

Southbend 4367A

Southbend 400 Series Ultimate Restaurant Range 36" 4 Burner Convection Oven - Model 4367A User Manual

Your guide to safe and efficient operation.

1. INTRODUCTION

This manual provides essential information for the proper installation, operation, and maintenance of your Southbend 400 Series Ultimate Restaurant Range, Model 4367A. Please read this manual thoroughly before installing or operating the appliance. Retain this manual for future reference.

2. SAFETY INFORMATION

WARNING: Improper installation, adjustment, alteration, service, or maintenance can cause property damage, injury, or death. Read the installation, operating, and maintenance instructions thoroughly before installing or servicing this equipment.

Always follow basic safety precautions when using this appliance to reduce the risk of fire, electric shock, or injury to persons.

- Ensure proper ventilation in the area where the range is installed.
- Do not store or use gasoline or other flammable vapors and liquids in the vicinity of this or any other appliance.
- Keep the appliance area clear and free from combustible materials.
- Only qualified personnel should install, service, or repair this equipment.
- Disconnect the appliance from the gas supply before performing any maintenance or cleaning.

3. UNPACKING AND INSTALLATION

3.1 Unpacking

Carefully remove the range from its packaging. Inspect the appliance for any shipping damage. Report any damage immediately to the carrier and your dealer. Do not attempt to install or operate a damaged appliance.

3.2 Location and Clearance

The range must be installed on a level, non-combustible surface. Maintain adequate clearances from combustible walls and materials as specified by local and national codes. Ensure sufficient space for servicing and proper airflow.

3.3 Gas Connection

This appliance is designed for natural gas or propane gas, as indicated on the rating plate. Gas connection must be performed by a qualified technician in accordance with all local and national codes. Ensure the gas supply line is properly sized and a manual shut-off valve is installed.

3.4 Ventilation

Proper ventilation is crucial for the safe operation of this commercial range. Install an adequate exhaust hood system above the range to remove cooking fumes and heat. Consult local building codes for ventilation requirements.

3.5 Leveling

The range is equipped with 6-inch adjustable legs. Use a level to ensure the range is perfectly level for optimal cooking performance and safety. Adjust each leg as necessary.



Image: Southbend 4367A Restaurant Range. This image shows the overall design of the commercial range, featuring four open burners on top, a convection oven base, and a stainless steel exterior with a flue riser and heavy-duty shelf.

4. OPERATION

4.1 Open Burners

The range features four Pyromax open burners with standard grates. Each burner is controlled by a dedicated knob on the front panel.

1. Ensure the gas supply is open.

2. Push in and turn the desired burner knob to the "PILOT" position.
3. Ignite the standing pilot light with a match or pilot lighter. Hold the knob in for a few seconds after ignition to allow the thermocouple to heat up.
4. Once the pilot is lit, turn the knob to the desired flame setting (LOW to HIGH).
5. To turn off, turn the knob to the "OFF" position. The pilot light will remain lit for future use.

4.2 Convection Oven

The convection oven base provides even heat distribution for baking and roasting.

1. Ensure the gas supply is open.
2. Turn the oven thermostat knob to the desired temperature.
3. The oven will automatically ignite. Allow sufficient time for preheating.
4. The convection fan will operate automatically when the oven is on.
5. To turn off, turn the thermostat knob to the "OFF" position.

5. CLEANING AND MAINTENANCE

Regular cleaning and maintenance are essential to ensure the longevity and efficient operation of your Southbend range.

5.1 Daily Cleaning

- **Exterior Surfaces:** Wipe down stainless steel surfaces with a damp cloth and mild detergent. Avoid abrasive cleaners or scouring pads that can scratch the finish.
- **Grates and Burner Bowls:** Remove grates and burner bowls after they have cooled. Wash with warm, soapy water. For stubborn residue, use a non-abrasive scrubber.

5.2 Oven Interior

Clean the oven interior regularly to prevent grease buildup. Use a commercial oven cleaner suitable for convection ovens, following the manufacturer's instructions. Ensure the oven is cool before cleaning.

5.3 Flue Riser and Shelf

Wipe the 22-1/2" flue riser and heavy-duty shelf with a damp cloth to remove any accumulated grease or food particles.

5.4 Pilot Lights

Periodically check the pilot lights to ensure they are burning steadily. If a pilot light frequently goes out, it may indicate a need for adjustment or cleaning by a qualified technician.

6. TROUBLESHOOTING

Before calling for service, please refer to the following common issues and their solutions.

Problem	Possible Cause	Solution
Burner will not light.	No gas supply; Pilot light out; Clogged burner port.	Check gas valve; Relight pilot; Clean burner ports.
Oven not heating.	Gas supply off; Thermostat set incorrectly; Pilot light out.	Check gas valve; Adjust thermostat; Relight oven pilot.

Problem	Possible Cause	Solution
Uneven cooking in oven.	Oven not level; Improper rack placement; Convection fan issue.	Level the range; Adjust rack positions; Contact service if fan is faulty.
Excessive smoke/odor.	Grease buildup; Improper ventilation.	Clean appliance thoroughly; Check ventilation system.

If the problem persists after attempting these solutions, contact a qualified service technician.

7. SPECIFICATIONS

Feature	Detail
Model	4367A
Dimensions (Approx.)	36 1/2" Width
Fuel Type	Gas
Top Configuration	4 Pyromax Open Burners with Standard Grates
Oven Base	Convection Oven
Ignition	Standing Pilot
Exterior Finish	Stainless Steel Front, Sides, and Shelf
Flue Riser	22-1/2" with Heavy Duty Shelf
Legs	6" Adjustable Legs
Total BTU	192,000 BTU
Controls Type	Knob
Installation Type	Freestanding
Certification	CSA

8. WARRANTY AND SUPPORT

For warranty information, technical support, or to locate authorized service providers, please contact Southbend customer service or visit the official Southbend website. Keep your purchase receipt and model number (4367A) readily available when contacting support.

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ASK A QUESTION ABOUT THIS MANUAL

Ask about setup, troubleshooting, compatibility, parts, safety, or missing instructions. Manuals+ will review the question and use this page’s manual context to help answer it.

Name

Anonymous

Email

you@example.com

After a successful submission, we securely hash the supplied account or form email before sending it to Microsoft Advertising for conversion attribution. [Privacy details](#).

Question

Example: How do I reset this device or fix this error?

Details

Model number, symptoms, what you tried, or the section of the manual you are using.

Submit question