Spacing between food racks.

Air Circulation: Two Low Velocity Convection Fans.

Temperature Range: 140-325 degrees F.

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

Shipping Weight: 3,750 lbs.

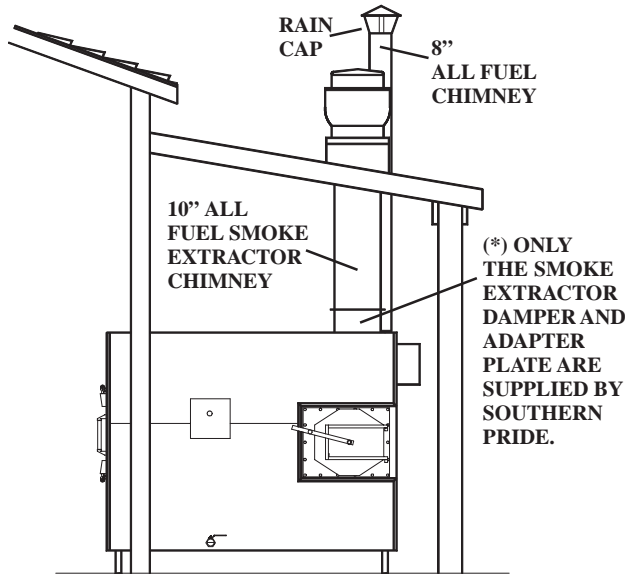
Approvals: NSF



Venting: See back page for venting instructions.

THROUGH THE WALL - DIRECT VENT INSTALLATION

NOTE: THE CHIMNEY SHOULD EXTEND AT LEAST 3' ABOVE THE HIGHEST SIDE OF THE ROOF OPENING AND BE AT LEAST 2' HIGHER THAN ANY PORTION OF THE BUILDING WITHIN 10' HORIZONTALLY.



NOTE 1. When installing an Oven through a wall constructed of combustible material, use the **Southern Pride Insulation Kit** between the oven and the wall.

2. The room that the face of the oven is installed into should have a balanced or positive air pressure. If the room has negative air pressure, smoke could escape into the room during operation.

SUPPLIED BY SOUTHERN PRIDE: (*)

Smoke Extractor Damper with 10" chimney adapter plate

SUPPLIED BY CUSTOMER:

8" All Fuel Chimney, 8" Rain Cap, and all accessories necessary for installation of the 8" chimney. All Fuel Chimney, Exhaust Fan (NOTE: Fan must be listed for use as a commercial kitchen ventilator), fan curb, and all accessories necessary for installation of the smoke extractor system.

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 (although 10" on the back is recommended for servicing the unit). Minimum clearances are 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 a combustible 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.