HEAVY DUTY COUNTERLINE



Since 1898
SOUTHBEND

TODAY'S COOKING SOLUTIONS

HEAVY DUTY COUNTERLINE
V A R I E T Y
FOR EVERY APPLICATION.

919.762.1000 sales@southbendnc.com
www.southbendnc.com



HDO-36

Open Tops

HDO-12, HDO-24, HDO-36, HDO-48, HDO-24SU, HDO-36SU, HDO-48SU

The Heavy Duty Open Tops features heavy-duty cast iron grates and 33,000 BTU burners for unsurpassed durability. Available in 2, 4, 6 and 8 burner models. Step-up models provide additional flexibility when working with skillets and are available on 4, 6 and 8 burner models.



HDC-36

Charbroilers

HDC-12, HDC-18, HDC-24, HDC-30, HDC-36, HDC-48, HDC-60, HDCL-12, HDCL-18, HDCL-24, HDCl-30, HDCL-36, HDCL-48, HDCL-60

The most flexible counterline charbroilers in the foodservice industry. An adjustable 20K BTU burner every 6 inches for greater cooking control. Field convertible from radiant to briquette. Available with optional chrome plated fish grates.



HDG-36

Manual and Thermostatic Griddles

HDG-18, HDG-24, HDG-36, HDG-48, HDG-60, HDG-72, HDG-18-M, HDG-24-M, HDG-36-M, HDG-48-M, HDG-60-M, HDG-72-M

Snap-action embedded thermostat provides precision temperature control from 200°F to 550°F. Combined with a full 1" thick steel griddle plate provides rapid recovery and even heat throughout the entire griddle - even with the fullest loads.



HDG-48V

High Volume Griddles

HDG-24V, HDG-36V, HDG-48V, HDG-60V, HDG-72V, HDG-48-30, HDG-60-30

Our PATENTED griddle technology is now available in 30" deep models. The High Volume Griddles feature a stand with two large grease containment receptacles that reduce the frequency of removing waste.



316L SS

Catering/Outdoor Units

HDB-24-316L, HDC-18-316L, HDC-24-316L, HDC-36-316L, HDG-18-316L, HDG-24-316L, HDO-12-316L

Southbend's Catering/Outdoor units provide peace of mind while cooking outdoors. Each unit is constructed with 100% 316 low carbon stainless steel to withstand the outdoors, no matter what Mother Nature has to offer.

The Southbend Counterline is an innovative way to use up all your counter space. Our counterline products will help you use your professional kitchen space in the most efficient manner without any compromise on the quality of your employees' work. The Southbend counterline is made of high-quality durable materials that guarantee unmatched performance of our appliances.



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HEAVY DUTY COUNTERLINE
OPEN TOPS



HDO-36

Designed for medium to heavy-duty applications. Patented 33,000 BTU open top non-clogging burners provide unparalleled performance and have a lifetime warranty. 12” cast iron grates sit flush for ease of use.



STANDARD FEATURES

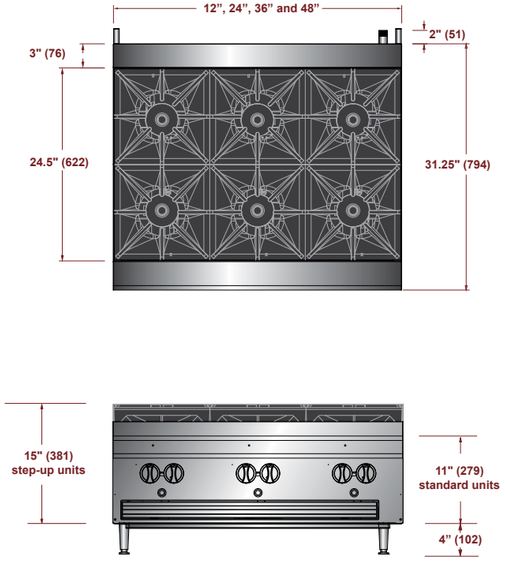
- Available in 12”, 24”, 36” and 48” (24” and 36” step-up units also available)
- 33,000 BTU NAT (24,000 BTU LP) open top non-clogging burner
- Hi/Low burner controls
- Stainless steel front and sides
- Full width crumb tray
- 12” cast flush top grates
- 4” stainless steel legs - Can be operated with or without legs

OPTIONS AND ACCESSORIES

- High performance WOK ring
- Battery spark ignition
- 2” high insulator base for mounting on refrigerated base
- Stainless Steel stand
- Casters for stand



Patented non-clog burner with a lifetime warranty



HEAVY DUTY COUNTERLINE
CHARBROILERS



HDC-36

Cast iron radiants provide uniform heat while reducing flare-ups. 6” inch wide cast iron grates can easily be set in a flat or raised position. Grates can be inverted for wide or narrow branding. Ceramic briquette units available.



STANDARD FEATURES

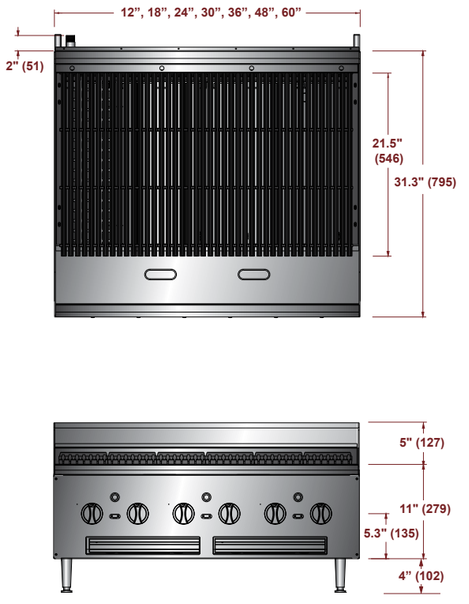
- Available in 12”, 18”, 24”, 30”, 36”, 48”, and 60” widths
- 20,000 BTU (NAT or LP) stainless steel burner and controls per 6”
- Cast iron radiants and ceramic briquette units available. Field convertible with no special tools required
- Stainless steel front and sides with reinforced, insulated walls
- Integrated 4” high splash guards standard
- Two-position, two sided cooking grids for wide or narrow branding
- Large capacity grease drawer. (1 for 24”-48”, 2 for 60”)
- 4” Stainless steel legs - Can be operated with or without legs

OPTIONS AND ACCESSORIES

- Stainless Steel plate shelf with or without cutting board
- Plated grids for fish
- Battery spark ignition
- 2” high insulator base for mounting on refrigerated base
- Briquette kit to convert radiant to briquette
- Radiant kit to convert briquette to radiant
- Stainless Steel stand
- Casters for stand



Cast iron radiants with stainless steel U-burner



HEAVY DUTY COUNTERLINE
GRIDDLES



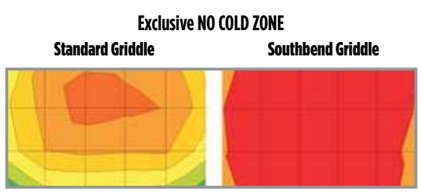
HDG-36

STANDARD FEATURES

- Available in 18", 24", 36", 48", 60" and 72" widths
- 30,000 BTU (NAT or LP) burner per 12"
- 1" thick polished rolled steel plate
- Stainless steel front and sides with reinforced, insulated walls
- Integrated 4" high splash guards standard
- Snap-action thermostatic controls for precise settings between 200°F and 550°F, with imbedded load sensing thermostat or manual controls
- 4" Spatula width front grease trough standard, rear trough optional
- Large capacity grease drawer. (1 for 24"-48", 2 for 60"-72")
- Chrome griddle plate, grooved griddle plate, and rear grease trough options available
- Battery spark ignition
- 4" Stainless steel legs - Can be operated with or without legs

OPTIONS AND ACCESSORIES

- Stainless Steel plate shelf with or without cutting board
- Grooved griddle plates
- Chrome plated griddle plates
- 2" high insulator base for mounting on refrigerated base
- Stainless Steel stand
- Casters for stand

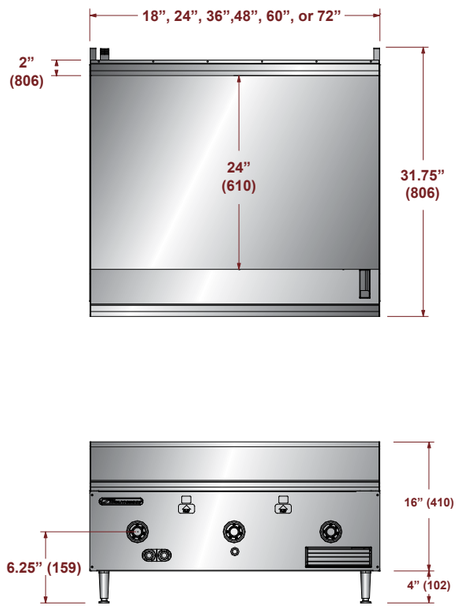




Large capacity grease drawer

No hot spots - proprietary heat bank technology allows for a uniform heat profile across the griddle plate. 1" thick griddle is a polished rolled steel plate that provides a quick recovery time.





HEAVY DUTY COUNTERLINE
HIGH VOLUME GRIDDLES



HDG-48V

STANDARD FEATURES

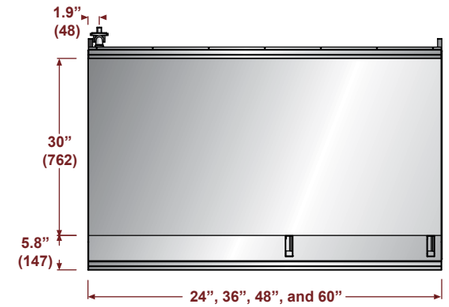
- 30,000 BTU (NAT) burner per 12"
- 1" thick polished rolled steel plate
- Exclusive "NO COLD" Zone -Uniform heat distribution across surface
- Snap-action thermostatic controls for precise settings between 200°F and 550°F, with embedded load sensing thermostat
- Flame failure safety device
- Electronic spark ignition (battery)
- Integrated 5" high rear and 4" side splash guards
- Reinforced, insulated double wall sides
- Two large grease containment receptacles (16 quarts each) for high volume use
- Each burner equipped with runner tube
- Fully welded griddle plate with protected exhaust vent
- Stainless steel front towel bar
- Embedded load sensing thermostat
- 3/4" rear gas connection and pressure regulator
- Protected flue opening
- Stainless steel front, vent and sides are standard, rear and bottom panels are aluminized steel.
- Stainless steel integrated stand

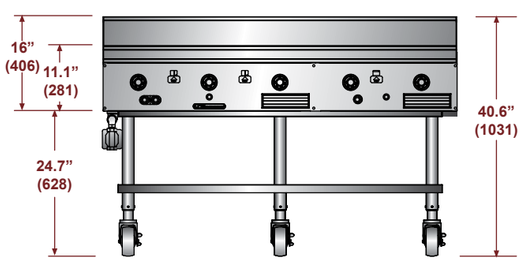
OPTIONS AND ACCESSORIES

- Stainless Steel plate shelf with or without cutting board
- Grooved griddle plates
- Chrome plated griddle plates
- 2" high insulator base for mounting on refrigerated base
- Casters for stand

Southbend PATENTED griddle technology is now available in 30" deep models. The High Volume Griddles feature a stand with two large grease containment receptacles that reduce the frequency of removing waste.







Southbend's Catering/Outdoor units are constructed with 100% 316 low carbon stainless steel to withstand the outdoors, no matter what Mother Nature has to offer.



HEAVY DUTY COUNTERLINE CATERING/OUTDOOR UNITS





HEAVY DUTY GRIDDLES

- 316 low carbon stainless steel construction
- 1" 316L stainless steel griddle plate
- 30,000 BTU (NAT or LP) burner per 12"
- Integrated 4" high splash guards standard
- 18" and 24" models available

HEAVY DUTY CHARBROILERS

- 316 low carbon stainless steel construction
- 20,000 BTU (NAT or LP) stainless steel burner per 6"
- Stainless steel radiants
- Stainless steel rod grates
- Integrated 4" high splash guards standard
- Large capacity grease drawer
- 18", 24", and 36" models available

HEAVY DUTY OPEN TOP

- 316 low carbon stainless steel construction
- Patented 33,000 BTU NAT (24,000 BTU LP) open top non-clogging burner
- Full width crumb tray
- Porcelain coated cast iron grate

HEAVY DUTY INFRARED BROILER

- 316 low carbon stainless steel construction
- 52,000 BTU power induced ceramic burners
- High output with compact design
- 90 second preheat with no waiting between loads
- 1,600° F tile temperatures
- Roll-out broiling area is 16" wide and 26-1/2" deep, with a reduced heat holding area in the front 3"
- Rugged grid height adjustment mechanism with five positions

100% 316L Stainless Steel

Ideal for Outdoors Applications

Engineered to Perform

BACKED BY OUR SERVICEFIRST® PROGRAM



COUNT ON US.

919.762.1142 sbtechserv@southbendnc.com
www.southbendnc.com

- GUARANTEED SIX HOUR RESPONSE TIME
- GUARANTEED CERTIFIED TECHNICIAN
- GUARANTEED LOCALLY STOCKED PARTS

Create a comprehensive counter space with all kitchen appliances you need - from open top burner models, to heavy duty charbroilers and rolled steel griddles. When counter space is all you have, use smart solutions to organize your kitchen and optimize performance. Southbend Counterline is the choice of thousands of restaurant owners all around the world, and you can be one of them!

Since 1898 SOUTHBEND

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