SOUTHBEND

Since 1898

Creating Today's Cooking Solutions

2019

- Effective January 1st 2019 -

ISO 9001:2015 CERTIFIED COMPANY

We understand the necessity of having your equipment performing properly. Backed by guaranteed response times, no limiting hours for service, additional warranties and more, **Service First™** offers the most comprehensive service program in the foodservice industry and will ensure your equipment is back in operation immediately.

Key features of
Service First™

- 6 hour response by a Southbend **Service First™** Technician.
- Guaranteed locally stocked parts and van kits at our **Service First™** Agency.
- Service is provided 24 hours a day, 7 days a week at no additional cost.
- 1 year warranty on all Southbend **Service First™** installed parts.
- One no-cost performance check prior to warranty expiration.

Stay at Ease

Service First™ benefits will continue after warranty expires provided you continue to use our authorized **Service First™** agency. Benefits are:

- 6 hour response by a Southbend **Service First™** Technician.
- Guaranteed locally stocked parts and van kits at our **Service First™** Agency.
- 1 year warranty on all Southbend **Service First™** installed parts.

*S-Series and Bronze Ovens are not eligible for the Service First™ program. Steam products available in select markets only.

At Southbend we believe purchasing our equipment means as much about the function and durability as the team that will continue to stand behind it and service it for years to come. **Service First™** is a program created by Southbend, that ties together you, our customer, and the factory with a select group of industry service professionals. **Service First™** providers are committed to responding to Southbend customer issues first, having parts available and on hand, and ensuring problems are resolved the first time. Select group of **Service First™** Agencies are technically trained on Southbend equipment and have committed to a full complement of stocked parts. This means issues are addressed correctly the first time with as little down time as possible. An unique enhancement of the **Service First™** program are customers continuing to use the **Service First™** Agency will enjoy many of the same program features and benefits after warranty expires.

- John Perruccio, Group President

ISO Certified

Southbend is committed to exceeding customer's needs and expectations by the innovative design, manufacture and delivery of the highest quality products in the heavy duty commercial cooking equipment industry, dedicated to accountability and continuous improvement.

CERTIFICATE

This is to certify that

Southbend a Middleby Company
1100 Old Honeycutt Rd
Fuquay Varina, NC 27526
United States of America

has implemented and maintains a **Quality Management System**.

Scope:
Design, Manufacture, Distribution, and Service of commercial cooking equipment. Design, Manufacture, Distribution, and Service of commercial steam cooking equipment. Distribution, Design Integration, and Service of commercial refrigeration equipment.

Through an audit, documented in a report, it was verified that the management system fulfills the requirements of the following standard:

ISO 9001 : 2015

Certificate registration no.	10001855 QM15
Date of original certification	2016-12-14
Date of certification	2017-12-08
Valid until	2020-12-07

DQS Inc.

Brad McGuire
Managing Director

Accredited Body: DQS Inc., 1130 West Lake Cook Road, Suite 340, Buffalo Grove, IL 60089 USA

Southbend's other certifications*

not all Southbend products have all of these certifications. Reference product spec sheet for individual certifications.

FOR AUTHORIZED DEALERS -TERMS are net 30, with approved credit. Products are shipped FOB Fuquay-Varina, North Carolina. All steam equipment - (for shipment outside the continental United States), is shipped FOB Toronto, Canada. Prices are subject to change without notice.

RETURNS*: Prior authorization must be received in order to return merchandise. Credit will be issued for returned product less initial delivery freight cost. All authorized returns must be freight prepaid, and are subject to a 35% restocking charge. All authorized returns will be paid by credit memo. Refurbishing, if necessary, will be an additional charge and will be deducted from any credit that may be allowed. Items not stocked, specially configured or built to order do not qualify for return. Any specials that are authorized for return, may be subject for a fee beyond the standard restocking fee. Returns must be received at the assigned return address within sixty (60) days from authorization date. Southbend reserves the right to refuse or charge a 45% restocking fee on equipment returned without prior authorization.

*Custom options are non-refundable, non returnable items.

TITLE passes to the consignee when merchandise is accepted by the carrier, and thereafter travels at the risk of the purchaser. FOB Factory.

SUBSTITUTIONS in material or design will be made as needed, and may be done without notification when necessary. PLEASE SPECIFY (a) finish, (b) type of gas, (c) BTU content, (d) altitude (where applicable), or (e) voltage, (f) phase and (g) cycle when ordering.

BATTERIES: To insure proper alignment and fillers, list battery alignment from **"left to right"** as you face the equipment lineup.

CHANGES: Additional costs incurred due to changes requested within two weeks of scheduled shipping date will be chargeable.

PRICES in this list are **limited to goods purchased and shipped in the United States.** Please apply to the factory or one of its export agents for quotations on merchandise to be shipped into other areas. All prices are in U.S. dollars. All prices are subject to change without prior notice.

START UP: This is the initial uncrating and set up of the equipment which is not covered under Southbend warranty. This will include piping, electrical and gas connections. This also includes the first "turn on and check" of any gas or electric equipment.

PERFORMANCE CHECK: This is only done after the start up has been performed by the installer. This check includes a 15 point examination by the service agent to be sure the equipment has been installed and started up correctly. Southbend pays a flat fee per each piece of equipment when a service agent is available in the area. Available only on Platinum units, Heavy Duty Steam and built in Fryer Filtration Systems.

To learn more about Southbend and our wide array of Commercial Kitchen Equipment, or for a complete listing of Sales Representative and Service Agencies, visit us at
www.southbendnc.com

Table of Contents

Southbend offers a **24/7 Warranty** on all of our equipment. That means... 24 hours a day, 7 days a week - if you have a problem, we have a solution.

To speak with a Customer Service Representative contact us at **919-762-1000**
When placing an order, please fax to **919-762-1121 or email sbpo@southbendnc.com**. For more information on Southbend and our array of Commercial Kitchen Equipment, visit us at www.southbendnc.com.

All of our products are listed by UL, CSA and NSF (where applicable)

Ship Happens Program by Southbend

- Same Day Shipping - Guaranteed -
- Large Inventory Selection - Guaranteed -
- Quality - Guaranteed -

Southbend recognizes the need for short lead times in today's fast paced commercial kitchen industry. The Ship Happens program answers this need with a SAME DAY shipment guarantee on a variety of dealer showroom products. Get the quality you deserve with Southbend products for that customer who is in a hurry. Our best selling products are in stock and ready for instant shipping to your warehouse or direct to your customer!

Select models available in following product categories:

- Ultimate Series Range Line
- S-Series Range Line
- SL-Series Convection Ovens
- B-Series Convection Ovens
- Heavy Duty Counterline
- Counter Steam

- Limited Heavy Duty Steam models are available. Please contact your local Southbend sales representative for more details. -

Program Details

* $50 Invoice credit if order fails to ship the same day. (Not applicable to Kettles and Fryers)
* Purchase Order must have "Ship Happens" clearly marked and emailed to SBPO@southbendnc.com.
   (Please include the correct gas and electrical types. The program is limited to specific gas types stocked.)
* Account must be in proper credit standing to allow same day shipment.
* Orders requiring Buying Group credit approvals may be delayed, and not subject to invoice credit
   if not the fault of Southbend.
* Normal freight terms apply.
* This program is intended for the quick shipping of less than 3 pieces of product.
* Units required for elevation over 2,000 feet are excluded from the program.

Southbend Sales Contacts

John Perruccio • Group President • 919-762-1001
Chris Reeves • VP of Sales• 651-968-7998
Dale Attili • VP of Sales - Northeast • 585-629-1142
Philip Campanella • VP of Sales - Southeast • 919-762-1086
Mike Cervantes • VP of Sales - West • 919-762-1085
Steve Fabretti • VP of Sales - MD, VA, NC, SC • 919-762-1057
Robert Tribfelner •VP of Sales - NYC, NJ, E.PA, DE, OH, KY• 919-762-1080
Bryant Woolcock • VP of Sales - MTN West, Southwest, Gulf Coast • 919-762-1084
C.L. Woodward • VP of Business Development • 919-762-1088
Steve Lombardo • VP of Business Development • 314-374-4534
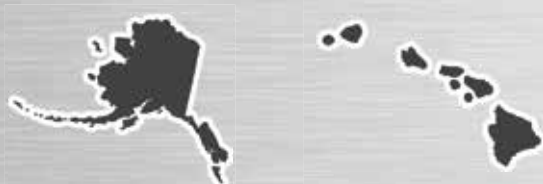Jason Hall • VP of Culinary and Research • 919-762-1083

Freight Information

FREE FREIGHT
on orders of
$10,000 or more
total net

Third Party Billing for Hawaii and Alaska

Freight Rates for orders under $10,000

1 piece of equipment - $
2 pieces of equipment - $
3 or more pieces of equipment - $

FREIGHT DAMAGE: **DO NOT SIGN** for equipment until you have thoroughly inspected it for obvious or concealed freight damage. Once signed for, the customer takes full responsibility for the shipment. We can, however, assist the customer if a freight claim is needed.

Notes: Rates ONLY apply if:
1. Freight ships from Southbend warehouse location.
2. Southbend chooses freight carrier.
3. Southbend must pre-pay and add freight to invoice.

Additional Charges
Lift Gate Delivery = $100.00
All other requests, call for pricing.
10% surcharge for international orders shipping outside of North America

Freight Classification
The bulk of Southbend commercial equipment is rated 85.

Special configurations or non-standard crating may add to the classification.

Rate classifications are subject to change without notice.

v

Platinum Series
Heavy Duty Sectional

Engineered for the rigors of high volume kitchens with virtually unlimited designs to withstand the weight of large stock pots and the abuses seen in modern kitchens. With thousands of configurations to choose from, Southbend can help you deliver your promise to your customers.

STANDARD PLATINUM SERIES FEATURES:

- 3 year Warranty on Operational Parts and 3 year Warranty on Labor
- 3 Year Warranty on Operational Parts and 3 Year Warranty on Labor for Island Suites and Waldorf Suites.
- WATER RESISTANT Welded Control Panels and Construction
- Ranges can be mounted on Counter, Cabinet, Standard Oven, Convection Oven, TruVection, Refrigerated or Freezer Bases
- FRONT and REAR Gas Connections
- 100% Stainless Steel Construction
- Unique Dual Radiant Low Profile Charbroiler
- PATENTED Heat Bank Griddle Design
- Stainless Steel Cabinet with Removable Doors

- 5" Flue Riser
- Heavy-Duty Solid Stainless Steel Removable Shelf Standard with Shelf Risers
- Porcelain Oven Interior with Optional Stainless Steel Interior
- PATENTED On/Off Convection Oven Fan Controls
- 550^0F oven with standing pilot on ALL Standard and Convection Oven Bases. Electronic ignition available in lieu of standing pilot at no charge.
- PATENTED 35,000 BTU Non-clogging Burners with Lifetime Warranty
- PATENTED 45,000 BTU Signature Pyromax Non-clogging Burners with Lifetime Warranty
- Removable Welded Steel Grates with Optional Cast Iron Grates Available
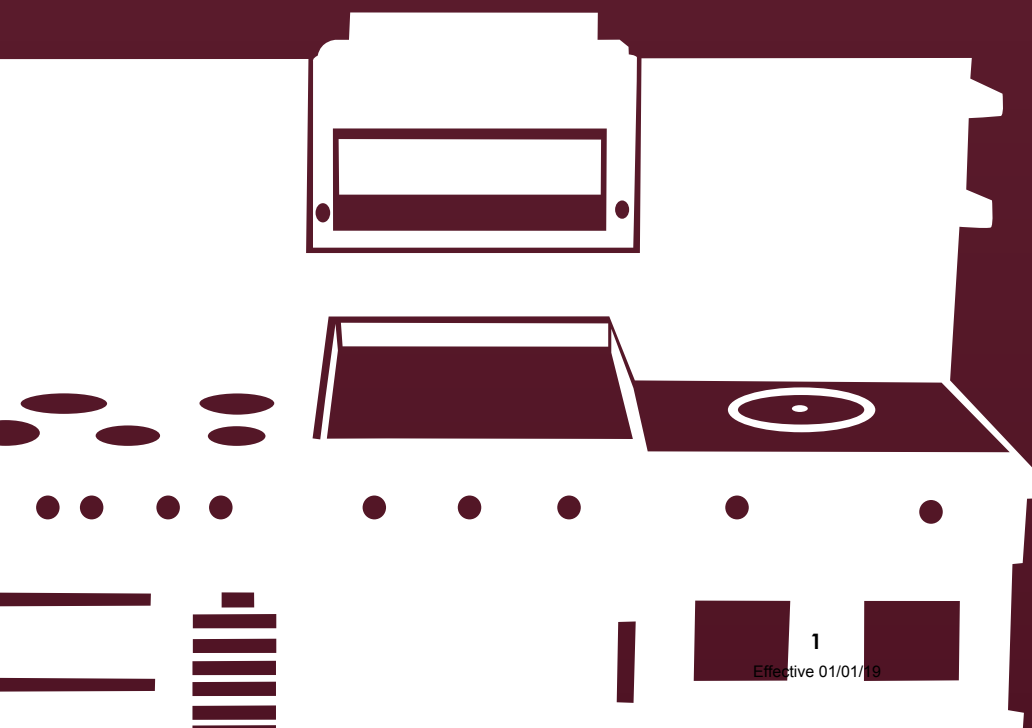
Stainless Construction

The only U.S. made cooking line constructed of
100%

Stainless Steel

(excludes castings, forgings, and non-structural components)

Platinum Heavy Duty Series
- 3 year limited parts and labor warranty
Industry Leading 24/7 Warranty Service -

Ideal for line-ups
- Island suites, custom layouts
and any high volume location -

Endless list of options
- Planchas, Refrigerated bases,
TruVection and many more! -

- Extra Heavy Duty Fully
  Welded Top Grates
- Non Clog 35,000 BTU top
  burners with Lifetime warranty
- Optional 45,000 BTU Pyromax
  Burner available
- Rear Gas Manifold -No Charge

All Stainless Steel Including:
- Interior Frame, Burner Box, Back and Bottom
- Interior/Exterior 430+304 Stainless Steel
- Available in 32" and 36" footprint

- Full Porcelain Oven Interior
- 2 Oven Racks
- Sheet Pan Fits Both Ways
- 45,000 BTU Oven Burners
- Optional TruVection Oven ~ Available for True-Baking~

- Modular Top Construction
- Extra Heavy Duty Door Handle
- Heavy Duty Metal knobs with thermal break
- Easy to clean One Piece Grease tray

**Please see the Southbend Limited Warranty Page for full warranty coverage details.

Sales Engineering and Custom Designs

Platinum is a premier cooking line that can be designed to meet the needs of any kitchen. To help our customers receive their ideal cooking system, Southbend's Sales Engineering and Customs Department will assist every step of the way. To ensure a successful delivery of the Platinum Cooking System, Southbend offers the Battery Assistance Program at NO CHARGE.

BATTERY ASSISTANCE PROGRAM - When specified, Southbend will:

- Provide you with a Plan, Elevation and Isometric drawings of the battery.
- Assemble the battery at our facility per approved engineering drawings.
- Label the sections with color-coded tape before breaking down the battery. This will show where each piece was installed in the battery and will make for an easier and more timely installation.
- Take digital pictures of the battery and send to customer.
- Mark shipping crates on two sides with Item Number, Model, Battery Number, and Kitchen.
- Ship units in assembled sections or blocks for ease of installation. When possible; risers, shelves and/or compact broilers will be mounted.
- Project Manager specific to your order.
- OEM components and custom fabrication.
- Installation and follow-up support.
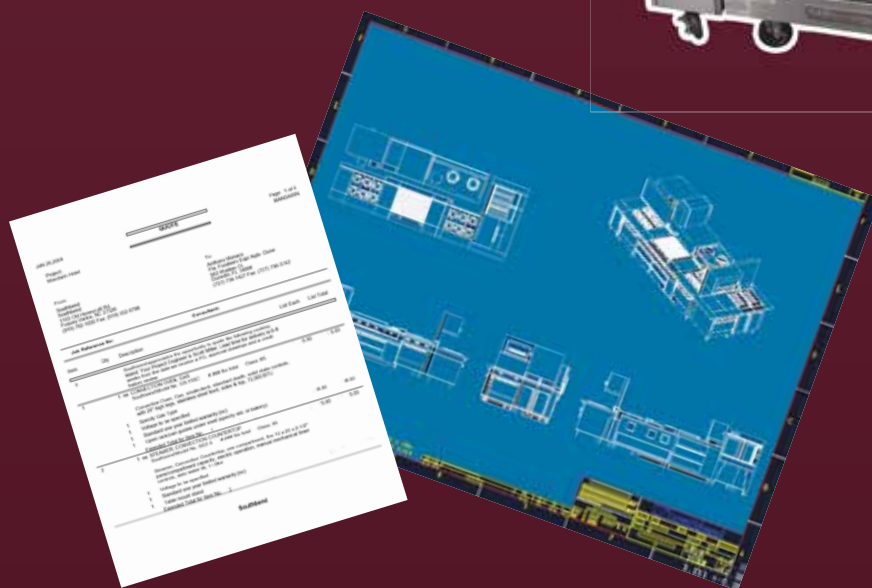
Quote includes Plan, Elevation and Isometric drawings of the battery.

CREATING TODAY'S COOKING SOLUTIONS

Platinum Series Sectional offers virtually an unlimited number of designs and configuration to fit any kitchen's need. Offering thousands of possible combinations, as well as options and accessories, personalizing your kitchen is up to you. You can choose from open top burners to griddles, charbroilers, planchas, and hot tops, in a variety of sizes and combinations. Building the perfect complement is limitless. With a vast array of models to choose from, Southbend has created a model naming system to simplify the selections in designing your optimal kitchen equipment layout.

P 32 D - XG

Top Configuration (from left to right)
- **B - Burner (standard 35,000 BTU)**
- **C - Charbroiler**
- **G - Griddle**
- **T - Thermostatic Griddle**
- **H - Hot Top**
- **Grad - Graduated Hot Top**
- **F - French Top**
- **S - Spreader**
- **X - 45,000 BTU Burner**
- **P - Plancha**

Base Type
- **A - Convection Oven**
- **D - Standard Oven**
- **C - Cabinet**
- **N - None**
- **W - Wood Smoker**

Widths
- **12"**
- **16"**
- **18"**
- **24"**
- **32"**
- **36"**
- **48"**

Platinum Series

Competitive Information

Standard Features:	Southbend Platinum	Garland Master	Montague Legend	Vulcan V Series
All stainless	Yes	No	No	No
Sectional footprint	32" or 36"	34"	36"	36"
Fully welded frame	No	No	Yes	Yes
Rear gas connection standard	Yes	No	No	Yes
Rear gas size	1"	3/4", 1", 1-1/4"	3/4", 1-1/4"	1-1/4"
Front manifold size	1-1/4"	1-1/4"	1-1/4"	1-1/4"
Standard open top BTU (NAT)	35K	24K	30K	35K
Optional open top BTU (NAT)	45K	30K	30K	n/a
Lifetime non-clog burner	Yes	No	No	No
One piece burner	Yes	No	No	No
Removable welded steel grates	Yes	No	No	No
Fabrication done in-house	Yes	No	Yes	No
Stainless sides and back standard	Yes	No	No	Yes
Warranty	3 year	2 year	1 year	1 year
24/7 warranty	Yes	No	No	No
Battery spark ignition (Closed Tops)	Yes	Yes	No	No
Full porcelain oven interior	Yes	Yes	Yes	No
Oven rack positions	5	4	3	3
Racks included	3	1	1	1
Oven BTUs Std/Convection	45K	40K	40K	50K/32K
Oven temperature range	150^{0}F-550^{0}F	150^{0}F-500^{0}F	low-500^{0}F	150^{0}F-550^{0}F
Continuous front rail on every piece	Yes	No	No	No
Refrigerated base mount	Yes	No	Yes	Yes

Open Top Range
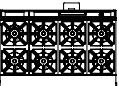
- **PATENTED** 35,000 BTU non-clogging burners with lifetime warranty
- **PATENTED** 45,000 BTU Signature Pyromax ™ non-clogging burners
- Removable welded grates, optional cast iron grates
- Stainless steel construction standard
- 35,000 BTU burners also available in step-up configurations

P32D-BBB
w/ optional flue riser and casters

P32C-XX
w/ optional flue riser and casters

Open Top - 35,000 BTU

Configuration	Oven Base	Model Number	Weight	Dimension WxHxD	List Price	step-up (SU)
12" open top with 2 -35,000 BTU burners	none cabinet	P12N-B/ P12N-B-SU P12C-B/P12C-B-SU	130 (59) 200 (91)	12"x13.5"x37.5" 12"x41"x37.5"	$ $	$ $
24" open top with 4 -35,000 BTU burners	none cabinet	P24N-BB/P24N-BB-SU P24C-BB/P24C-BB-SU	260 (118) 400 (181)	24"x13.5"x37.5" 24"x41"x37.5"	$ $	$ $
32" open top with 6 -32,000 BTU burners	none cabinet standard convection	P32N-BBB / P32N-BBB-SU P32C-BBB / P32C-BBB-SU P32D-BBB / P32D-BBB-SU P32A-BBB / P32A-BBB-SU	260 (118) 450 (204) 530 (240) 670 (304)	32"x13.5"x37.5" 32"x41"x37.5" 32"x41"x37.5" 32"x41"x40.25"	$ $ $ $	$ $ $ $
36" open top with 6 -35,000 BTU burners	none cabinet standard convection	P36N-BBB / P36N-BBB-SU P36C-BBB / P36C-BBB-SU P36D-BBB / P36D-BBB-SU P36A-BBB / P36A-BBB-SU	390 (178) 600 (272) 706 (320) 759 (344)	36"x13.5"x37.5" 36"x41"x37.5" 36"x41"x37.5" 36"x41"x40.25"	$ $ $ $	$ $ $ $
48" open top with 8 -35,000 BTU burners	none cabinet standard convection	P48N-BBBB / P48N-BBBB-SU P48C-BBBB / P48C-BBBB-SU P48D-BBBB / P48D-BBBB-SU P48A-BBBB / P48A-BBBB-SU	276 (125) 462 (209) 568 (257) 621 (281)	48"x13.5"x37.5" 48"x41"37.5" 48"x41"x37.5" 48"x41"x40.25"	$ $ $ $	$ $ $ $

Pyromax™ Open Top - 45,000 BTU

Configuration	Oven Base	Model Number	Weight	Dimension WxHxD	List Price
16" open top with 2 -45,000 BTU burners	none cabinet	P16N-X P16C-X	150 (68) 220 (100)	16"x13.5"x37.5" 16"x41"x37.5"	$ $
18" open top with 2 -45,000 BTU burners	none cabinet	P18N-X P18C-X	150 (68) 220 (100)	18"x13.5"x37.5" 18"x41"37.5"	$ $
32" open top with 4 -45,000 BTU burners	none cabinet standard convection	P32N-XX P32C-XX P32D-XX P32A-XX	315 (143) 490 (223) 630 (286) 670 (305)	32"x13.5"x37.5" 32"x41"x37.5" 32"x41"x37.5" 32"x41"x40.25"	$ $ $ $
36" open top with 4 -45,000 BTU burners	none cabinet standard convection	P36N-XX P36C-XX P36D-XX P36A-XX	315 (143) 490 (222) 630 (286) 670 (305)	36"x13.5"x37.5" 36"x41"x37.5" 36"x41"x37.5" 36"x41"x40.25"	$ $ $ $

Note: In the model number: "D" specifies standard oven and "A" specifies convection oven. Number of racks: standard oven has 2 racks and convection oven has 3 racks. Standard and convection ovens are located on left side of 48" range with 12" cabinet on right.

Charbroiler

The Platinum Charbroiler with triple radiant heating surface design, provides a powerful, even heating surface.

- 40,000 BTU burners every 16"
  (16" and 32" units)
- 32,000 BTU burners every 12"
  (12", 24", 36" and 48" units)
- Briquette or Radiant - field convertible
- Stainless steel burners with Hi/Lo setting
- Removable cast iron grates with double sided grids
- Stainless steel construction standard
- Models shown with optional casters

P32D-CC
w/ optional casters & flue riser

Charbroilers

* Salamanders can not be mounted over charbroilers

Configuration		Oven Base	Model Number	Weight	Dimension WxHxD	List Price
12" charbroiler with 32,000 BTU		none cabinet	P12N-C P12C-C	175 (86) 225 (102)	12"x13.5"x37.5" 12"x41"x37.5"	$ $
16" charbroiler with 40,000 BTU		none cabinet	P16N-C P16C-C	240 (108) 270 (122)	16"x13.5"x37.5" 16"x41"x37.5"	$ $
18" charbroiler with 48,000 BTU		none cabinet	P18N-C P18C-C	270 (122) 300 (136)	18"x13.5"x37.5" 18"x41"x37.5"	$ $
24" charbroiler with 64,000 BTU		none cabinet	P24N-CC P24C-CC	260 (118) 400 (181)	24"x13.5"x37.5" 24"x41"x37.5"	$ $
32" charbroiler with 80,000 BTU		none cabinet standard convection	P32N-CC P32C-CC P32D-CC P32A-CC	400 (182) 560 (255) 700 (318) 740 (336)	32"x13.5"x37.5" 32"x41"x37.5" 32"x41"x37.5" 32"x41"x40.25"	$ $ $ $
36" charbroiler with 96,000 BTU		none cabinet standard convection	P36N-CCC P36C-CCC P36D-CCC P36A-CCC	400 (182) 560 (255) 700 (318) 740 (336)	36"x13.5"x37.5" 36"x41"x37.5" 36"x41"x37.5" 36"x41"x40.25"	$ $ $ $
48" charbroiler with 128,000 BTU		none cabinet standard convection	P48N-CCCC P48C-CCCC P48D-CCCC P48A-CCCC	500 (225) 660 (297) 800 (360) 840 (378)	48"x13.5"x37.5" 48"x41"x37.5" 48"41"x37.5" 48"x41"x40.25"	$ $ $ $

Note: In the model number: "D" specifies standard oven and "A" specifies convection oven. "G" specifies manual griddle and "T" specifies thermostatic controls. Number of racks: standard oven has 2 racks and convection oven has 3 racks. Standard and Convection ovens are located on left side of 48" range with 12" cabinet on right.

Woodsmokers

Southbend **Woodsmoker** units are sectional charbroiler range with a smoker base below.

- Available in 36", 48", 60" and 72" sizes
- 16,000 BTU burners with high/low control knobs
- Removable cast iron grates with adjustable front-to-back slope that flip over for either 1/8" or 1/4" grid width
- 600°F even surface temperature on high setting
- Stainless steel burner radiants
- 9-1/4" front rail
- Removable drip tray
- Stainless steel front and sides
- 1-1/4" front gas manifold and 1" rear gas connection
- 5" high stainless steel flue riser
- Available with adjustable legs or casters
- Stationary wood rack standard.

P36W-CCC
w/ optional casters

Wood Smoker

Configuration		Model Number	Weight	Dimension WxHxD	List Price
36" charbroiler with 96,000 BTU		P36W-CCC	330 (150)	36"x41"x37.50"	$
48" charbroiler with 128,000 BTU		P48W-CCCC	363 (165)	48"x41"x37.50"	$
60" charbroiler with 160,000 BTU		P60W-CCCCC	596 (270)	60"x41"x37.50"	$
72" charbroiler with 192,000 BTU		P72W-CCCCCC	660 (299)	72"x41"x37.50"	$

Griddle

Southbend Griddles feature "Insta-on" controls and **PATENTED** "**heat bank**" technology - giving you significantly faster and more evenly distributed heat than typical gas fired griddles.

- 40,000 BTU burners every 16" *(16", 32", and 48" units)*
- 32,000 BTU burners every 12" *(12", 24", and 36" units)*
- 1" thick polished griddle plate
- Manual or thermostatic controls
- Standard with battery spark ignition
- Stainless steel construction standard
- Models shown with optional casters

P32N-TT
(not shown with standard legs)

Griddles - Standard with battery spark ignition

Configuration		Oven Base	Model Number	Weight	Dimension WxHxD	List Price	
12" griddle with 32,000 BTU		none cabinet	P12N-G P12C-G	175 (86) 225 (102)	12"x13.5"x37.5" 12"x41"x37.5"	$ $	
16" griddle with 40,000 BTU		none cabinet	P16N-G / P16N-T P16C-G / P16C-T	240 (108) 270 (122)	16"x13.5"x37.5" 16"x41"x37.5"	*manual* $ $	*thermostatic* $ $
18" griddle with 40,000 BTU		none cabinet	P18N-T P18C-T	250 (113) 280 (127)	18"x13.5"x37.5" 18"x41"x37.5"		*thermostatic* $ $
24" griddle with 64,000 BTU		none cabinet	P24N-GG / P24N-TT P24C-GG / P24C-TT	300 (136) 330 (150)	24"x13.5"x37.5" 24"x41"x37.5"	*manual* $ $	*thermostatic* $ $
32" griddle with 80,000 BTU		none cabinet standard convection	P32N-GG / P32N-TT P32C-GG / P32C-TT P32D-GG / P32D-TT P32A-GG / P32A-TT	400 (182) 560 (255) 700 (318) 740 (336)	32"x13.5"x37.5" 32"x41"x37.5" 32"x41"x37.5" 32"x41"x40.25"	*manual* $ $ $ $	*thermostatic* $ $ $ $
36" griddle with 96,000 BTU		none cabinet standard convection	P36N-GGG / P36N-TTT P36C-GGG / P36C-TTT P36D-GGG / P36D-TTT P36A-GGG / P36A-TTT	400 (182) 560 (255) 700 (318) 740 (336)	36"x13.5"x37.5" 36"x41"x37.5" 36"x41"x37.5" 36"x41"x40.25"	*manual* $ $ $ $	*thermostatic* $ $ $ $
48" griddle with 128,000 BTU		none cabinet standard convection	P48N-GGGG / P48N-TTTT P48C-GGGG / P48C-TTTT P48D-GGGG / P48D-TTTT P48A-GGGG / P48A-TTTT	500 (225) 660 (297) 800 (360) 840 (378)	48"x13.5"x37.5" 48"x41"x37.5" 48"x41"x37.5" 48"x41"x40.25"	*manual* $ $ $ $	*thermostatic* $ $ $ $

Note: In the model number: "D" specifies standard oven and "A" specifies convection oven. "G" specifies manual griddle and "T" specifies thermostatic controls. Number of racks: standard oven has 2 racks and convection oven has 3 racks. Standard and Convection ovens are located on left side of 48" range with 12" cabinet on right.
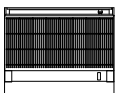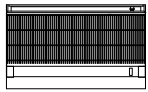
Planchas
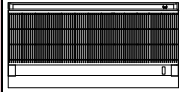
P36N-PPP
(not shown with standard legs)

Southbend Plancha units have a raised griddle plate for easy cleaning of cooking surface between loads. 3" wide collection on sides allow separation of waste for preparation of next fare. Plancha griddle is 1/2" thick reinforced steel plate powered by cast iron burners provides fast preheat and recovery time. High heat zone with max temperatures of 800°F located on front 2/3 of plate for quick sear with decreased temps on rear 1/3 of plate for product finishing.

- (1) 16,000 BTU burner for the 16" and 18" units
- (2) 16,000 BTU burners for the 24" unit
- (3) 16,000 BTU burners for the 32" and 36" units
- 1/2" thick polished griddle plate
- Manual controls
- Standard with battery spark ignition
- Stainless steel construction standard

Planchas - Standard with battery spark ignition

Configuration		Oven Base	Model Number	Weight	Dimension WxHxD	List Price
16" plancha with 16,000 BTU		none cabinet	P16N-P P16C-P	240 (108) 270 (122)	16"x13.5"x37.5" 16"x41"x37.5"	$ $
18" plancha with 16,000 BTU		none cabinet	P18N-P P18C-P	250 (113) 280 (127)	18"x13.5"x37.5" 18"x41"x37.5"	$ $
24" plancha with 32,000 BTU		none cabinet	P24N-PP P24C-PP	300 (136) 330 (150)	24"x13.5"x37.5" 24"x41"x37.5"	$ $
32" plancha with 48,000 BTU		none cabinet standard convection	P32N-PPP P32C-PPP P32D-PPP P32A-PPP	400 (182) 560 (255) 700 (318) 740 (336)	32"x13.5"x37.5" 32"x41"x37.5" 32"x41"x37.5" 32"x41"x40.25"	$ $ $ $
36" plancha with 48,000 BTU		none cabinet standard convection	P36N-PPP P36C-PPP P36D-PPP P36A-PPP	400 (182) 560 (255) 700 (318) 740 (336)	36"x13.5"x37.5" 36"x41"x37.5" 36"x41"x37.5" 36"x41"x40.25"	$ $ $ $

Note: In the model number: "D" specifies standard oven and "A" specifies convection oven. "P" specifies manual plancha griddle.
Number of racks: standard oven has 2 racks and convection oven has 3 racks.

Induction Range

Southbend induction units have (2) 3,500 WATT induction hobs every 12 inches. Induction ranges can be mounted on a standard oven base, convection-oven base, cabinet base, or as a modular unit (for mounting on countertop, refrigerated or freezer base).

- (2) 3,500 WATT induction hobs per 12" for high output
- 2, 4 and 6 hob configuration available per 36
- Multiple configurations of tops available to meet your cooking needs
- Can be installed over TruVection, convection, standard, or cabinet bases.
- 0-9 power level LED indicator per cooking hob shown on glass
- Removable, 12" coils for easy service
- High impact CERAN® glass top and easy to clean
- Automatic infrared shut-off sensor prevents overheating
- 9-1/4" deep front rail
- 100% stainless steel construction
- 1-1/4" front gas manifold and 1" rear gas connection for integration into batteries and suites
- 5" high stainless steel flue riser
- 2 year parts and labor warranty

P36T-ISS
(mounted on TVES/10SC)

Induction Range

Configuration		Oven Base	Model Number	Weight	Dimension WxHxD	List Price
36" Induction Top with (2) 3,500 WATT hobs (2) 12" spreader		none cabinet TruVection	P36N-ISS P36C-ISS P36T-ISS	300 (136) 567 (257) 630 (272)	36"x19"x37.5" 36"x36"x41" 36"x36"x41"	$ $ $
36" Induction Top with (2) 3,500 WATT hobs (2) 12" spreader		none cabinet TruVection	P36N-SIS P36C-SIS P36T-SIS	300 (136) 567 (257) 630 (272)	36"x19"x37.5" 36"x36"x41" 36"x36"x41"	$ $ $
36" Induction Top with (4) 3,500 WATT hobs (1) 12" spreader		none cabinet TruVection	P36N-ISI P36C-ISI P36T-ISI	300 (136) 567 (257) 630 (272)	36"x19"x37.5" 36"x36"x41" 36"x36"x41"	$ $ $
36" Induction Top with (6) 3,500 WATT hobs		none cabinet TruVection	P36N-III P36C-III P36T-III	300 (136) 567 (257) 630 (272)	36"x19"x37.5" 36"x36"x41" 36"x36"x41"	$ $ $

Note: In the model number: "T" specifies TruVection base.

Electric Range
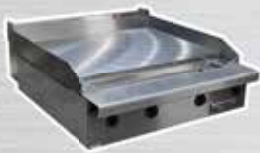
Southbend Platinum Series now offers **electric top options**. Electric hotplates, griddles, and round hotplate tops are available. Platinum electric can be used as a standalone unit, mounted on a cabinet base, or pared with any of our oven base options.

PE36N-HHH   PE36N-TTT

PE36N-BBB

- Platinum front rail match
- (3) 5.3kw hotplates, thermostatically controlled
- 36" 16.5Kw griddle, thermostatically controlled
- (6) 15.6Kw round hotplates, low to high controlled
- Stainless steel construction

Electric Range

Configuration		Oven Base	Model Number	Weight	Dimension WxHxD	List Price
(1) 12"x24" hotplates (5.3kW)		None Cabinet	PE12N-H PE12C-H	175 (79) 225 (102)	20"x21"x42.5" 20"x45"x42.5"	$ $
(2) 12"x24" hotplates (5.3kW/ea)		None Cabinet	PE24N-HH PE24C-HH	231 (105) 349 (158)	39"x21"x44" 39"x45"x44"	$ $
(3) 12"x24" hotplates (5.3kW/ea)		None Cabinet TruVection	PE36N-HHH PE36C-HHH PE36T-HHH	375 (170) 600 (272) 675 (306)	45.5"x23"x55" 45.5"x45"x55" 45.5"x45"x55"	$ $ $
(1) 12"x24" griddle (5.3kW)		None Cabinet	PE12N-T PE12C-T	175 (79) 225 (102)	20"x21"x42.5" 20"x45"x42.5"	$ $
(1) 24"x24" griddle (10.6kW)		None Cabinet	PE24N-TT PE24C-TT	250 (113) 330 (150)	39"x21"x44" 39"x45"x44"	$ $
(1) 36"x24" griddle (15.9kW)		None Cabinet TruVection	PE36N-TTT PE36C-TTT PE36T-TTT	375 (170) 601 (273) 675 (306)	45.5"x23"x55" 45.5"x45"x55" 45.5"x45"x55"	$ $ $
(2) round hotplates (2.6kW/ea)		None Cabinet	PE12N-B PE12C-B	130 (59) 200 (91)	20"x21"x44" 20"x45"x44"	$ $
(4) round hotplates (2.6kW/ea)		None Cabinet	PE24N-BB PE24C-BB	250 (113) 330 (150) 675 (306)	39"x21"x44" 39"x45"x44"	$ $
(6) round hotplates (2.6kW/ea)		None Cabinet TruVection	PE36N-BBB PE36C-BBB PE36T-BBB	390 (177) 600 (272) 675 (306)	45.5"x21"x44" 45.5"x45"x44" 45.5"x45"x55"	$ $ $

Note: In the model number: "D" specifies standard oven and "A" specifies convection oven. "T" specifies TruVection base.

Uniform and Graduated Hot Top

Graduated Hot Top
- 62,000 BTU burner
- Hi/Lo control setting
- Center operates at 1000^{0}F
- Battery spark ignition
- Stainless steel construction standard

Uniform Hot Top
- 40,000 BTU burners every 16" *(16" and 32" units)*
- 32,000 BTU burners every 12" *(12", 24", 36" and 48" units)*
- Dual controls
- Battery spark ignition
- Stainless steel construction standard

P36A-GRAD
w/ optional casters & flue riser

P36D-FF
w/ optional casters & flue riser

Hot Tops - Standard with battery spark ignition
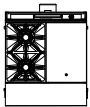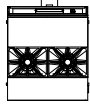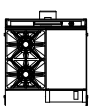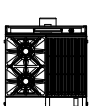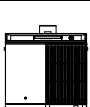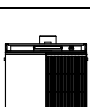
Configuration		Oven Base	Model Number	Weight	Dimension WxHxD	List Price
12" uniform hot top with 32,000 BTU		none cabinet	P12N-H P12C-H	130 (59) 180 (82)	12"x13.5"x37.5" 12"x41"x37.5"	$ $
16" uniform hot top with 40,000 BTU		none cabinet	P16N-H P16C-H	150 (68) 220 (100)	16"x13.5"x37.5" 16"x41"x37.5"	$ $
18" French top with 40,000 BTU		none cabinet	P18N-F P18C-F	240 (108) 270 (123)	18"x13.5"x37.5" 18"x41"x37.5"	$ $
24" uniform hot top with 64,000 BTU		none cabinet	P24N-HH P24C-HH	205 (93) 280 (127)	24"x13.5"x37.5" 24"x41"x37.5"	$ $
32" uniform hot top with 80,000 BTU		none cabinet standard convection	P32N-HH P32C-HH P32D-HH P32A-HH	315 (143) 490 (223) 630 (286) 670 (305)	32"x13.5"x37.5" 32"x41"x37.5" 32"x41"x37.5" 32"x41"x40.25"	$ $ $ $
36" uniform hot top with 96,000 BTU		none cabinet standard convection	P36N-HHH P36C-HHH P36D-HHH P36A-HHH	346 (157) 523 (237) 629 (285) 682(309)	36"x13.5"x37.5" 36"x41"x37.5" 36"x41"x37.5" 36"x41"x40.25"	$ $ $ $
32" graduated hot top with 62,000 BTU		none cabinet standard convection	P32N-GRAD P32C-GRAD P32D-GRAD P32A-GRAD	315 (143) 490 (223) 630 (286) 670 (305)	32"x13.5"x37.5" 32"x41"x37.5" 32"x41"x37.5" 32"x41"x40.25"	$ $ $ $
36" graduated hot top with 62,000 BTU		none cabinet standard convection	P36N-GRAD P36C-GRAD P36D-GRAD P36A-GRAD	346 (157) 523 (237) 629 (285) 682 (309)	36"x13.5"x37.5" 36"x41"x37.5" 36"x41"x37.5" 36"x41"x40.25"	$ $ $ $
36" (2) 18" French tops 40,000 BTU		none cabinet standard convection	P36N-FF P36C-FF P36D-FF P36A-FF	346 (157) 523 (237) 629 (285) 682 (309)	36"x13.5"x37.5" 36"x41"x37.5" 36"x41"x37.5" 36"x41"x40.25"	$ $ $ $

Note: In the model number: "D" specifies standard oven and "A" specifies convection oven. Number of racks: standard oven has 2 racks and convection oven has 3 racks.

12

Combination Tops

Combination Tops - 32"

Configuration		Oven Base	Model Number	Weight	Dimension WxHxD	List Price	
32" range Top with 2 -45,000 BTU open top burners and 16" hot top.		none cabinet standard convection	P32N-XH P32C-XH P32D-XH P32A-XH	300 (136) 440 (200) 570 (259) 710 (322)	32"x13.5"x37.5" 32"x41"x37.5" 32"x41"x37.5" 32"x41"x40.25"	$ $ $ $	
32" range Top with 2 -45,000 BTU open top burners and 16" hot top in rear.		none cabinet standard convection	P32N-XH-RE P32C-XH-RE P32D-XH-RE P32A-XH-RE	300 (136) 440 (200) 570 (259) 710 (322)	32"x13.5"x37.5" 32"x41"x37.5" 32"x41"x37.5" 32"x41"x40.25"	$ $ $ $	
32" range Top with 2 -45,000 BTU open top burners and 16" griddle.		none cabinet standard convection	P32N-XG / P32N-XT P32C-XG / P32C-XT P32D-XG / P32D-XT P32A-XG / P32A-XT	390 (177) 490 (222) 660 (300) 800 (363)	32"x13.5"x37.5" 32"x41"x37.5" 32"x41"x37.5" 32"x41"x40.25"	*manual* $ $ $ $	*thermostatic* $ $ $ $
32" range Top with 2 -45,000 BTU open top burners and 16" charbroiler.		none cabinet standard convection	P32N-XC P32C-XC P32D-XC P32A-XC	300 (136) 440 (200) 570 (259) 710 (322)	32"x13.5"x37.5" 32"x41"x37.5" 32"x41"x37.5" 32"x41"x40.25"	$ $ $ $	
32" range Top with 16" hot top and 16" charbroiler.		none cabinet standard convection	P32N-HC P32C-HC P32D-HC P32A-HC	300 (136) 440 (200) 570 (259) 710 (322)	32"x13.5"x37.5" 32"x41"x37.5" 32"x41"x37.5" 32"x41"x40.25"	$ $ $ $	
32" range Top with 16" hot top and 16" griddle.		none cabinet standard convection	P32N-HG / P32N-HT P32C-HG / P32C-HT P32D-HG / P32D-HT P32A-HG / P32A-HT	390 (177) 490 (223) 660 (300) 800 (363)	32"x13.5"x37.5" 32"x41"x37.5" 32"x41"x37.5" 32"x41"x40.25"	*manual* $ $ $ $	*thermostatic* $ $ $ $
32" range Top with 16" griddle and 16" charbroiler.		none cabinet standard convection	P32N-GC / P32N-TC P32C-GC / P32C-TC P32D-GC / P32D-TC P32A-GC / P32A-TC	390 (177) 490 (223) 660 (300) 800 (363)	32"x13.5"x37.5" 32"x41"x37.5" 32"x41"x37.5" 32"x41"x40.25"	*manual* $ $ $ $	*thermostatic* $ $ $ $

Note: In the model number: "D" specifies standard oven and "A" specifies convection oven. "G" specifies manual griddle and "T" specifies thermostatic controls. Number of racks: standard oven has 2 racks and convection oven has 3 racks.

Specify top configurations "R" right or "L" left when ordering.

Combination Tops - 36"

Configuration		Oven Base	Model Number	Weight	Dimension WxHxD	List Price	
36" range Top with 2 -35,000 BTU open top burners and 24" hot top.		none cabinet standard convection	P36N-BHH P36C-BHH P36D-BHH P36A-BHH	300 (136) 440 (200) 570 (259) 710 (322)	36"x13.5"x37.5" 36"x41"x37.5" 36"x41"x37.5" 36"x41"x40.25"	$ $ $ $	
36" range Top with 4 -35,000 BTU open top burners and 12" hot top		none cabinet standard convection	P36N-BBH P36C-BBH P36D-BBH P36A-BBH	300 (136) 440 (200) 570 (259) 710 (322)	36"x13.5"x37.5" 36"x41"x37.5" 36"x41"x37.5" 36"x41"x40.25"	$ $ $ $	
36" range Top with 2 -35,000 BTU open top burners and 24" griddle.		none cabinet standard convection	P36N-BGG / P36N-BTT P36C-BGG / P36C-BTT P36D-BGG / P36D-BTT P36A-BGG / P36A-BTT	390 (177) 490 (222) 660 (300) 800 (363)	36"x13.5"x37.5" 36"x41"x37.5" 36"x41"x37.5" 36"x41"X40.25"	*manual* $ $ $ $	*thermostatic* $ $ $ $
36" range Top with 4 -35,000 BTU open top burners and 12" griddle.		none cabinet standard convection	P36N-BBG P36C-BBG P36D-BBG P36A-BBG	300 (136) 440 (200) 570 (259) 710 (322)	36"x13.5"x37.5" 36"x41"x37.5" 36"x41"x37.5" 36"x41"x40.25"	$ $ $ $	
36" range Top with 2 -35,000 BTU open top burners and 24" charbroiler.		none cabinet standard convection	P36N-BCC P36C-BCC P36D-BCC P36A-BCC	300 (136) 440 (200) 570 (259) 710 (322)	36"x13.5"x37.5" 36"x41"x37.5" 36"x41"x37.5" 36"x41"X40.25"	$ $ $ $	
36" range Top with 4 -35,000 BTU open top burners and 12" charbroiler.		none cabinet standard convection	P36N-BBC P36C-BBC P36D-BBC P36A-BBC	390 (177) 490 (223) 660 (300) 800 (363)	36"x13.5"x37.5" 36"x41"x37.5" 36"x41"x37.5" 36"x41"X40.25"	$ $ $ $	
36" range Top with 24" griddle and 12" charbroiler.		none cabinet standard convection	P36N-GGC / P36N-TTC P36C-GGC / P36C-TTC P36D-GGC / P36D-TTC P36A-GGC / P36A-TTC	390 (177) 490 (223) 660 (300) 800 (363)	36"x13.5"x37.5" 36"x41"x37.5" 36"x41"x37.5" 36"x41"X40.25"	*manual* $ $ $ $	*thermostatic* $ $ $ $
36" range Top with 24" plancha and 12" charbroiler.		none cabinet standard convection	P36N-PPC P36C-PPC P36D-PPC P36A-PPC	390 (177) 490 (223) 660 (300) 800 (363)	36"x13.5"x37.5" 36"x41"x37.5" 36"x41"x37.5" 36"x41"X40.25"	$ $ $ $	

Note: In the model number: "D" specifies standard oven and "A" specifies convection oven. "G" specifies manual griddle and "T" specifies thermostatic controls. Number of racks: standard oven has 2 racks and convection oven has 3 racks.

Specify top configurations "R" right or "L" left when ordering.

**Additional combination top configurations may require additional lead times.
Please contact customer service (919)-762-1000**

Stock Pot Range

Configuration		Oven Base	Model Number	Weight	Dimension WxHxD	List Price
Single Stock Pot Range 120,000 BTU		none	SPR-1J	90 (41)	18"x24"x22.5"	$
Double Stock Pot Range 240,000 BTU		none	SPR-2J	165 (75)	36"x24"x22.5"	$
Double Stock Pot Range 90,000 BTU		none	SPR-2J-FB	175 (80)	18"x24"x40.5"	$

Platinum Options and Accessories - Gas Regulators

Gas Regulators - Options and Accessories	Part Number	List Price
1" Gas regulator, natural gas -preset @ 6". max capacity 600,000 BTU *	1167782	$
1" Gas regulator, LP gas -preset @ 10". max capacity 600,000 BTU *	1167783	$
1 1/4" Gas regulator, natural gas -preset @ 6". max capacity 2,500,000 BTU *	4450009	$
1 1/4" Gas regulator, LP gas -preset @ 10". max capacity 2,500,000 BTU *	4450010	$
1" Gas shut-off valve	4450007	$
1 1/4" Gas shut-off valve for sectional batteries	4450008	$
1" Quick disconnect with 48" flex hose	1130195	$
1" Quick disconnect with 60" flex hose	1130194	$
Restraining device	1176867	$

* ALL stand alone sectional units require 1" NPT gas pressure regulators. Batteried units must have appropriate quantity of 1" NPT gas pressure regulators for adequate supply pressure.

Spreader Cabinets

Model Number	Width	Base	Weight	Dimension WxHxD	List Price
P12N-S	12"	none	100 (45)	12"x13.5"x37.5"	$
P12C-S	12"	cabinet	121 (54)	12"x41"x37.5"	$
P16N-S	16"	none	110 (49)	16"x13.5"x37.5"	$
P16C-S	16"	cabinet	131 (60)	16"x41"x37.5"	$
P18N-S	18"	none	120 (63)	18"x13.5"x37.5"	$
P18C-S	18"	cabinet	141 (64)	18"x41"x37.5"	$
P24N-SS	24"	none	150 (68)	24"x13.5"x37.5"	$
P24C-SS	24"	cabinet	180 (81)	24"x41"x37.5"	$
P32N-SS	32"	none	185 (83)	32"x13.5"x37.5"	$
P32C-SS	32"	cabinet	220 (99)	32"x41"x37.5"	$
P36N-SSS	36"	none	220 (99)	36"x13.5"x37.5"	$
P36C-SSS	36"	cabinet	260 (117)	36"x41"x37.5"	$

"T" gas connection for utility cabinet includes 1-1/4" regulator and shut-off...........................$ 1,966
For special size spreader cabinets, up to 72" wide, use price of next largest size and add $ 419.
Example: A 8"W spreader cabinet with a cabinet base would be model number P8C-S. (The price of P8C-S would be equal to P12C-S plus $ 419).

Custom size spreader cabinets require additional lead times. Please contact customer service, 919-762-1000. 8" minimum width.

Support and Caster Frames

Model Number	Width	Weight	List Price
Caster Frames for Oven/Cabinet Base			
PCF48	48"	90 (41)	$
PCF64	64"	142 (65)	$
PCF72	72"	165 (75)	$
PCF80	80"	174 (79)	$
PCF96	96"	210 (95)	$
For special size frames, up to 96" wide: use price of next largest and add $ 258			
28" High Stands for Modular Units			
PL/24	24"	88 (40)	$
PL/32	32"	94 (43)	$
PL/36	36"	150 (69)	$
PL/48	48"	198 (91)	$
PL/60	60"	210 (95)	$
PL/64	64"	222 (100)	$
PL/72	72"	245 (112)	$
Casters			
PL/24, PL/32, PL/36, PL/48			$
PL/60, PL/64, PL/72			$

Caster frame will add 1" to working height of supported units. Custom support and caster frames require additional lead times. Please contact customer service.

Flue Risers

Model Number	Width	Weight	Dimension WxH	List Price	w/SS rear add
5" Flue Risers - Standard (excluding fryers)						
24" High Flue Risers					
PR24-12	12"	30 (14)	12"x24"	$	$
PR24-16	16"	31 (14)	16"x24"	$	$
PR24-18	18"	31 (14)	18"x24"	$	$
PR24-20	20"	32 (15)	20"x24"	$	$
PR24-24	24"	33 (15)	24"x24"	$	$
PR24-32	32"	55 (25)	32"x24"	$	$
PR24-36	36"	62 (28)	36"x24"	$	$
PR24-48	48"	80 (37)	48"x24"	$	$
PR24-60	60"	86 (39)	60"x24"	$	$
PR24-64	64"	92 (41)	64"x24"	$	$
PR24-72	72"	102 (46)	72"x24"	$	$
36" High Flue Risers					
PR36-12	12"	20 (9)	12"x36"	$	$
PR36-16	16"	30 (14)	16"x36"	$	$
PR36-18	18"	30 (14)	18"x36"	$	$
PR36-20	20"	33 (15)	20"x36"	$	$
PR36-24	24"	38 (17)	24"x36"	$	$
PR36-32	32"	55 (25)	32"x36"	$	$
PR36-36	36"	62 (28)	36"x36"	$	$
PR36-48	48"	80 (37)	48"x36"	$	$
PR36-60	60"	138 (62)	60"x36"	$	$
PR36-64	64"	92 (41)	64"x36"	$	$
PR36-72	72"	102 (46)	72"x36"	$	$

For special width flue risers, up to 72" wide, use price of next largest width and add $ 344. Example: A 24"H x 40"W flue riser would be model number PR24-48 for $1,278 + $ 368 (the price of the PR24-48 flue riser plus $ 368).
Contact customer service, 919-762-1000, for special height flue risers.

Additional Options: Double hinged range faucet/pot filler (add to list of flue riser)* ....$ 1,782
Custom flue risers require additional lead times. Please contact service, 919-762-1000. Available over 35,000 BTU burners only.

*mounted on 36" high flue risers without shelving only.

Shelving

(tubed shelving)

(tray shelving)

Model Number	Width	Weight	Dimension WxH	List Price	w/SS rear add
**SINGLE**						
PRS24-12	12"	41 (19)	12"x24"	$	$
PRS24-16	16"	45 (21)	16"x24"	$	$
PRS24-18	18"	50 (24)	18"x24"	$	$
PRS24-24	24"	59 (27)	24"x24"	$	$
PRS24-32	32"	59 (27)	32"x24"	$	$
PRS24-36	36"	83 (38)	36"x24"	$	$
PRS24-48	48"	90 (41)	48"x24"	$	$
PRS24-60	60"	99 (45)	60"x24"	$	$
PRS24-64	64"	108 (48)	64"x24"	$	$
PRS24-72	72"	129 (57)	72"x24"	$	$
**DOUBLE**						
PRS36-12	12"	59 (27)	12"x36"	$	$
PRS36-16	16"	68 (31)	16"x36"	$	$
PRS36-18	18"	72 (33)	18"x36"	$	$
PRS36-24	24"	79 (35)	24"x36"	$	$
PRS36-32	32"	85 (39)	32"x36"	$	$
PRS36-36	36"	100 (45)	36"x36"	$	$
PRS36-48	48"	127 (58)	48"x36"	$	$
PRS36-60	60"	138 (62)	60"x36"	$	$
PRS36-64	64"	150 (68)	64"x36"	$	$
PRS36-72	72"	180 (81)	72"x36"	$	$

Solid shelving is standard. Add $343 per shelf for tray or tubed shelving (specify when ordering)

Range Base Options and Accessories	List Price
Oven-Based Ranges	
Stainless steel rear (32" units)	Standard
Stainless steel exterior bottom	Standard
Stainless steel oven burner box bottom and sides	Standard
Stainless steel oven interior and porcelain oven bottom	$
Electronic ignition in lieu of standing pilot (oven base only)	No Charge
650°F oven thermostat (standard oven only)	$
Cabinet-Based Ranges	
Stainless steel rear (32" through 48" units)	Standard
Stainless steel rear (12" through 24" units)	Standard
Stainless steel exterior bottom	Standard
Less doors (half sections)	No Charge
Stainless steel intermediate shelf	$
Table Top Ranges	
Stainless steel rear	Standard
Stainless steel exterior bottom	Standard
Insulated base (for units in the field)	$
4" legs (set of 4)	$
Low Boy Cabinet (26" high on 6" legs or casters)	
P12C-L	$
P24C-L	$
P36C-L	$
Range Top Options and Accessories	
Griddle Options:	
48" overlapping (includes continuous front rail)	$
60" overlapping (includes continuous front rail)	$
64" overlapping (includes continuous front rail)	$
72" overlapping (includes continuous front rail)	$
12" grooved	$
24" grooved	$
36" grooved	$
48" grooved	$
24" chrome	$
32" chrome	$
36" chrome	$
48" chrome	$
60" chrome	$
64" chrome	$
Charbroiler Options:	
48" overlapping (includes continuous front rail)	$
60" overlapping (includes continuous front rail)	$
64" overlapping (includes continuous front rail)	$
72" overlapping (includes continuous front rail)	$
6" round rod grate	$
12" round rod grate	$
16" round rod grate	$
Plated fish grids -6" sections	$
Replacement briquettes - 5 lbs. bags	$
Stainless steel burner box bottom, sides, and drip tray	Standard
Modular Top Options:	
Stainless steel burner box bottom, sides, and drip tray	Standard

**Requires additional lead time.
Please contact customer service
919-762-1000**

Sectional Options and Accessories

Options and Accessories	List Price
Deep ranges – Add to standard range prices	$
Sectional open top units: Flame failure and battery spark ignition per each two burners section, 12", 16" and 18"	$
Battery Spark Ignition	
12" - 18" wide	$
24" wide	$
32" - 36" wide	$
48" wide	$
Open Tops	
Convert Open Top Burner to stainless steel work top	Deduct $list per 12"
Convert Pyromax Open Top Burner to stainless steel work top	Deduct $list per 16"/18"
Convert rear burners to Hot Top (36" six burner ranges only)	$
Convert welded steel grates to cast	Deduct $ 243 list per 2 burners
Continuous Front Rails	
Length in inches x $12 (108" maximum) - (requires additional lead time. Not available across spreader tops)	
Front rail with full opening for 1/9th size sauce pans (pans by others).	
12" wide - 2 pans	$
16" wide - 2 pans	$
24" wide - 3 pans	$
32" wide - 4 pans	$
36" wide - 5 pans	$
48" wide - 6 pans	$
Square belly bar (mounts on 7.25" front rail)	$ per 12"
7.25" front rail (to match old style sectional unit)	No Charge
Extended plate shelf with cutting board	$ per 12"
Extended plate shelf without cutting board	$ per 12"
Enclosures	
Stainless steel enclosures under shelves:	
24" wide	$
32" wide	$
36" wide	$
Oven Racks and Casters	
Extra chrome plated oven rack	$
4" casters in lieu of legs	$
6" casters in lieu of legs	$
Bolt down flanged feet	$

Mount any Platinum 36" modular unit on a single deck TruVection. Factory installed at no charge.

See Page 53 for additional info on TruVection.

P36N-BBB mounted on a TVGS/12SC

Remote Refrigerator and Freezer Bases

Standard Features

- A variety of sizes available
- Expansion valve
- Stainless steel top, front, sides, back, drawers, and interior cavity
- Adjustable digital thermostat
- Self-closing, heavy-duty drawers slide on stainless steel rollers
- Removable door assembly
- Rubber, magnetic door gaskets provide a positive seal and easy cleaning
- 6" adjustable, stainless steel legs

Remote Refrigerator and Freezer Bases

Remote Refrigerated Bases							
Model Number	Size	# of Drawers			Weight	Dimension WxHxD	List Price
		18"	26"	31"			
20032RSB	32"	-	2	-	325 (147)	32"x26"x32.5"	$
20036RSB	36"	-	2	-	340 (154)	36"x26"x32.5"	$
20048RSB	48"	-	-	2	400 (181)	48"x26"x32.5"	$
20060RSB	60"	2	2	-	530 (240)	60"x26"x32.5"	$
20064RSB	64"	2	2	-	585 (265)	64"x26"x32.5"	$
20072RSB	72"	-	2	2	637 (289)	72"x26"x32.5"	$
20084RSB	84"	2	2	-	735 (333)	84"x26"x32.5"	$
20096RSB	96"	-	6	-	835 (378)	96"x26"x32.5"	$
20108RSB	108"	-	2	4	940 (426)	108"x26"x32.5"	$

Remote Freezer Bases							
Model Number	Size	# of Drawers			Weight	Dimension WxHxD	List Price
		18"	26"	31"			
30032RSB	32"	-	2	-	325 (147)	32"x26"x32.5"	$
30036RSB	36"	-	2	-	340 (154)	36"x26"x32.5"	$
30048RSB	48"	-	-	2	400 (181)	48"x26"x32.5"	$
30060RSB	60"	2	2	-	530 (240)	60"x26"x32.5"	$
30064RSB	64"	2	2	-	585 (265)	64"x26"x32.5"	$
30072RSB	72"	-	2	2	637 (289)	72"x26"x32.5"	$
30084RSB	84"	4	2	-	735 (333)	84"x26"x32.5"	$
30096RSB	96"	-	6	-	835 (378)	96"x26"x32.5"	$
30108RSB	108"	-	2	4	940 (426)	108"x26"x32.5"	$

Top view showing extended drawers

25"
(635)*

18" (457)*

Each 18" drawer holds one pan

25"
(635)*

26" (686)*

Each 26" drawer holds two pans front-to-back

25"
(635)*

31" (787)*

Each 31" drawer holds two pans side-by-side
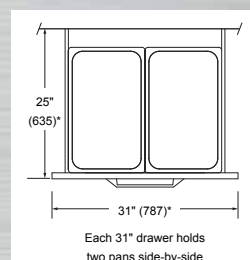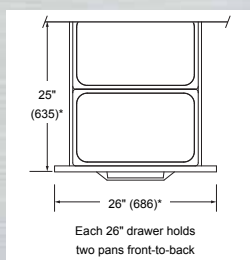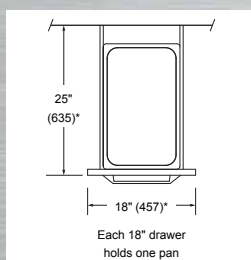
Self Contained Refrigerator and Freezer Bases

Standard Features

- A variety of sizes available
- Expansion valve
- Stainless steel top, front, sides, back, drawers, and interior cavity
- Self-closing, heavy-duty drawers slide on stainless steel rollers
- Removable door assembly

Self Contained Refrigerated Bases							
Model Number	**Size**	**# of Drawers**			**Weight**	**Dimension WxHxD**	**List Price**
		18"	**26"**	**31"**			
20032SB	32"	2	-	-	325 (147)	32"x26"x32.5"	$
20036SB	36"	2	-	-	340 (154)	36"x26"x32.5"	$
20048SB	48"	-	2		410 (186)	48"x26"x32.5"	$
20060SB	60"	-	-	2	550 (249)	60"x26"x32.5"	$
20064SB	64"	-	-	2	600 (272)	64"x26"x32.5"	$
20072SB	72"	-	4	-	650 (295)	72"x26"x32.5"	$
20084SB	84"	-	-	4	745 (338)	84"x26"x32.5"	$
20096SB	96"	2	4	-	855 (388)	96"x26"x32.5"	$
20108SB	108"	-	6	-	960 (435)	108"x26"x32.5"	$
20120SB	120"	4	4	-	1075 (488)	120"x26"x32.5"	$

Self Contained Freezer Bases							
Model Number	**Size**	**Set of Drawers**			**Weight**	**Dimension WxHxD**	**List Price**
		18"	**21"**	**31"**			
30032SB	32"	2	-	-	325 (147)	32"x26"x32.5"	$
30036SB	36"	2	-	-	340 (154)	36"x26"x32.5"	$
30048SB	48"	-	2	-	410 (186)	48"x26"x32.5"	$
30060SB	60"	-	-	2	550 (249)	60"x26"x32.5"	$
30064SB	64"	-	-	2	600 (272)	64"x26"x32.5"	$
30072SB	72"	-	4	-	650 (295)	72"x26"x32.5"	$
30084SB	84"	-	-	4	745 (338)	84"x26"x32.5"	$
30096SB	96"	2	4	-	855 (388)	96"x26"x32.5"	$
30108SB	108"	-	6	-	960 (435)	108"x26"x32.5"	$
30120SB	120"	4	4	-	1075 (488)	120"x26"x32.5"	$

Refrigerator/Freezer Base Options and Accessories

Options and Accessories	List Price
12" **Low Boy Cabinet (26" high on 6" legs or casters)** P12C-L	$
24" **Low Boy Cabinet (26" high on 6" legs or casters)** P24C-L	$
36" **Low Boy Cabinet (26" high on 6" legs or casters)** P36C-L	$
Set of 4 casters for 32", 36", and 48" base	$
Set of 6 casters for 60", 64", 72", 84" and 96" base	$
Set of 8 casters for 108" and 120" base	$
Pricing below is for the optional 2" high insulated base when mounting Platinum countertop units on another manufacturer's refrigerated or freezer base in the field. **See NOTE below** 24" or 36" 48" 60" 72" 84"	$ $ $ $ $

NOTE: Platinum Series countertop units include the 2" high insulated base(s) <u>at no charge</u> when mounted to a SOUTHBEND refrigerated or freezer base at our factory. Additional lead time required (contact customer service: 919-762-1000). Units can be crated separately if required.

Sectional Match Fryers

Standard Features

- 45 lb. or 65 lb. capacity
- Stainless steel tank, front sides and rear
- Two twin-plated, mesh fry baskets with plastic coated, heat resistant handles
- Quick recovery to eliminate waiting between loads
- 1 1/4" full pot drain valve to eliminate clogs
- 100% safety shut-off
- 24" flue riser required

Description	Model Number	Weight	List Price
45 lb. Sectional Match Fryer - 110,000 BTU	P16C-PF45	210 (95)	$
Built In Filter System - SBSFSG14			$
Drain cabinet base	P16C-DC	153 (70)	$
Filter paper - 100 sheets			$
Fryer filter powder - 25lb box			$

P16-PF45
Front legs and rear
fixed casters standard

Sectional Fryer Options and Accessories

Options and Accessories	List Price
Stainless steel frypot cover (40-45 lb. fryer)	$
Single basket (40-45 lb. fryer)	$
Extra twin size basket (40-45 lb. fryer)	$
17" stainless steel divider	$
Heat lamp	$

Flue Risers

24" Height Minimum Flue Riser Required For Sectional Fryers

Model Number	Width	Weight	Dimension WxH	List Price
PR24-16	16"	31 (14)	16"x24"	$
PR36-16	16"	30 (14)	16"x36"	$

Broilers

Southbend has over 115 years of experience in this industry. That experience is best illustrated with our broilers, an industry standard for over 40 years which can be found in some of the finest and most prestigious restaurants and steakhouses in the world.

In the hectic environment of today's steakhouses, you need three things from your equipment: speed, consistency and durability. We offer some of the hottest broilers in the market. Our higher BTU's from our infrared or radiant broilers offer an unparalleled evenness of cooking.

Our heavy-duty construction can take whatever your kitchen dishes out. A hand built stainless steel frame construction is durable enough to take the punishing demands of a busy restaurant, night after night. In fact, our broilers are so tough we offer twice the standard warranty.

Upright Broilers

Standard Features

- Burner tile guard
- Stainless steel front, top and sides
- Highest capacity in smallest footprint
- Round grids - great for meat marking
- Removable grids for easy cleaning
- Power blower
- Removable grease drawer
- Washable stainless steel air filters and grease filtration system
- 3/4" rear gas connection - Sectional Match units have a 1" rear gas connection and a 1-1/4" front gas manifold
- Available in single and double decks
- Available in Radiant and Infrared
- Available with warming ovens or can be mounted on Standard and Convection Oven bases
- * See specification sheet for installation details

270
(shown w/ optional casters)

#1 Choice of Famous Steakhouse Restaurants Around The Globe!

Competitive Information

Standard Features:	Southbend 171	Garland M100XR	Montague 136W36	Vulcan VBB1F	Jade JSHBI-36H
Stainless steel front & sides	Yes	Yes	No	Yes	Yes
Two removable racks	Yes	Yes	Yes	No	Yes
PATENTED, high-power multidirectional burners for better heat distribution.	Yes	No	No	No	No
Total BTU output	104,000	70,000	124,000	100,000	104,000
Air filtration screen	Yes	No	No	No	No
Power blower	Yes	Yes	No	Yes	Yes
Optional warming oven	Yes	Yes	Yes	Yes	Yes
8" Rack-stop	Yes	No	No	No	No
Optional oven base	Yes	Yes	Yes	Yes	Yes
24/7 Warranty	Yes	No	No	No	No

Upright Radiant Broilers - Sectional Match

Configuration	Model Number	Weight	Dimension WxHxD	List Price
Sectional Match, single deck radiant broiler with warming oven and cabinet base - 110,000 BTU	P32C-32B	955 (434)	32"x75"x39"	$
Sectional Match, single deck radiant broiler with warming oven and standard oven base - 142,000 BTU	P32D-3240	995 (447)	32"x75"x39"	$
Sectional Match, single deck radiant broiler with warming oven and convection oven base - 142,000 BTU	P32A-3240	995 (447)	32"x75"x40.75"	$

Upright Infrared Broilers - Sectional Match

Configuration	Model Number	Weight	Dimension WxHxD	List Price
Sectional Match, single deck infrared broiler with warming oven and cabinet base - 104,000 BTU	P32C-171	900 (405)	32"x81"x39"	$
Sectional Match, single deck infrared broiler with warming oven and standard oven base - 149,000 BTU	P32D-171	995 (447)	32"x81"x39"	$
Sectional Match, single deck infrared broiler with warming oven and convection oven base - 149,000 BTU	P32A-171	995 (447)	32"x81"x40.75"	$
Sectional Match, single deck infrared broiler with warming oven and no base - 104,000 BTU	P32N-171	800 (363)	32"x52"x37"	$

Upright Radiant Broilers

Configuration	Model Number	Weight	Dimension WxHxD	List Price
Double deck radiant broiler 220,000 BTU	234R	932 (423)	34"x74.5"x39"	$

Upright Infrared Broilers

	Configuration	Model Number	Weight	Dimension WxHxD	List Price
CE	Single deck infrared broiler - 104,000 BTU	170♦	618 (280)	34"x63.5"x39"	$
CE	Single deck infrared broiler with warming oven - 104,000 BTU	171♦	693 (314)	34"x74"x39"	$
CE	Double deck infrared broiler - 208,000 BTU	270♦	931 (423)	34"x75.5"x39"	$
CE	Single deck 24" wide infrared broiler - 52,000 BTU	HDB-24	525 (238)	24"x44"x44"	$

♦Contact factory for more details.

Broiler Options and Accessories

Options and Accessories	List Price
1" pressure regulator (Sectional Match)	$
Extra plated oven rack	$
Stainless steel flue diverter	$
4" or 6" Casters in lieu of legs	$
Stainless steel rear (Sectional Match)	$
Electric heating element for warming oven (Infrared broilers only)	$

Steakhouse Broiler

Southbend has topped it's heavy-duty radiant broiler by adding a griddle searing plate for the perfect Steakhouse Broiler.

SSB-36
Shown w/ standard stand &
optional casters

Standard Features

- Stainless steel cradle and carriage construction
- Stainless steel front, sides and back
- Patent pending rack adjust mechanism, nine positions with paddle release
- Removable 2-1/2 quart griddle grease catch
- Removable 7-3/4 quart broiler grease drawer
- 1/2" thick quick recovery searing griddle (heated with broiler flue gas)
- 4" griddle splash guards
- Independent variable adjust burner control valves
- Smooth track dura-glide meat rack with concealed roller bearings
- Chrome plated cooking grids
- Equipment stand with lower shelf
- Mounting options include flashed countertop, cabinet base, refrigerated and/or freezer base
- 1-1/4" front manifold with 1" rear gas supply connection
- 6" adjustable legs or 6" adjustable caster (except counter top model)
- Warranty: two years on specified operational parts and two years on labor from date of purchase

Steakhouse Broiler

Model Number	Total BTUs NAT(LP)	Weight	Dimensions (Including Stand) W x H x D	List Price
SSB-32	84,000(74,000)	429 (195)	32"x57"x38.75"	$
SSB-36	84,000(74,000)	665 (302)	36"x57"x38.75"	$
SSB-45	126,000(111,000)	831 (377)	45"x57"x38.75"	$
Double Deck				
SSB-245	252,000(222,000)	1065 (569)	58"x48"x82"	$
Optional 6" Casters Available $497 (adjustable legs standard)				

Compact Salamander

P 32 - NFR

BROILER - RADIANT (RAD)
BROILER - INFRARED (NFR)
CHEESEMELTER (CM)

WIDTH
24" (CHEESEMELTER ONLY)
32"
36"
48"
60" (CHEESEMELTER ONLY)
72" (CHEESEMELTER ONLY)

PLATINUM SERIES

P36-NFR

What is a Salamander?

An overfired broiler designed to broil food directly on the adjustable cooking rack.

What are Infrared and Radiant burners?

Infrared burners are an intense heat source that uses infrared light from gas burners to broil food.

Radiant Burners are an enveloping heat source that uses steel radiant's to radiate heat and broil the food.

Standard Features

- Broilers available in 32", 36", and 48"
- Cheesemelters available in 24", 32", 36", 48", 60" and 72"
- Dual valve control for left and right operation
- 40,000 BTU on the 32" and 36", and 60,000 BTU on the 48" and 60", and 80,000 BTU on the 72"
- Larger broiling surface (30" x 14" = 416 sq.in. broiling area)
- Counter balanced rack system
- Easy glide rack mechanism
- Heavy-duty, chrome plated handle
- Removable broiling racks
- Smooth design - no exposed fasteners
- No charge flue riser mount kit with factory interpiping when purchased with a range

Compact Radiant Salamanders

Configuration	Model Number	Weight	Dimension WxHxD	List Price
PLATINUM SERIES				
32" Radiant Salamander 40,000 BTU -Riser Mount	P32-RAD	155 (70)	32"x21.5"x15.5"	$
36" Radiant Salamander 40,000 BTU - Riser Mount	P36-RAD	170 (77)	36"x21.5"x15.5"	$
48" Radiant Salamander 60,000 BTU - Riser Mount	P48-RAD	210 (95)	48"x21.5"x15.5"	$

Compact Infrared Salamanders

Configuration	Model Number	Weight	Dimension WxHxD	List Price
PLATINUM SERIES				
32" Compact Infrared Broiler 40,000 BTU - Riser Mount	P32-NFR	155 (70)	32"x21.5"x15.5"	$
36" Compact Infrared Broiler 40,000 BTU - Riser Mount	P36-NFR	170 (77)	36"x21.5"x15.5"	$
48" Compact Infrared Broiler 60,000 BTU - Riser Mount	P48-NFR	210 (95)	48"x21.5"x15.5"	$

Cheesemelter

What's a Cheesemelter?
An overfired broiler designed to broil plated food on a fixed rack.

P48-CM

Standard Features
- Cheesemelters available in 24",32", 36", 48" , 60" and 72"
- Dual valve control for left and right operation
- 20,000 BTU on the 24", 40,000 BTU on the 32" and 36", 60,000 BTU on the 48" and 60", and 80,000 BTU on the 72"
- Larger broiling surface (30" x 14" = 416 sq.in. broiling area)
- No exposed fasteners
- External gas regulator
- Stainless steel interior
- Pass through units available at no extra charge
- No charge flue riser mount kit with factory interpiping when purchased with a range

Cheesemelter

Configuration	Model Number	Weight	Dimension WxHxD	List Price
PLATINUM SERIES				
24" Infrared Cheesemelter 20,000 BTU - Riser Mount	P24-CM	90 (41)	24"x21.5"x15.5"	$
32" Infrared Cheesemelter 40,000 BTU - Riser Mount	P32-CM	120 (54)	32"x21.5"x15.5"	$
36" Infrared Cheesemelter 40,000 BTU - Riser Mount	P36-CM	135 (61)	36"x21.5"x15.5"	$
48" Infrared Cheesemelter 60,000 BTU - Riser Mount	P48-CM	175 (79)	48"x21.5"x15.5"	$
60" Infrared Cheesemelter 60,000 BTU - Riser Mount	P60-CM	220 (100)	60"x21.5"x15.5"	$
72" Infrared Cheesemelter 80,000 BTU - Riser Mount	P72-CM	265 (120)	72"x21.5"x15.5"	$

RAD/NFR/CHEESEMELTER Options and Accessories

Options and Accessories	List Price
Slope enclosure for 32" units (required in some states)	$
Slope enclosure for 36" units (required in some states)	$
Slope enclosure for 48" units (required in some states)	$
Slope enclosure for 60" units (required in some states)	$
Wall mounting brackets in lieu of uprights	$
Counter mount kit with legs	$
Flue mount kit	No Charge
Extra chrome plated racks (24" units)	$
Extra chrome plated racks (32" units)	$
Extra chrome plated racks (36" units)	$
Extra chrome plated racks (48" units)	$
Extra chrome plated racks (60" units)	$
Extra chrome plated racks (72" units)	$

* Broilers and Cheesemelter can be mounted on various sizes of flue risers.

Restaurant Ranges

For the ultimate in configurability, durability and performance; nothing compares to the unbeatable value of a Southbend restaurant grade range

The Electric Range is available in several configurations to accommodate any kitchen. Standard , Convection, and TruVection base are available.

The Ultimate Range is 100% made in the USA! Available in 5 sizes and over 1200 configurations, the Ultimate Range is manufactured with an unprecedented fully stainless steel burner box. Higher BTU's and High Efficiency Snap Action Thermostat make it easy to handle any specific cooking and baking need.

The S-Series restaurant range offers a quality, versatile range for commercial foodservice applications. 24", 36", 48", and 60" widths and a number of top configurations are available. Configurations include combinations of open burners, griddles and hot tops.
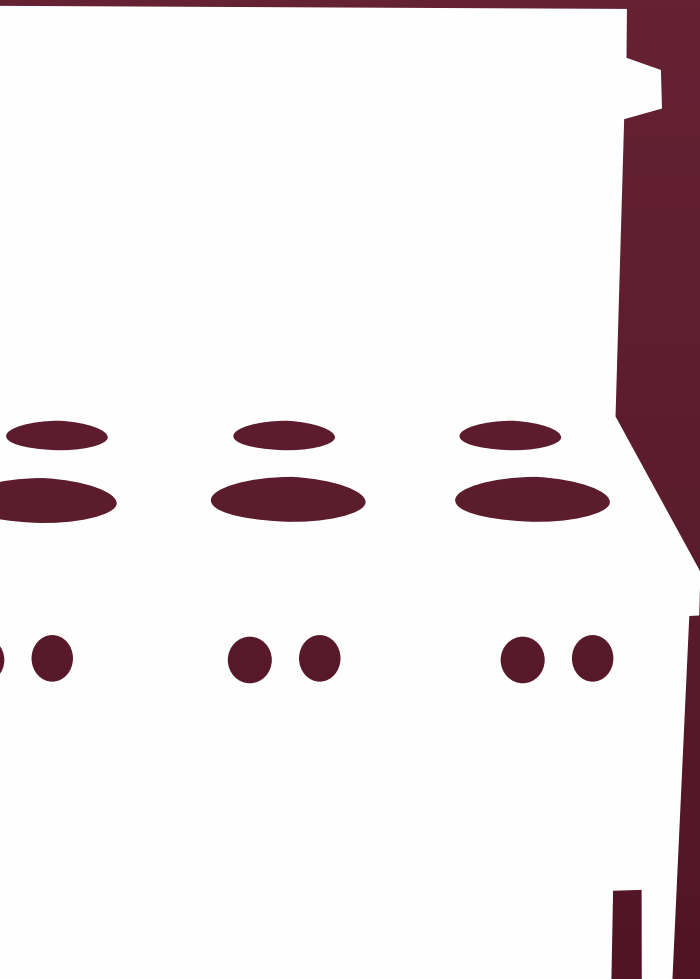
Heavy Duty Electric Range

Now Available with a TruVection Base!

SE36A-TTH
w/ convection oven base
& optional casters

SE36T-BBB
w/ optional casters

Standard Features
- Stainless steel front, sides and top
- Hatchable to pass through 26" opening
- Includes 6" NSF listed legs
- Front serviceable
- 36" cooking height

Additional features of models with convection oven:
- Includes three oven racks
- Stainless steel oven and door liner
- Vented, air cooled motor

Additional features of models with standard oven:
- Includes one oven rack
- Aluminized steel oven liner
- Stainless steel door liners

Electric Range

Configuration		Oven Base	Model Number	Weight	Dimension (WxHxD)	List Price
(3) 12"x24" hotplates (5.3kW/ea)		Standard Convection TruVection	SE36D-HHH* SE36A-HHH* SE36T-HHH	700 (318)	36"x38.25"x38.5" 36"x38.25"x38.5" 36"x40.4"x38.5"	$ $ $
(2) 12"x24" hotplates (5.3kWea) & (2) round hotplates (2.6kW/ea)		Standard Convection TruVection	SE36D-HHB* SE36A-HHB* SE36T-HHB	660 (299)	36"x38.25"x38.5" 36"x38.25"x38.5" 36"x40.4"x38.5"	$ $ $
(1) 36"x24" griddle (16.5kW)		Standard Convection TruVection	SE36D-TTT* SE36A-TTT* SE36T-TTT	700 (318)	36"x38.25"x38.5" 36"x38.25"x38.5" 36"x40.4"x38.5"	$ $ $
(6) round hotplates (2.6kW/ea)		Standard Convection TruVection	SE36D-BBB* SE36A-BBB* SE36T-BBB	650 (295)	36"x38.25"x38.5" 36"x38.25"x38.5" 36"x40.4"x38.5"	$ $ $
(1) 24"x24" griddle (10.6kW) & (2) round hotplates (2.6kW/ea)(specify left or right)		Standard Convection TruVection	SE36D-TTB* SE36A-TTB* SE36T-TTB	660 (299)	36"x38.25"x38.5" 36"x38.25"x38.5" 36"x40.4"x38.5"	$ $ $
(1) 24"x24" griddle (10.6kW) & (1) 12"x24" hotplate (5.3kW)		Standard Convection TruVection	SE36D-TTH* SE36A-TTH* SE36T-TTH	660 (299)	36"x38.25"x38.5" 36"x38.25"x38.5" 36"x40.4"x38.5"	$ $ $
Available 480V 3 Phase						$

*Available in 3 Phase only (not available in single phase)

Options and Accessories

Accessories				
Part Number	Description	Weight (lbs)	Available for use with:	List Price
ACCS06K	Casters, set of four, 2 swivel (with locks)	18	All SE models	$
ACRK36K	Deck oven rack, slide-out	21	All SE36D models	$
ACBK36H	Outer back, stainless steel	5	All SE models	$

Marine Kits				
Marine kits are designed to provide shipboard stability to SE models. Include bolt-down legs, door latch, grab rails, sea racks (kits A and B only), grease trays with latches and stainless steel backs. Field assembly required.				List Price
MH36KITA	Marine Kit, tops 1,2 and 4	20	SE36-HHH, HHB, BBB	$
MH36KITB	Marine Kit tops 5 & 6	20	SE36-TTB, TTH	$
MH36KITC	Marine Kit, top 3	20	SE36-TTT	$

The Ultimate Restaurant Range

400 Series

4361D
shown w/ optional
cheesemelter and casters

Standard Features

- Five sizes and over 1,200 of combinations including our 5 burner configuration
- Choice of:
  - 33K BTU **PATENTED** lifetime non-clog burners
  - 33K BTU Star/sauté burners
  - 40K BTU 18" PyroMax burners
- Front manual gas shut off valve
- Standard battery spark ignition for oven cavities
- Metal knobs
- 6" stainless legs standard
- Choice of electric oven base with gas top (hybrid)
- Factory installed regulator
- Standard 22.5" flue riser with heavy-duty high shelf
- Flue riser mounted salamander or cheesemelter
- 27" deep cooking surface

For broiler range mount (cheesemelter, radiant, infrared) see page 26-27.
Optional battery spark ignition (charbroiler, griddle, open top, and hot tops).
Optional 5" or 10" flue riser.

CHOOSE YOUR BURNER

CHOOSE YOUR TOP

Customize your own range at www.BuildMyRange.com

Competitive Information

Standard Features:	Southbend Ultimate 400	Garland G Series	Bakers Pride Restaurant Series	US Range U Series	Wolf Challenger	Vulcan Endurance
Stainless steel front, sides and legs	Yes	Yes	Yes	Yes	Yes	Yes
Flue height options - no charge	Yes	Yes	No	Yes	No	No
Rear grate dimensions	12"x15"	12"x13.5"	12"x12"	12"x13.5"	12"x14.5"	12"x14.5"
15" x 18" stock pot grate	Yes	No	No	No	No	No
Five burner range configuration available	Yes	No	No	No	No	No
Non-clog or Star/Saute burner option - no charge	Yes	No	No	No	No	No
Lifetime warranty for non-clog burner	Yes	No	No	No	No	No
Open burner BTUs	33K	33K	40K	32K	30K	30K
Battery spark ignition - oven standard	Yes	No	No	No	No	No
Manual gas shut off to entire unit - standard	Yes	No	No	No	No	No
High efficiency snap action oven thermostat	Yes	Yes	No	No	No	No
Full porcelain oven interior	Yes	Yes	No	No	No	No
Standard oven BTUs	45K	38K	40K	38K	35K	35K
On/Off convection oven switch	Yes	No	No	No	No	No
Oven temp range	175^0F-550^0F	low-500^0F	150^0F-500^0F	low-500^0F	250^0F-500^0F	250^0F-500^0F
Rack positions	2	3	5	3	4	4
Racks included	1	1	1	1	2	2
Optional hybrid electric oven base	Yes	No	No	No	No	No
24/7 warranty	Yes	No	No	No	No	No

The Ultimate Series - Open Tops

Top Configuration		Base	Model Number	Weight	Dimension (WxHxD)	List Price
24" Range with 4 - 33K BTU Non-clog Burners with Standard Grates		Space Saver Cabinet	4241E 4241C	475(216)	24.25"x59.5"x34"	$ $
36" Range with 6 - 33K BTU Non-clog Burners with Standard Grates		Standard Convection Cabinet Hybrid Standard Hybrid Convection	4361D 4361A 4361C H4361D H4361A	660(300)	36.5"x59.5"x34" 36.5"x59.5"x42.13" 36.5"x59.5"x34" 36.5"x59.5"x34" 36.5"x59.5"x42.13"	$ $ $ $ $
36" Range with 6 - 27K BTU Non-clog Burners with Wavy Grates		Standard Convection Cabinet Hybrid Standard Hybrid Convection	4362D 4362A 4362C H4362D H4362A	660(300)	36.5"x59.5"x34" 36.5"x59.5"x42.13" 36.5"x59.5"x34" 36.5"x59.5"x34" 36.5"x59.5"x42.13"	$ $ $ $ $
36" Range with 6 - 33K BTU Star/Saute' Burners with Standard Grates		Standard Convection Cabinet Hybrid Standard Hybrid Convection	4363D 4363A 4363C H4363D H4363A	660(300)	36.5"x59.5"x34" 36.5"x59.5"x42.13" 36.5"x59.5"x34" 36.5"x59.5"x34" 36.5"x59.5"x42.13"	$ $ $ $ $
36" Range with 3 - 33K BTU Non-clog Burners Rear and 3 - 33K BTU Star/Saute' Burners Front		Standard Convection Cabinet Hybrid Standard Hybrid Convection	4364D 4364A 4364C H4364D H4364A	660(300)	36.5"x59.5"x34" 36.5"x59.5"x42.13" 36.5"x59.5"x34" 36.5"x59.5"x34" 36.5"x59.5"x42.13"	$ $ $ $ $
36" Range with 2 - 40K BTU Pyromax Burners Rear and 3- 33K BTU Non-clog Burners Front		Standard Convection Cabinet Hybrid Standard Hybrid Convection	4365D 4365A 4365C H4365D H4365A	660(300)	36.5"x59.5"x34" 36.5"x59.5"x42.13" 36.5"x59.5"x34" 36.5"x59.5"x34" 36.5"x59.5"x42.13"	$ $ $ $ $
36" Range with 2 - 40K BTU Pyromax Burners Rear and 3- 33K BTU Star/Saute' Burners Front		Standard Convection Cabinet Hybrid Standard Hybrid Convection	4366D 4366A 4366C H4366D H4366A	660(300)	36.5"x59.5"x34" 36.5"x59.5"x42.13" 36.5"x59.5"x34" 36.5"x59.5"x34" 36.5"x59.5"x42.13"	$ $ $ $ $
36" Range with 4 - 40K BTU Pyromax Burners Rear		Standard Convection Cabinet Hybrid Standard Hybrid Convection	4367D 4367A 4367C H4367D H4367A	660(300)	36.5"x59.5"x34" 36.5"x59.5"x42.13" 36.5"x59.5"x34" 36.5"x59.5"x34" 36.5"x59.5"x42.13"	$ $ $ $ $
48" Range with 8 - 33K BTU Non-clog Burners		Dual Space Saver Standard/Cabinet Convection/Cabinet	4481EE 4481DC 4481AC	735(334)	48.625"x59.5"x34" 48.625"x59.5"x34" 48.625"x59.5"x42.13"	$ $ $
60" Range with 10 - 33K BTU Non-clog Burners with Standard Grates		Standard/Standard Convection/Convection Convection/Standard Standard/Cabinet Convection/Cabinet Cabinet/Cabinet	4601DD 4601AA 4601AD 4601DC 4601AC 4601CC	1075(488)	60.75"x59.5"x34" 60.75"x59.5"x42.13" 60.75"x59.5"x42.13" 60.75"x59.5"x34" 60.75"x59.5"x42.13" 60.75"x59.5"x34"	$ $ $ $ $ $
60" Range with 4 - 33K BTU Non-clog Burners with Standard Grates and 5 Burner Configuration Left* to include 2 - 40K Pyromax Rear and 3 - 33K Non-clog Burners Front		Standard/Standard Convection/Convection Convection/Standard Standard/Cabinet Convection/Cabinet Cabinet/Cabinet	4601DD-5L 4601AA-5L 4601AD-5L 4601DC-5L 4601AC-5L 4601CC-5L	1075(488)	60.75"x59.5"x34" 60.75"x59.5"x42.13" 60.75"x59.5"x42.13" 60.75"x59.5"x34" 60.75"x59.5"x42.13" 60.75"x59.5"x34"	$ $ $ $ $ $
60" Range with 4 - 33K BTU Non-clog Burners with Standard Grates and 5 Burner Configuration Left* to include 2 - 40K Pyromax Rear and 3 -33K Star/Saute' Burners Front		Standard/Standard Convection/Convection Convection/Standard Standard/Cabinet Convection/Cabinet Cabinet/Cabinet	4601DD-6L 4601AA-6L 4601AD-6L 4601DC-6L 4601AC-6L 4601CC-6L	1075(488)	60.75"x59.5"x34" 60.75"x59.5"x42.13" 60.75"x59.5"x42.13" 60.75"x59.5"x34" 60.75"x59.5"x42.13" 60.75"x59.5"x34"	$ $ $ $ $ $
60" Range with 4 - 33K BTU Non-clog Burners with Standard Grates and 4- 40K Pyromax Burners Left*		Standard/Standard Convection/Convection Convection/Standard Standard/Cabinet Convection/Cabinet Cabinet/Cabinet	4601DD-7L 4601AA-7L 4601AD-7L 4601DC-7L 4601AC-7L 4601CC-7L	1075(488)	60.75"x59.5"x34" 60.75"x59.5"x42.13" 60.75"x59.5"x42.13" 60.75"x59.5"x34" 60.75"x59.5"x42.13" 60.75"x59.5"x34"	$ $ $ $ $ $

*Available on left or right. Please add "L" for left or "R" for right to the model number.
Notes: "D" = standard oven. "A" = convection oven (standard on left). "E" = space-saver oven is available in standard only. "C" = Cabinet in lieu of oven. Cabinets standard with no doors, optional doors available at no charge. Standard oven includes 1 rack, convection oven includes 3.

Don't see the configuration you need? Customize your own range at www.BuildMyRange.com

The Ultimate Series - Griddle Tops

Top Configuration		Base	Model Number	Weight	Dimension (WxHxD)	List Price manual	thermostatic
36" Range with 4 - 33K BTU Non-clog Burners with Standard Grates and 12" Griddle (Left or Right)		Standard Convection Hybrid Standard Hybrid Convection Cabinet	4361D-1G 4361A-1G H4361D-1G H4361A-1G 4361C-1G	660(300)	36.5"x59.5"x34" 36.5"x59.5"x42.13" 36.5"x59.5"x34" 36.5"x59.5"x42.13" 36.5"x59.5"x34"	$ $ $ $ $	
36" Range with 2 - 33K BTU Non-clog Burners with Standard Grates and 24" Griddle (Left or Right)		Standard Convection Hybrid Standard Hybrid Convection Cabinet	4361D-2G/T* 4361A-2G/T* H4361D-2G/T* H4361A-2G/T* 4361C-2G/T*	660(300)	36.5"x59.5"x34" 36.5"x59.5"x42.13" 36.5"x59.5"x34" 36.5"x59.5"x42.13" 36.5"x59.5"x34"	$ $ $ $ $	$ $ $ $ $
36" Range with 36" Griddle		Standard Convection Hybrid Standard Hybrid Convection Cabinet	436D-3G/T* 436A-3G/T* H436D-3G/T* H436A-3G/T* 436C-3G/T*	660(300)	36.5"x59.5"x34" 36.5"x59.5"x42.13" 36.5"x59.5"x34" 36.5"x59.5"x42.13" 36.5"x59.5"x34"	$ $ $ $ $	$ $ $ $ $
48" Range with 4 - 33K BTU Non-clog Burners with 24" Griddle (Left or Right)		Dual Space Saver Standard/Cabinet Convection/Cabinet	4481EE-2G/T* 4481DC-2G/T* 4481AC-2G/T*	735(334)	48.625"x59.5"x34" 48.625"x59.5"x34" 48.625"x59.5"x42.13"	$ $ $	$ $ $
48" Range with 2 - 33K BTU Non-clog Burners with 36" Griddle (Left or Right)		Dual Space Saver Standard/Cabinet Convection/Cabinet	4481EE-3G/T* 4481DC-3G/T* 4481AC-3G/T*	735(334)	48.625"x59.5"x34" 48.625"x59.5"x34" 48.625"x59.5"x42.13"	$ $ $	$ $ $
48" Range with 48" Griddle		Dual Space Saver Standard/Cabinet Convection/Cabinet	448EE-4G/T* 448DC-4G/T* 448AC-4G/T*	735(334)	48.625"x59.5"x34" 48.625"x59.5"x34" 48.625"x59.5"x42.13"	$ $ $	$ $ $
60" Range with 4 - 40K BTU Pyromax Burners and 24" Griddle (Left or Right)		Standard/Standard Convection/Convection Convection/Standard Convection/Cabinet Standard/Cabinet Cabinet/Cabinet	4607DD-2G/T* 4607AA-2G/T* 4607AD-2G/T* 4607AC-2G/T* 4607DC-2G/T* 4607CC-2G/T*	1075(488)	60.75"x59.5"x34" 60.75"x59.5"x42.13" 60.75"x59.5"x42.13" 60.75"x59.5"x42.13" 60.75"x59.5"x34" 60.75"x59.5"x34"	$ $ $ $ $ $	$ $ $ $ $ $
60" Range with 6 - 33K BTU Non-clog Burners with Standard Grates and 24" Griddle (Left or Right)		Standard/Standard Convection/Convection Convection/Standard Convection/Cabinet Standard/Cabinet Cabinet/Cabinet	4601DD-2G/T* 4601AA-2G/T* 4601AD-2G/T* 4601AC-2G/T* 4601DC-2G/T* 4601CC-2G/T*	1075(488)	60.75"x59.5"x34" 60.75"x59.5"x42.13" 60.75"x59.5"x42.13" 60.75"x59.5"x42.13" 60.75"x59.5"x34" 60.75"x59.5"x34"	$ $ $ $ $ $	$ $ $ $ $ $
60" Five Burner Range with 3 - 33K BTU Saute' Burners front 2 - 40K Pyromax Burners rear and 24" Griddle (Left or Right)		Standard/Standard Convection/Convection Convection/Standard Convection/Cabinet Standard/Cabinet Cabinet/Cabinet	4606DD-2G/T* 4606AA-2G/T* 4606AD-2G/T* 4606AC-2G/T* 4606DC-2G/T* 4606CC-2G/T*	1075(488)	60.75"x59.5"x34" 60.75"x59.5"x42.13" 60.75"x59.5"x42.13" 60.75"x59.5"x42.13" 60.75"x59.5"x34" 60.75"x59.5"x34"	$ $ $ $ $ $	$ $ $ $ $ $
60" Range with 4 - 33K BTU Non-clog Burners with Standard Grates and 36" Griddle (Left or Right)		Standard/Standard Convection/Convection Convection/Standard Convection/Cabinet Standard/Cabinet Cabinet/Cabinet	4601DD-3G/T* 4601AA-3G/T* 4601AD-3G/T* 4601AC-3G/T* 4601DC-3G/T* 4601CC-3G/T*	1075(488)	60.75"x59.5"x34" 60.75"x59.5"x42.13" 60.75"x59.5"x42.13" 60.75"x59.5"x42.13" 60.75"x59.5"x34" 60.75"x59.5"x34"	$ $ $ $ $ $	$ $ $ $ $ $
60" Range with 2 - 33K BTU Non-clog Burners with Standard Grates and 48" Griddle (Left or Right)		Standard/Standard Convection/Convection Convection/Standard Convection/Cabinet Standard/Cabinet Cabinet/Cabinet	4601DD-4G/T* 4601AA-4G/T* 4601AD-4G/T* 4601AC-4G/T* 4601DC-4G/T* 4601CC-4G/T*	1075(488)	60.75"x59.5"x34" 60.75"x59.5"x42.13" 60.75"x59.5"x42.13" 60.75"x59.5"x42.13" 60.75"x59.5"x34" 60.75"x59.5"x34"	$ $ $ $ $ $	$ $ $ $ $ $
60" Range with 6 - 33K BTU Non-clog Burners with Standard Grates and 24" Raised Griddle/Broiler (right only)		Standard/Standard Convection/Convection Convection/Standard Convection/Cabinet Standard/Cabinet Cabinet/Cabinet	4601DD-2RR** 4601AA-2RR** 4601AD-2RR** 4601AC-2RR** 4601DC-2RR** 4601CC-2RR**	1075(488)	60.75"x59.5"x34" 60.75"x59.5"x42.13" 60.75"x59.5"x42.13" 60.75"x59.5"x42.13" 60.75"x59.5"x34" 60.75"x59.5"x34"	$ $ $ $ $ $	

*Available on left or right. Please add "L" for left or "R" for right to the model number.
**Raised broiler/griddle available on right only.
Notes: "D" = standard oven. "A" = convection oven (standard on left). "E" = space-saver oven is available in standard only.
"C" = Cabinet in lieu of oven. Cabinets standard with no doors, optional doors available at no charge.
"G" = manual griddle. "T" = thermostatic griddle
Standard oven includes 1 rack, convection oven includes 3.

Don't see the configuration you need? Customize your own range at www.BuildMyRange.com

The Ultimate Series - Charbroilers Tops

Standard Features
- 32,000 BTU per foot
- Stainless steel tube burner and radiant fins
- Uniform cast iron waffle grates
- Dual branding cast iron grates (flat or inclined)

4361D-2CR

Top Configuration		Base	Model Number	Weight	Dimension (WxHxD)	List Price
36" Range with 2 - 33K BTU Non-clog Burners with Standard Grates and 24" Charbroiler *(Left or Right)*		Standard Convection Cabinet	4361D-2C 4361A-2C 4361C-2C	660(300)	36.5"x59.5"x34" 36.5"x59.5"x42.13" 36.5"x59.5"x34"	$ $ $
36" Range with 2 - 27K BTU Non-clog Burners with Wavy Grates and 24" Charbroiler *(Left or Right)*		Standard Convection Cabinet	4362D-2C 4362A-2C 4362C-2C	660(300)	36.5"x59.5"x34" 36.5"x59.5"x42.13" 36.5"x59.5"x34"	$ $ $
36" Range with 36" Charbroiler		Standard Convection Cabinet	436D-3C 436A-3C 436C-3C	660(300)	36.5"x59.5"x34" 36.5"x59.5"x34" 36.5"x59.5"x42.13"	$ $ $
48" Range with 4 - 33K BTU Non-clog Burners with Standard Grates and 24" Charbroiler *(Left or Right)*		Dual Space Saver Standard/Cabinet Convection/Cabinet	4481EE-2C 4481DC-2C 4481AC-2C	735(334)	48.625"x59.5"x34" 48.625"x59.5"x34" 48.625"x59.5"x42.13"	$ $ $
48" Range with 2 - 27K BTU Non-clog Burners with Wavy Grates and 36" Charbroiler *(Left or Right)*		Dual Space Saver Standard/Cabinet Convection/Cabinet	4482EE-3C 4482DC-3C 4482AC-3C	735(334)	48.625"x59.5"x34" 48.625"x59.5"x34" 48.625"x59.5"x42.13"	$ $ $
60" Range with 6 - 33K BTU Non-clog Burners with Standard Grates and 24" Charbroiler *(Left or Right)*		Standard/Standard Convection/Convection Convection/Standard Convection/Cabinet Standard/Cabinet Cabinet/Cabinet	4601DD-2C 4601AA-2C 4601AD-2C 4601AC-2C 4601DC-2C 4601CC-2C	1075(488)	60.75"x59.5"x34" 60.75"x59.5"x42.13" 60.75"x59.5"x42.13" 60.75"x59.5"x42.13" 60.75"x59.5"x34" 60.75"x59.5"x34"	$ $ $ $ $ $
60" Range with 6 - 27K BTU Non-clog Burners with Wavy Grates and 24" Charbroiler *(Left or Right)*		Standard/Standard Convection/Convection Convection/Standard Convection/Cabinet Standard/Cabinet Cabinet/Cabinet	4602DD-2C 4602AA-2C 4602AD-2C 4602AC-2C 4602DC-2C 4602CC-2C	1075(488)	60.75"x59.5"x34" 60.75"x59.5"x42.13" 60.75"x59.5"x42.13" 60.75"x59.5"x42.13" 60.75"x59.5"x34" 60.75"x59.5"x34"	$ $ $ $ $ $
60" Five Burner Range with 3 - 33K BTU Non-clog Burners front 2 -40K Pyromax Burners rear and 24" Charbroiler *(Left or Right)*		Standard/Standard Convection/Convection Convection/Standard Convection/Cabinet Standard/Cabinet Cabinet/Cabinet	4605DD-2C 4605AA-2C 4605AD-2C 4605AC-2C 4605DC-2C 4605CC-2C	1075(488)	60.75"x59.5"x34" 60.75"x59.5"x42.13" 60.75"x59.5"x42.13" 60.75"x59.5"x42.13" 60.75"x59.5"x34" 60.75"x59.5"x34"	$ $ $ $ $ $
60" Five Burner Range with 3 - 33K BTU Saute' Burners front 2 -40K Pyromax Burners rear and 24" Charbroiler *(Left or Right)*		Standard/Standard Convection/Convection Convection/Standard Convection/Cabinet Standard/Cabinet Cabinet/Cabinet	4606DD-2C 4606AA-2C 4606AD-2C 4606AC-2C 4606DC-2C 4606CC-2C	1075(488)	60.75"x59.5"x34" 60.75"x59.5"x42.13" 60.75"x59.5"x42.13" 60.75"x59.5"x42.13" 60.75"x59.5"x34" 60.75"x59.5"x34"	$ $ $ $ $ $
60" Five Burner Range with 4 -40K Pyromax Burners and 24" Charbroiler *(Left or Right)*		Standard/Standard Convection/Convection Convection/Standard Convection/Cabinet Standard/Cabinet Cabinet/Cabinet	4607DD-2C 4607AA-2C 4607AD-2C 4607AC-2C 4607DC-2C 4607CC-2C	1075(488)	60.75"x59.5"x34" 60.75"x59.5"x42.13" 60.75"x59.5"x42.13" 60.75"x59.5"x42.13" 60.75"x59.5"x34" 60.75"x59.5"x34"	$ $ $ $ $ $

*Available on left or right. Please add "L" for left or "R" for right to the model number.
Notes: "D" = standard oven. "A" = convection oven (standard on left). "E" = space-saver oven is available in standard only.
"C" = Cabinet in lieu of oven. Cabinets standard with no doors, optional doors available at no charge.
 Standard oven includes 1 racks, convection oven includes 3.

Don't see the configuration you need? Customize your own range at www.BuildMyRange.com

The Ultimate Series - 72" Range

4721DD

Standard Features

- Restaurant range 73" wide with a 37" high cooking top
- 4" Stainless steel front rail, stainless steel front and sides
- (2) Front located, manual, gas shut-off valves for each side of the range
- Factory installed regulator
- Battery spark ignition for oven bases
- (6) 6" high stainless legs

Top Configuration		Base	Model Number	Weight	Dimension (WxHxD)	List Price	
72" Range with 12 - 33K BTU Non-clog Burners		Standard/Standard Convection/Convection	4721DD 4721AA	1320(600)	73"x59.5"x34" 73"x59.5"x42.13"	$ $	
72" Range with 6 - 33K BTU Non-clog Burners with Standard Grates and 5 Burner Configuration *(Left or Right)* to include 2-40K Pyromax Rear and 3-33K BTU Non-clog Burners		Standard/Standard Convection/Convection	4721DD-5* 4721AA-5*	1320(600)	73"x59.5"x34" 73"x59.5"x42.13"	$ $	
72" Range with 4-40K Pyromax Rear and 6-33K BTU Non-clog Burners		Standard/Standard Convection/Convection	4725DD 4725AA	1320(600)	73"x59.5"x34" 73"x59.5"x42.13"	$ $	
						manual	thermostat
72" Range with 6 - 33K BTU Non-clog Burners with Standard Grates and 36" Griddle *(Left or Right)*		Standard/Standard Convection/Convection	4721DD-3G/T* 4721AA-3G/T*	1320(600)	73"x59.5"x34" 73"x59.5"x2.13"	$ $	$ $
72" Range with 3 - 33K BTU Non-clog Burners 2 -40K Pyromax Burners rear and 36" Griddle *(Left or Right)*		Standard/Standard Convection/Convection	4725DD-3G/T* 4725AA-3G/T*	1320(600)	73"x59.5"x34" 73"x59.5"x42.13"	$ $	$ $
72" Range with 6 - 33K BTU Non-clog Burners with Standard Grates and 36" Charbroiler *(Left or Right)*		Standard/Standard Convection/Convection	4721DD-3C* 4721AA-3C*	1320(600)	73"x59.5"x34" 73"x59.5"x42.13"	$ $	
72" Range with 3 - 33K BTU Non-clog Burners 2 -40K Pyromax Burners rear and 36" Charbroiler *(Left or Right)*		Standard/Standard Convection/Convection	4725DD-3C* 4725AA-3C*	1320(600)	73"x59.5"x34" 73"x59.5"x42.13"	$ $	

*Available on left or right. Please add "L" for left or "R" for right to the model number.
Notes: "D" = standard oven. "A" = convection oven (standard on left).
"G" = manual griddle. "T" = thermostatic griddle
Standard oven includes 1 rack, convection oven includes 3 racks.

Don't see the configuration you need? Customize your own range at www.BuildMyRange.com

Options and Accessories

Ultimate Range Series	List Price

Optional 1" Griddle Top
   12"
   24"
   36"
	$
	$
	$

Optional Step-Up Burners
   24" 4-Burner
   36" 6-Burner
   48" 8-Burner
   60" 10-Burner
   72" 12-Burner
	$
	$
	$
	$
	$

Casters (in lieu of legs)
   2 locking and 2 standard (24", 36", 48" and 60" units)
   3 locking and 3 standard (72" units)
	$
	$

10" riser in lieu of standard 22.5" riser with shelf (not available with raised griddle/broiler)	No Charge
5" riser in lieu of standard 22.5" riser with shelf (not available with raised griddle/broiler)	No Charge

Stainless steel rear (includes riser's rear)
   24" wide range
   36" wide range
   48" wide range
   60" wide range
   72" wide range
	$
	$
	$
	$
	$

Extra rack for Standard Oven	$
Extra rack for Convection Oven	$
3/4" quick disconnect with 4' hose	$
3/4" quick disconnect with 5' hose	$
3' restraining device	$
Extended Plate Shelves	
424 with solid rail or cutouts	$
424 with cutting board	$
436 with solid rail or cutouts	$
436 with cutting board	$
448 with solid rail or cutouts	$
448 with cutting board	$
460 with solid rail or cutouts	$
460 with cutting board	$
472 with solid rail or cutouts	$
472 with cutting board	$

Charbroiler Options
   6" round rod grates
   12" round rod grates
	$
	$

Auxiliary griddle plate (3/16" plate with handles -12"x24"x1")	$

Factory installed hot tops or stainless steel worktops
   Each top replaces two burners, front to back (12"x27")
   Hot tops are not available with griddle top or charbroiler ranges.
	$

Flame failure on type #1 and #2 open top burners, 2' and 3' manual griddles for the Ultimate Range (Contact customer service for available models: 919-762-1000)
   24" Width Range
   36" Width Range
   48" Width Range
   60" Width Range
   72" Width Range
	$
	$
	$
	$
	$

Battery Spark Ignition (Open Tops, Charbroilers, Griddles and Hot Tops)
   12" Section
   24" Section
   36" Section
   48" Section
   60" Section
   72" Section
	$
	$
	$
	$
	$
	$

Don't see the configuration you need? Customize your own range at www.BuildMyRange.com

The S-Series Range

S36A

Standard Features

- Available in four sizes: 24", 36", 48" and 60"
- Stainless steel front, sides and legs
- 28,000 BTU **PATENTED**, one-piece, non-clog burner with lifetime warranty
- 35,000 BTU oven base with heavy-duty burner and all enameled oven cavity
- 22.5" stainless steel flue riser with heavy-duty shelf
- 4" stainless steel front rail with closed, welded, and polished end caps, with no sharp or exposed corners
- Heat resistant, metal knobs and ergonomic handle
- Removable one piece crumb drawer
- High efficiency snap action thermostat adjustable from 175°F to 550°F
- Quadrant spring doors

Competitive Information
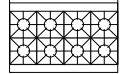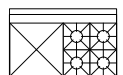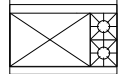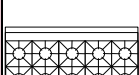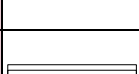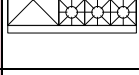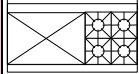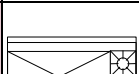
Standard Features:	Southbend S36D	Sunfire X36-6R	American Range AR-6	Imperial IR-6
Stainless steel front, sides, legs	Yes	Yes	Yes	Yes
Lifetime burner warranty	Yes	No	No	No
Cooking surface depth	27"	27"	24"	24"
Open burner BTUs	28K	30K	32K	32K
Standard oven BTUs	35K	33K	35K	35K
Fully porcelainized oven cavity	Yes	No	Yes	No

Options and Accessories

S Series Options and Accessories	List Price
Casters (in lieu of legs) - 2 locking and 2 standard	$
10" riser in lieu of standard 22.5" riser with shelf (not available with raised griddle/broiler) (no charge)	No Charge
5" riser in lieu of standard 22.5" riser with shelf (not available with raised griddle/broiler) (no charge)	No charge
Extra rack for Standard Oven	$
Extra rack for Convection Oven	$
3/4" quick disconnect with 4' hose	$
3/4" quick disconnect with 5' hose	$
3' restraining device	$

S-Series Restaurant Ranges

Configuration		Oven Base	Model Number	Weight	Dimension (WxHxD)	List Price	
						manual	*thermostatic*
24" Range with 4 Burners		Space Saver Cabinet	S24E S24C	475(216)	24.5"x59.5"x34" 24.5"x59.5"x34"	$ $	
36" Range with 6 Burners		Standard Convection Cabinet	S36D S36A S36C	660(300)	36.5"x59.5"x34" 36.5"x59.5"x44" 36.5"x59.5"x34"	$ $ $	
36" Range with 4 Burners and 12" griddle *(left side only)*		Standard Convection Cabinet	S36D-1G S36A-1G S36C-1G	660(300)	36.5"x59.5"x34" 36.5"x59.5"x44" 36.5"x59.5"x34"	$ $ $	
36" Range with 2 Burners and 24" griddle		Standard Convection Cabinet	S36D-2G/T* S36A-2G/T* S36C-2G/T*	660(300)	36.5"x59.5"x34" 36.5"x59.5"x44" 36.5"x59.5"x34"	$ $ $	$ $ $
36" Range with 36" griddle		Standard Convection Cabinet	S36D-3G/T S36A-3G/T S36C-3G/T	660(300)	36.5"x59.5"x34" 36.5"x59.5"x44" 36.5"x59.5"x34"	$ $ $	$ $ $
48" Range with 8 Burners		Dual Space Saver Convection/Cabinet Standard/Cabinet	S48EE S48AC S48DC	860(390)	48.5"x59.5"x34" 48.5"x59.5"x44" 48.5"x59.5"x34"	$ $ $	
48" Range with 4 Burners and 24" griddle		Dual Space Saver Convection/Cabinet Standard/Cabinet	S48EE-2G/T* S48AC-2G/T* S48DC-2G/T*	860(390)	48.5"x59.5"x34" 48.5"x59.5"x44" 48.5"x59.5"x34"	$ $ $	$ $ $
48" Range with 2 Burners and 36" griddle		Dual Space Saver Convection/Cabinet Standard/Cabinet	S48EE-3G/T* S48AC-3G/T* S48DC-3G/T*	860(390)	48.5"x59.5"x34" 48.5"x59.5"x44" 48.5"x59.5"x34"	$ $ $	$ $ $
48" Range with 48" Griddle		Dual Space Saver Convection/Cabinet Standard/Cabinet	S48EE-4G/T S48AC-4G/T S48DC-4G/T	860(390)	48.5"x59.5"x34" 48.5"x59.5"x44" 48.5"x59.5"x34"	$ $ $	$ $ $
60" Range with 10 Burners		Dual Standard Dual Convection Convection/Standard Standard/Cabinet Convection/Cabinet Cabinet/Cabinet	S60DD S60AA S60AD S60DC S60AC S60CC	1075(488)	60.75"x59.5"x34" 60.75"x59.5"x44" 60.75"x59.5"x44" 60.75"x59.5"x34" 60.75"x59.5"x44" 60.75"x59.5"x34"	$ $ $ $ $ $	
60" Range with 6 Burners and 24" griddle		Dual Standard Dual Convection Convection/Standard Standard/Cabinet Convection/Cabinet Cabinet/Cabinet	S60DD-2G/T* S60AA-2G/T* S60AD-2G/T* S60DC-2G/T* S60AC-2G/T* S60CC-2G/T*	1075(488)	60.75"x59.5"x34" 60.75"x59.5"x44" 60.75"x59.5"x44" 60.75"x59.5"x34" 60.75"x59.5"x44" 60.75"x59.5"x34"	$ $ $ $ $ $	$ $ $ $ $ $
60" Range with 4 Burners and 36" griddle		Dual Standard Dual Convection Convection/Standard Standard/Cabinet Convection/Cabinet Cabinet/Cabinet	S60DD-3G/T* S60AA-3G/T* S60AD-3G/T* S60DC-3G/T* S60AC-3G/T* S60CC-3G/T*	1075(488)	60.75"x59.5"x34" 60.75"x59.5"x44" 60.75"x59.5"x44" 60.75"x59.5"x34" 60.75"x59.5"x44" 60.75"x59.5"x34"	$ $ $ $ $ $	$ $ $ $ $ $
60" Range with 2 Burners and 48" griddle		Dual Standard Dual Convection Convection/Standard Standard/Cabinet Convection/Cabinet Cabinet/Cabinet	S60DD-4G/T* S60AA-4G/T* S60AD-4G/T* S60DC-4G/T* S60AC-4G/T* S60CC-4G/T*	1075(488)	60.75"x59.5"x34" 60.75"x59.5"x44" 60.75"x59.5"x44" 60.75"x59.5"x34" 60.75"x59.5"x44" 60.75"x59.5"x34"	$ $ $ $ $ $	$ $ $ $ $ $
60" Range with 6 Burners and 24" raised broiler/griddle *(Right Only)*		Dual Standard Dual Convection Convection/Standard Standard/Cabinet Convection/Cabinet Cabinet/Cabinet	S60DD-2RR** S60AA-2RR** S60AD-2RR** S60DC-2RR** S60AC-2RR** S60CC-2RR**	1075(488)	60.75"x59.5"x34" 60.75"x59.5"x44" 60.75"x59.5"x44" 60.75"x59.5"x34" 60.75"x59.5"x44" 60.75"x59.5"x34"	$ $ $ $ $ $	

Griddles available on left or right. Please add "L" for left or "R" for right to the model number.

Notes: "D" = standard oven. "A" = convection oven (standard on left). "E" = space-saver oven and is available in standard only. "C" = Cabinet in lieu of oven. Cabinets standard with no doors, optional doors available at no charge. "G" = manual griddle. "T" thermostatic griddle. Standard oven includes 1 rack, convection oven includes 2 racks.

Economy Gas Fryers

35lb, 45lb & 65lb High Efficiency Gas Fryers

Standard Features

- Welded stainless steel tank with an extra smooth peened finish to ensure easy cleaning
- Stainless steel cabinet door and front panel
- Galvanized cabinet side and rear panels
- Tube-type fry pot permits over 50% more heat to be transferred to the fat
- Quick recovery is provided to eliminate waiting between loads
- Large cold zone captures food particles, reduces flavor transfer and extends oil life
- Wide spacing between tubes - permits easy access for cleaning
- 1-1/4" full port, front drain valve - allows for quick draining
- Single unit combination gas shutoff valve, pressure regulator and pilot system
- 100% safety shutoff
- 3/4" rear gas connection
- Available Natural or Propane
- Includes two twin plated wire mesh fry baskets with plastic coated handles, one plated tube rack, one drain extension, removable basket hanger and 6" (15.2 cm) adjustable legs

SB35S Shown with legs
(optional casters available)

SB35S, SB45S & SB65S

Model Number	Description	BTU	Shipping Wt.	List Price
SB35S	35lb to 40lb Fryer (Oil Capacity)	90,000	161 lbs.	$
SB45S	42lb to 50lb Fryer (Oil Capacity)	122,000	181 lbs.	$
SB65S	65lb to 80lb Fryer (Oil Capacity)	151,000	226 lbs.	$
Portable filter units available. Filter prices are on page 40.				

Options and Accessories

Accessories	Price
6" Casters (Set of 4)	$
Filter Paper (SB35S & SB45S)	$
Filter Paper (SB65S)	$
Filter Powder	$
Stainless Steel Splash Shield	$
Tank Cover (SB35S & SB45S)	$
Tank Cover (SB65S)	$

Mid-Tier Gas Fryers

40lb-50lb & 70lb-90lb Heavy Duty Gas Fryers

SB14R Shown with legs
(optional casters available)

Standard Features

- Welded stainless steel tank with an extra smooth peened finish to ensure easy cleaning
- Stainless steel cabinet door, sides, front and rear panels
- Solstice Burner Technology (no blower or ceramics)
- Millivolt Thermostat (T-Stat) 200°F-400°F (93°C-190°C)
- Thermo-Safety pilot with built in regulator
- High Temperature safety limit switch
- Heavy-duty 3/16" bottom door hinge
- 1-1/4" (3.2 cm) full port, front drain valve - for quick draining
- Separate manual gas shutoffs for front servicing
- Integrated flue deflector
- 9" (22.9 cm) adjustable legs, easier access to clean
- Tube rack, allows crumbs & debris into cool zone
- Removable basket hanger, requires no tools
- Drain line clean out rod
- Drain extension
- Fryer cleaner sample packet
- Includes two twin plated wire mesh fry baskets with plastic-coated handles

SB14R & SB18

Model Number	Description	BTU	Shipping Wt.	List Price
SB14R	40lb to 50lb Fryer (Oil Capacity)	122,000	208 lbs.	$
SB18	70lbs to 90lb Fryer (Oil Capacity)	140,000	275 lbs.	$
Portable filter units available. Filter prices are on page 40.				

Options and Accessories

Accessories	List Price
9" Casters (Set of 4)	$
Filter Paper (SB14R)	$
Filter Paper (SB18)	$
Filter Powder	$
Stainless Steel Splash Shield	$
Tank Cover (SB14R)	$
Tank Cover (SB18)	$

Portable Filter System

SBF14 & SBF18

SBF14

Standard Features

- Filter pan and pump assembly enclosure are constructed of polished stainless steel. All other surfaces are nickel plated finish
- Stainless steel exterior cabinet
- Welded steel frame mounted on four ball-bearing swivel casters for easy movement
- 1/3 HP heavy-duty motor and pump assembly
- 5 foot (1.5 meter) flexible, sanitary, high temperature return hose equipped with nozzle
- Return hose nozzle is nickel plated steel with a non-heat conducting handle
- Extra large filter area for large fryer filtering
- Heater to soften solid shortening for quicker filter start-up (optional)
- 10 Foot oil proof supply cord
- Comes standard with a filter pan, a filter catch basket, sample filter paper (flat), sample filter powder packets, (1) sediment clean out scoop, and (1) 7 inch drain nipple

SB14R & SB18

Model Number	Description	Pan Capacity	Shipping Wt.	List Price
SBF14	Compatible Fyers: SB35S & SB45S	55 lbs.	131 lbs.	$
SBF18	Compatible Fyer: SB65S	75 lbs.	150 lbs.	$

Options and Accessories

Accessories	Price
Filter Powder Packets	$
Filter Paper (flat) (SBF14)	$
Filter Paper (flat) (SBF18)	$

Pasta Cooker and Rinse Station

NOD14 & NODR14

Standard Features

- Marine grade stainless steel tank
- Stainless steel exterior cabinet
- Solstice burner technology, no blower or ceramics
- High efficiency design
- Self cleaning burner & down draft protection
- Digital controller with 4 button timer
- Drain "T" manifold (standard on NOD14 cooker/ NODR14 rinse station)
- Manual water fill
- Tank overflow with screen
- Drain screen and clean out rod
- Tube rack (cooker)
- Removable basket hanger
- 9" adjustable legs for easier cleaning
- Single gas connection when ordering multiple cookers
- Faucet on rinse station

NOD14/NODR14
(Available as stand alone units only)

NOD14 & NODR14

Model Number	Description	BTU	Shipping Wt.	List Price
NOD14	Pasta Cooker (12 Gallon)	60,000 per frypot	250 lbs.	$
NODR14	Rinse Station (10 Gallon)	n/a	136 lbs.	$

Options and Accessories

Accessories	Price
6" Casters (Set of 4)	$
Small Bulk Basket - Fine Mesh	$
Large Bulk Basket - Fine mesh	$
Round Basket - Regular Mesh 4-5/8"	$
Round Basket - Fine Mesh 4-5/8"	$
Round Basket - Regular Mesh 6-1/4"	$
Oblong Basket	$
Individual Serving Baskets and Rack	$
Stainless Steel Tank Cover for NOD14	$

Fryers & Pasta Cookers

41
Effective 01/01/19

High Volume Griddle

HDG-48V

Standard Features

- 30,000 BTU (NAT) burner per 12"
- 1" thick polished rolled steel plate
- Reinforced, insulated double wall sides
- Stainless steel integrated stand
- 5" high rear and 4" side splash guards
- Stainless steel front, vent and sides are standard, rear and bottom panels are aluminized steel.
- 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
- Electronic spark ignition (battery)
- Exclusive "NO COLD" Zone -Uniform heat distribution across surface
- Stainless steel front towel bar
- Embedded load sensing thermostat
- Snap-action thermostatic controls for precise settings between 150°F and 400°F, with embedded load sensing thermostat
- Flame failure safety device
- 3/4" rear gas connection and pressure regulator
- Protected flue opening
- One year parts and labor warranty

Griddle

Description	Model Number	Weight	Dimension WxHxD	List Price
24" Countertop Griddle 60,000 BTU	HDG-24V	335 (152)	24"x40.6"x33.5"	$
36" Countertop Griddle 90,000 BTU	HDG-36V	490 (222)	36"x40.6"x33.5"	$
48" Countertop Griddle 120,000 BTU	HDG-48V	600 (272)	48"x40.6"x33.5"	$
60" Countertop Griddle 150,000 BTU	HDG-60V	780 (354)	60"x40.6"x33.5"	$

Options and Accessories

Options and Accessories	List Price
Grooved griddle plates (requires extended lead times) Single Up to 12" of grooving 13" to 24" of grooving 25" to 36" of grooving	$ $ $ $
Chrome plated griddle plates (requires extended lead times) 24" 36" 48" 60" 72"	$ $ $ $ $

Heavy Duty Griddle

HDG-24

Exclusive No Cold Zone

Standard Griddle

Southbend Griddle

| 385-400 |
| 370-385 |
| 355-370 |
| 340-355 |
| 325-340 |
| 310-325 |
| 295-310 |
| 280-295 |

| 350-370 |
| 330-350 |
| 310-330 |
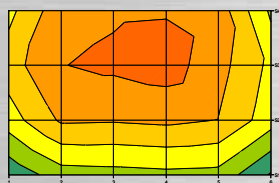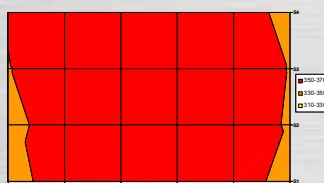
Standard Features

- 30,000 BTU (NAT or LP) burner per 12" Thermostatic Models
- 20,000 BTU (NAT or LP) burner per 12" Manual Models
- Stainless steel front and sides with reinforced, insulated walls
- 1" thick polished rolled steel plate
- Integrated 4" high splash guards standard
- Snap-action thermostatic controls for precise settings between 150°F and 400°F, with embedded load sensing thermostat
- 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 and grooved griddle plate options available
- Can be operated with or without legs

Griddles

Description	Model Number	Weight	Dimension WxHxD	List Price thermostatic	List Price manual
24" Deep Griddles					
18" Countertop Griddle	HDG-18 / HDG-18-M 30,000 BTU / 20,000 BTU	270 (122)	18"x16.125"x33.75"	$	$
24" Countertop Griddle	HDG-24 / HDG-24-M 60,000 BTU / 40,000 BTU	305 (139)	24"x16.125"x33.75"	$	$
36" Countertop Griddle	HDG-36 / HDG-36-M 90,000 BTU / 60,000 BTU	445 (202)	36"x16.125"x33.75"	$	$
48" Countertop Griddle	HDG-48 / HDG-48-M 120,000 BTU / 80,000 BTU	545 (247)	48"x16.125"x33.75"	$	$
60" Countertop Griddle	HDG-60 / HDG-60-M 150,000 BTU / 100,000 BTU	705 (320)	60"x16.125"x33.75"	$	$
72" Countertop Griddle	HDG-72 / HDG-72-M 180,000 BTU / 120,000 BTU	840 (378)	72"x16.125"x33.75"	$	$
30" Deep Griddle with Stand					
48" Countertop Griddle - 30" Deep	HDG-48-30	682 (309)	48"x40.6"x45"	$	n/a
60" Countertop Griddle - 30" Deep	HDG-60-30	880 (399)	60"x40.6"x45.5"	$	n/a

Competitive Information

Standard Features	Southbend HDG	Garland GTG	Imperial ISAE-36	Vulcan 936RX	Wolf ASA
Stainless steel front and sides	Yes	Yes	Yes	Yes	Yes
24" deep griddle plate	Yes	No	Yes	Yes	Yes
1" thick griddle plate	Yes	Yes	Yes	Yes	Yes
BTU's per foot	30,000	27,000	24,000	27,000	27,000
Instant response t-stats requiring no electricity	Yes	Yes	Yes	Yes	Yes
Flame failure safety device	Yes	Yes	Yes	Yes	Yes
Battery spark ignition	Yes	Yes	Yes	Yes	No
Can be used without legs	Yes	No	No	No	No
24/7 Warranty	Yes	No	No	No	No

Heavy Duty Charbroiler

Standard Features

- 20,000 BTU (NAT or LP) stainless steel burner per 6"
- Stainless steel front and sides with reinforced, insulated walls
- Cast iron radiants and ceramic briquette units available - field convertible with no special tools required
- 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")
- Can be operated with or without legs

HDC-24

Charbroilers

Description	Model Number	Weight	Dimension WxHxD	List Price
12" Countertop Charbroiler 40,000 BTU	HDC-12 / HDCL-12*	165 (75)	12"x16.125"x33.25"	$
18" Countertop Charbroiler 60,000 BTU	HDC-18 / HDCL-18*	200 (91)	18"x16.125"x33.25"	$
24" Countertop Charbroiler 80,000 BTU	HDC-24 / HDCL-24*	240 (109)	24"x16.125"x33.25"	$
30" Countertop Charbroiler 100,000 BTU	HDC-30 / HDCL-30*	305 (138)	30"x16.125"x33.25"	$
36" Countertop Charbroiler 120,000 BTU	HDC-36 / HDCL-36*	350 (159)	36"x16.125"x33.25"	$
48" Countertop Charbroiler 160,000 BTU	HDC-48 / HDCL-48*	425 (193)	48"x16.125"x33.25"	$
60" Countertop Charbroiler 200,000 BTU	HDC-60 / HDCL-60*	500 (135)	60"x16.125"x33.25"	$

* includes ceramic briquettes.

Competitive Information

Standard Features:	Southbend HDC-36	Garland GTB	Imperial IRB-36	Vulcan VCCB36
Stainless steel front and sides	Yes	Yes	Yes	Yes
Burner control every 6"	Yes	Yes	Yes	Yes
BTU's per 6"	20,000	18,000	15,000	14,500
Two-postition, two sided reversible cooking grids	Yes	Yes	Yes	Yes
Field convertible from radiant to briquette	Yes	No	Yes	No
Can be used without legs	Yes	No	Yes	No
Cast iron radiants	Yes	Yes	Yes	Yes
Stainless steel burner	Yes	Yes	Yes	Yes
4" Stainless steel rear and side splash guard	Yes	No	No	No
24/7 Warranty	Yes	No	No	No

Heavy Duty Open Top

Standard Features

- **PATENTED** 33,000 BTU NAT (24,000 BTU LP) open top non-clogging burner
- 3/4" rear regulator
- Heavy-duty metal knobs
- 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

HDO-12

Open Top

Description	Model Number	Weight	Dimension WxHxD	List Price	step up
12" Open Top with 2-33,000 BTU Burners	HDO-12	165 (75)	12"x11"x33.75"	$	n/a
24" Open Top with 4-33,000 BTU Burners	HDO-24 / HDO-24SU*	209 (94)	24"x11"x33.75" 24"x15"x33.75"	$	$
36" Open Top with 6-33,000 BTU Burners	HDO-36 / HDO-36SU*	253 (115)	36"x11"x33.75" 36"x15"x33.75"	$	$
48" Open Top with 8-33,000 BTU Burners	HDO-48 / HDO-48SU*	299 (135)	48"x11"x33.75" 48"x15"x33.75"	$	$

* step-up units

Competitive Information

Standard Features:	Southbend HDO-36	Garland GTOG36-6	Vulcan VHP
Stainless steel front and sides	Yes	Yes	Yes
Flush top, individual, cast-iron grates	Yes	Yes	No
BTU's per foot	33,000	30,000	30,000
Lifetime warranty on burner	Yes	No	No
Full width crumb tray	Yes	Yes	Yes
Can be used without legs	Yes	No	No
24/7 Warranty	Yes	No	No

All Terrain Oven

Standard Features

- 54,000 BTU (LP) Standard depth
- Single deck convection oven is 55-1/4" in height
- Patented "plug-in, plug-out" control panel - easy to service
- Slide out control panel for full view servicing
- Stainless steel front, sides and top
- Full stainless steel dependent doors (Full 180° opening)
- Transportation door locks (Pad lock not included)
- Fully enclosed stainless steel rear jacket for transportation protection
- Heat keeping dual door seal system
- Top and bottom rear covers for utility protection
- Coved, porcelain interior
- Stay cool heavy duty door handle
- Soft Air, two-speed, 1/2 hp fan motor
- Custom design rugged terrain tube chassis
- Integrated equipment shelf on tube chassis
- 11-position rack guides and 5 plated oven racks
- Electronic ignition
- Forced cool down fan mode
- Oven "heat" light cycles with burners
- All Terrain 10" casters (1000 lbs maximum capacity) for easy transportation
- Interior oven lights
- One year parts and labor warranty

BGS/12SCAT All Terrain

Gas Models

Description	Model Number	Control Panel	Deck Depth	Weight	Dimension WxHxD	List Price
Gas - 54,000 BTU Single Deck	BGS/12SCAT	standard	standard	750 (340)	38"x55.25"x38.5"	$

Options and Accessories

Options and Accessories	List Price
3/4" quick disconnect with flexible hose 4' 5'	$ $
Down draft diverter for direct flue	$
Chassis mount dry chemical fire extinguisher (Class A,B & C) 5 lbs capacity (does not include extinguisher)	$

Catering/Outdoor Units

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 Griddles
- 1" 316L stainless steel griddle plate
- 30,000 BTU (NAT or LP) burner per 12"
- Integrated 4" high splash guards standard

Heavy Duty Charbroilers
- 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

Heavy Duty Open Top
- 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
- 52,000 BTU power induced ceramic burners
- 1,600° F tile temperatures
- High output with compact design

HDO-12-316L   HDB-24-316L

HDC-24-316L   HDG-24-316L

Description	Model Number	Weight	Dimension WxHxD	List Price
18" Countertop Griddle	HDG-18-316L	270 (122)	18"x16.125"x33.75"	$
24" Countertop Griddle	HDG-24-316L	305 (139)	24"x16.125"x33.75"	$
18" Countertop Charbroiler 60,000 BTU	HDC-18-316L	200 (91)	12"x16.125"x33.25"	$
24" Countertop Charbroiler 80,000 BTU	HDC-24-316L	240 (109)	24"x16.125"x33.25"	$
36" Countertop Charbroiler 120,000 BTU	HDC-36-316L	350 (159)	36"x16.125"x33.25"	$
12" Open Top (2) 33,000 BTU Burners	HDO-12-316L	165 (75)	12"x11"33.75"	$
24" Upright Broiler 52,000 BTU	HDB-24-316L	525 (238)	24"x44"x44"	$
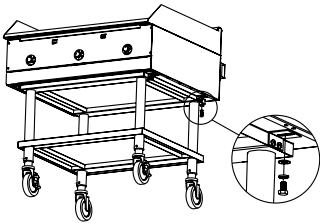
Options and Accessories

Options and Accessories	List Price
6" Removable Plate Shelf with cutting board - 18" shelf	$
6" Removable Plate Shelf with cutting board - 24" shelf	$
316L Stainless Steel Stands 24" HDCS-24-316L 36" HDCS-36-316L 48" HDCS-48-316L 60" HDCS-60-316L 72" HDCS-72-316L	$ $ $ $ $
Matching 316L stainless steel work surfaces per 24"	$

*excludes manifold, valves, and burners

Stands

Configuration	Model Number	Size	List Price
	HDCS-24	24"	$
	HDCS-36	36"	$
	HDCS-48	48"	$
	HDCS-60	60"	$
	HDCS-72	72"	$

(shown with optional casters, factory installed only, not field convertible)

Options and Accessories

Options and Accessories	List Price

Round Rod Grate for Charbroilers
   24"
   36"
	$
	$

Battery Spark Ignition (For open top and charbroiler units)
   12"
   24"
   36"
   48"
   60"
   72"
	$
	$
	$
	$
	$
	$

Radiant kit to convert briquette to radiant. *Includes set of cast iron radiants*	$ per 12"
Briquette kit to convert radiant to briquette. *Includes drip shield, two grates and 5lb. bag of briquettes*	$ per 12"
Chrome Plated Fish grids	$ per 6"
Filler strip for griddles and charbroilers	$
WOK ring	$

Options and Accessories	List Price	
6" Removable Plate Shelf SPSS-24 (24" shelf) SPSS-36 (36" shelf) SPSS-48 (48" shelf) SPSS-60 (60" shelf) SPSS-72 (72" shelf) Add $414 LIST for pan cutouts - must specify preferred size of pans to determine quantity of available pan openings. ** SPSS plate shelf not available on HDO units*	$ $ $ $ $	*With Cutting Board* $ $ $ $ $
2-1/2" Legs in leu of 4" standard legs.	$	
Casters for 24", 36" and 48" HDCS stands (<u>factory installed only</u>)	$	
Casters for 60" and 72" HDCS stands (<u>factory installed only</u>)	$	
2" high insulator base for mounting on refrigerated base (order per unit width) 24" or 36" 48" 60" 72"	$ $ $ $	
Grooved griddle plates (requires extended lead times) Single Up to 12" of grooving 13" to 24" of grooving 25" to 36" of grooving	$ $ $ $	
Chrome plated griddle plates (requires extended lead times) 24" 36" 48" 60" 72"	$ $ $ $ $	

Convection Ovens

At Southbend, we pride ourselves on being experts in the food service industry. We know how our customers work and what equipment works for them. Our convection ovens have all the features a busy kitchen needs from the inside out.

The overall measure of any oven is the evenness of cooking. Our convection oven features soft heat mixing zone technology that allows hot air to be mixed with cooler air to produce tempered air, ensuring even baking and cooking.

Our convection oven features patented high efficiency, non-clog inshot burners that utilize a horizontal flame like a jet engine. This burner system delivers up to 90,000 btu's and reduces overall oven height; making it one of the safest ovens in the industry.

We have redesigned our doors with a two stage sealing system with integrated door stop to eliminate seal bending and damage. It also features a thermal isolated door handle; making it cool to the touch for the operator. The door windows feature a larger fully insulated, factory sealed flat panel glass system that is grease vapor resistant for better viewing.

The "NRG" System

NRG is a system that saves 35-50% in operational cost by use of a patented damping system. When the oven stops calling for heat we dampen the flue, retaining heat inside the oven cavity instead of pumping it out of the flue. The dampening also creates a varied airflow pattern when engaged. This operation constantly changes the air flow in the cavity for a more even bake finish.

- Uses 35-50% less fuel depending on workload
- Lower annual operational cost
- Energy Star Compliant
- Available for tax credits and rebates**
  **Subject to federal, state, and local regulations
- Patent pending system

Annual NRG Savings		
Years	Natural Gas Savings*	liquid Propane Savings*
1st	$	$
5th	$	$
7th	$	$
10th	$	$

Inshot burners operate with the same concept as jet engine. Each burner has a single large opening where the air and gas mix. This insures consistent burn and eliminates the possibility of clogging.

NRG is a system that saves 35-50% in operational cost by use of a patented damping system. NRG is standard on G-Series ovens and is available as an additional option for SL-Series ovens.

Fully insulated factory sealed, flat panel glass system. Larger panels for better product viewing. Grease vapor resistant in between glass panels.

Two stage door sealing system with integrated door stop to eliminate seal bending/damage. 304 stainless spring steel gasket backed with a steel rope gasket on top and bottom.

Water resistant control panel seal with new heavy-duty drawer mount slides for improved serviceability and a new brushed steel poly panel.

A new thermal isolated phenolic/chrome handle and toggle point door closing system.

ENERGY STAR COMPLIANT!!!

G-Series
All Marathoner Gold, Gas and Electric, Standard Depth Convection Ovens are ENERGY STAR® Qualified.

SL-Series
SilverStar Electric Standard Depth Convection Ovens are ENERGY STAR® Qualified. SilverStar Gas Standard Depth Convection Ovens are ENERGY STAR® Qualified with optional NRG system.

K-Series
K-Series Electric Standard Depth Convection Ovens are ENERGY STAR® Qualified. K-Series Gas Standard Depth Convection Ovens are ENERGY STAR® Qualified

Soft heat mixing zone technology allows hot air to be mixed with cooler air from the baking chamber to produce tempered air for even baking and cooking.

Interior view

The TruVection Story

THE NEED

The food service industry required a low profile, high performance convection oven design that can be used as a counter top application, stacked or range base while also allowing cook top creativity. The oven would be used in bakeries, restaurants, cafeterias and other facilities to support their demanding high volume food production necessary for profitability.

THE CHALLENGE

Traditional range based gas convection ovens incorporate an atmospheric, open port style burner with a centrifugal blower wheel to circulate heat throughout the cooking cavity. This design requires a longer cold start heating period, slower temperature recovery rates and possible nonuniform baking patterns due to cavity cold zones.

THE SOLUTION

TruVection met the challenge by offering a gas convection oven with a patented high efficiency inshot burner system providing fast cold starts and rapid cavity temperature recovery. Superior uniform baking performance is achieved via oven baffle technology that tempers the heated air when mixed with cooler cavity air.

THE PROMISE

SOUTHBEND is dedicated to providing high quality products that meet the increasing demands of commercial cooking equipment. TruVection is unmatched when performance and versatility are preferred.

TVES/32SC

TVES/12SC
Counter Unit

TVGS/12SC
w/ P36N-BBB

P24N-CC and P24N-GG
on top of a TVES/10SC with 12" add-on
cabinet*

HDC-24 and HDG-24
on top of a TVGS/12SC with 12" add-on
cabinet**

*When ordered together, Platinum modular units and TruVection
will be mounted, interpiped, and shipped as one assembly.

**Heavy Duty Counterline units and Truvection will be shipped
on separate pallets.

TV - Series

TruVection - Low Profile Convection Oven

TVGS/12SC under a P36N-BBB

TVES/30SC

Standard Features
- **PATENTED**, high efficiency, inshot burners
- Gas or Electric
- Available in standard depth only
- Single deck TruVection oven is 27-1/4" in height
- Dependent doors with windows
- Energy saving high efficiency glass windows
- Heat keeping dual door seal system
- Oven interior light
- Coved, porcelain interior
- Stay cool heavy-duty door handle
- 1/2 hp two-speed fan motor
- 5-position rack guides and 3 chrome plated oven racks
- Electronic ignition
- Cool down fan mode
- Oven "ready" indicator light
- Can stack up to 3 units
- Platinum modular equipment or Heavy Duty Counterline units can sit on single deck. Overhanging units require an additional low boy cabinet(See page 17 for pricing).

Gas Models

Description	Model Number	Control Panel	Deck Depth	Dimension WxHxD (on 6" legs)	List Price
52,000 BTU Single Deck	TVGS/12SC	standard	standard	36.1"x27.4"x37.5"	$
104,000 BTU Double Deck	TVGS/22SC	standard	standard	36.1"x48.7"x37.5"	$
156,000 BTU Triple Deck	TVGS/32SC	standard	standard	36.1"x69.9"x37.5"	$

Electric Models

Description	Model Number	Control Panel	Deck Depth	Dimension WxHxD (on 6" legs)	List Price
7.5kW Single Deck	TVES/10SC	standard	standard	36.1"x27.4"x37.5"	$
15kW Double Deck	TVES/20SC	standard	standard	36.1"x48.7"x37.5"	$
22.5kW Triple Deck	TVES/30SC	standard	standard	36.1"x69.9"x37.5"	$

Options and Accessories

Options and Accessories	List Price		
	Single Deck	Double Deck	Triple Deck
208/240V, 50/60 cycle for gas units (specify voltage and cycle)	$	$	$
High voltage 380V, 415V, or 480V option for electric units (specify voltage and cycle)	$	$	$
12" legs (single deck only)	$	n/a	n/a
Stainless steel legs (26" for single deck / 6" for double deck)	$	$	$
6" Casters	$	$	$
4" Casters	$	$	$
Roller bearing rack (only available on the bottom rack)	$	n/a	n/a
Marine edge top for 36" unit	$	n/a	n/a

G - Series

Standard Features

- 90,000 BTU per deck – available in single or double deck, standard or bakery depth
- New! "NRG" energy saving system
  Saves 35-50% in operational cost
- 60/40 dependant doors
- Energy saving high efficiency glass windows
- Heat keeping dual door seal system
- Stay cool heavy-duty door handle
- Stainless steel front, top, sides, and legs
- Stainless steel rear jacket
- Oven interior coved corners and two interior lights
- Electronic ignition and flame failure safety device
- Single deck: 52" in height with legs, 55" with legs and casters
- Double deck: 64.8" in height - lowest in the industry*
- Unibody with solid frame construction
- Available in gas and electric
- Available with a variety of **PATENTED**, interchangeable control panels
- Slide out control panel for full view servicing
- Fully front serviceable
  * Height excludes gas vent

Marathoner Gold, Gas and Electric, Standard Depth Convection Ovens are ENERGY STAR® Qualified.

Competitive Information

Standard Features	Southbend GS/15SC	Garland MCO-GS-10-S	Vulcan SG4	Montague Vectaire R85A	Duke 613-G1
BTU Rating(Std/Bakery) NAT gas	90K/90K	60K/60K	60K/NA	85K/115K	40K/46K
Product warranty	3 years parts and labor	2 years parts 1 year labor	1 year parts and labor	1 year parts and labor	1 year parts and labor
PATENTED, Interchangeable control panels	Yes	No	No	No	No
Fan speeds	2	2	2	2	2
Fan horsepower	1/2 HP	3/4 HP	1/2 HP	1/2 HP	1/2 HP
Windows in doors	Both	Both	Both	Both	Single
Door type	60/40	60/40	50/50	50/50	65/35
Dependant doors	Yes	Yes	No	Yes	Yes
Door warranty	5 years	5 years	1 year	lifetime	10 years
Optional stainless steel doors	No Charge	No Charge	No Charge	No Charge	No Charge
Interior lights	Yes	Yes	Yes	Yes	Yes
Electronic ignition	Yes	Yes	Yes	Yes	Yes
Height of double oven on 6" legs or casters	64.8"	70.5"	70"	72"	71"
Temperature Control Range (Fahrenheit)	140^0-500^0	150^0-500^0	150^0-500^0	200^0-500^0	200^0-500^0
Stainless steel front, sides, and top	Yes	Yes	Yes	Yes	Yes
Legs	S/S	S/S	Painted	S/S	Painted
24/7 Warranty	Yes	No	No	No	No

Gas Models

Description	Model Number	Control Panel	Deck Depth	Weight	Dimension WxHxD (on legs)	List Price
90,000 BTU Single Deck	GS/15SC	standard	standard	630 (286)	38"X55"X38.5"	$
	GB/15SC	standard	bakery	690 (313)	38"X55"X45"	$
	GS/15CCH	cook & hold	standard	630 (286)	38"X55"X38.5"	$
	GB/15CCH	cook & hold	bakery	690 (313)	38"X55"X45"	$
180,000 BTU Double Deck	GS/25SC	standard	standard	1040 (472)	38"X64.8"X38.5"	$
	GB/25SC	standard	bakery	1080 (490)	38"X64.8"X45"	$
	GS/25CCH	cook & hold	standard	1040 (472)	38"X64.8"X38.5"	$
	GB/25CCH	cook & hold	bakery	1080 (490)	38"X64.8"X45"	$

Electric Models

Description	Model Number	Control Panel	Deck Depth	Weight	Dimension WxHxD (on legs)	List Price
Electric - 11kW Single Deck	ES/10SC	standard	standard	620 (281)	38"X55"X38.5"	$
	EB/10SC	standard	bakery	690 (313)	38"X55"X45"	$
	ES/10CCH	cook & hold	standard	620 (281)	38"X55"X38.5"	$
	EB/10CCH	cook & hold	bakery	690 (313)	38"X55"X45"	$
Electric - 22kW Double Deck	ES/20SC	standard	standard	1040 (472)	38"X64.8"X38.5"	$
	EB/20SC	standard	bakery	1180 (535)	38"X64.8"X45"	$
	ES/20CCH	cook & hold	standard	1040 (472)	38"X64.8"X38.5"	$
	EB/20CCH	cook & hold	bakery	1180 (535)	38"X64.8"X45"	$

* All double deck units shipped stacked and interpiped unless otherwise requested.
Model Number - S: Standard Depth; B: Bakery Depth
Control Panels - SC: Standard Controls; CCH: Cycle/Cook & Hold Controls

Options and Accessories

Options and Accessories	List Price	
	Single Deck	*Double Deck*
Stainless steel solid doors	No Charge	No Charge
208/240V, 50/60 cycle for gas units (specify voltage and cycle)	$	$
High voltage 380V, 415V, or 480V option for Electric units (specify voltage and cycle)	$	$
Export packaging	$	$
Marine edge top	$	n/a
12" legs (single deck only)	$	n/a
Stainless steel 6" legs	n/a	$
Casters	$	$
Flanged feet	$	$
Stacking kit with legs	$	n/a
Stacking kit with casters	$	n/a
Stainless steel interior	$	$
Mixed controls SC/CCH (double deck only)	n/a	$

SL - Series

Standard Features

- 72,000 BTU per deck – available in single or double deck, standard or bakery depth
- 60/40 dependant doors
- Energy saving high efficiency glass windows
- Heat keeping dual door seal system
- Stay cool heavy-duty door handle
- Stainless steel front, top, sides, and legs
- Oven interior coved corners and two interior lights
- Electronic ignition and flame failure safety device
- Single deck: 52" in height with legs, 55" with legs and casters
- Double deck: 64.8" in height - lowest in the industry*
- Unibody with solid frame construction
- Available in gas and electric
- Available with a variety of **PATENTED**, interchangeable control panels
- Slide out control panel for full view servicing
- Fully front serviceable
- Optional "NRG" energy saving system available. Saves 35-50% in operational cost

* Height excludes gas vent

SilverStar Electric Standard Depth Convection Ovens are ENERGY STAR® Qualified. SilverStar Gas Standard Depth Convection Ovens are ENERGY STAR® Qualified with optional NRG system.

Competitive Information

Standard Features	Southbend SLGS/12SC	Garland MCO-GS-10-ESS	Imperial ICV-1	Vulcan SG Series	Montague Vectaire R85A	Blodgett Zephaire
BTU Rating(Std/Bakery) NAT gas	72K/72K	60K/60K	70K/80K	60K/60K	85K/115K	50K/60K
Product warranty	2 years parts and labor	2 years parts 1 year labor	1 year parts and labor	1 year parts and labor	1 year parts and labor	2 year parts and labor
PATENTED, Interchangeable control panels	Yes	No	No	No	No	No
Fan speeds	2	2	2	2	2	2
Fan horsepower	1/2 HP	3/4 HP	1/2 HP	1/2 HP	1/2 HP	1/2 HP
Windows in doors	Both	Both	Single	Both	Both	Both
Door type	60/40	60/40	60/40	50/50	50/50	60/40
Dependant doors	Yes	Yes	Yes	No	Yes	Yes
Door Warranty	5 years	5 years	1 year	1 year	lifetime	3 years
Optional stainless steel doors	No Charge	No Charge	No Charge	No Charge	No Charge	No Charge
Interior lights	Yes	Yes	Yes	Yes	Yes	Yes
Electronic ignition	Yes	Yes	Yes	Yes	Yes	Yes
Height of double oven on 6" legs	64.8"	70.5"	74"	70"	72"	70.63"
Temperature Control Range (Fahrenheit)	140^0-500^0	150^0-500^0	150^0-550^0	150^0-500^0	200^0-500^0	200^0-500^0
Stainless steel front, sides, and top	Yes	Yes	Yes	Yes	Yes	Yes
Legs	S/S	S/S	S/S	Painted	S/S	S/S
24/7 Warranty	Yes	No	No	No	No	No

Gas Models

Description	Model Number	Control Panel	Deck Depth	Weight	Dimension WxHxD (on legs)	List Price
Gas - 72,000 BTU Single Deck	SLGS/12SC	standard	standard	600 (272)	38"X55"X38.5"	$
	SLGB/12SC	standard	bakery	650 (295)	38"X55"X45"	$
	SLGS/12CCH	cook & hold	standard	600 (272)	38"X55"X38.5"	$
	SLGB/12CCH	cook & hold	bakery	650 (295)	38"X55"X45"	$
Gas - 144,000 BTU Double Deck	SLGS/22SC	standard	standard	1040 (472)	38"X64.8"X38.5"	$
	SLGB/22SC	standard	bakery	1100 (499)	38"X64.8"X45"	$
	SLGS/22CCH	cook & hold	standard	1040 (472)	38"X64.8"X38.5"	$
	SLGB/22CCH	cook & hold	bakery	1100 (499)	38"X64.8"X45"	$

Electric Models

Description	Model Number	Control Panel	Deck Depth	Weight	Dimension WxHxD (on legs)	List Price
Electric - 11 kW Single Deck	SLES/10SC	standard	standard	620 (281)	38"X55"X38.5"	$
	SLEB/10SC	standard	bakery	690 (313)	38"X55"X45"	$
	SLES/10CCH	cook & hold	standard	620 (281)	38"X55"X38.5"	$
	SLEB/10CCH	cook & hold	bakery	690 (313)	38"X55"X45"	$
Electric - 22 kW Double Deck	SLES/20SC	standard	standard	1040 (472)	38"X64.8"X38.5"	$
	SLEB/20SC	standard	bakery	1080 (490)	38"X64.8"X45"	$
	SLES/20CCH	cook & hold	standard	1040 (472)	38"X64.8"X38.5"	$
	SLEB/20CCH	cook & hold	bakery	1080 (490)	38"X64.8"X45"	$

* All double deck units shipped stacked and interpiped unless otherwise requested.

Options and Accessories

Options and Accessories	List Price Single Deck	Double Deck
NRG system 120V/60Hz 208-240V/60Hz 208-240V/50Hz	$ $ $	$ $ $
Stainless steel solid doors	No Charge	No Charge
Stainless steel rear jacket (for field mounting)	$	$
208/240V, 50/60 cycle for gas units (specify voltage and cycle)	$	$
High voltage 380V, 415V, or 480V option for electric units (specify voltage and cycle)	$	$
Export packaging	$	$
Marine edge top	$	n/a
12" legs (single deck only)	$	n/a
Stainless steel legs (6" for double deck)	n/a	$
Stacking kit with legs	$	n/a
Casters	$	$
Flanged feet	$	$
Stainless steel interior	$	$

B - Series

Standard Features

- **New EnergyStar** compliant units - 40,000 BTU per deck – available in single or double deck standard depth
- 54,000 BTU per deck – available in single or double deck standard depth
- 60/40 dependant doors
- Energy saving high efficiency glass windows
- Heat keeping dual door seal system
- Stay cool heavy-duty door handle
- Stainless steel front, top, and sides
- Electronic ignition and flame failure safety device
- Single deck: 52" in height with legs, 55" with legs and casters
- Double deck: 64.8" in height. - lowest in the industry*
- Unibody solid frame construction
- Available in gas and electric
- Available with standard control panel
- Slide out control panel for full view servicing
- Fully front serviceable

  * Height excludes gas vent

BGS/13SC and BGS/23SC Convection Ovens are ENERGY STAR® Qualified.

Competitive Information

Standard Features	Southbend BGS/12SC	Vulcan VC4G	Blodgett SHO-G	Garland SCO-GS-10S	Bakers Pride BCO-G
BTU Rating(Std/Bakery) NAT gas	54K/54K	50K/50K	50K/50K	53K/53K	60K/60K
Product warranty	1 year parts/labor	1 year parts/labor	1 year parts/labor	1 year parts/labor	1 year parts/labor
Fan speeds	2	2	2	1	2
Fan horsepower	1/2 HP	1/2 HP	1/3 HP	3/4 HP	1/4 HP
Windows in doors	2 Windows Standard	2 Windows Standard	1 Window Standard	Solid Doors Standard	2 Windows Standard
Door type	60/40	50/50	60/40	60/40	60/40
Dependant doors	Yes	No	Yes	Yes	No
Door warranty	1 year	1 year	1 year	3 years	1 year
Optional stainless steel doors	No Charge	No Charge	n/a	Optional Windows	Optional
Interior lights	Yes	Yes	No	No	Yes
Electronic ignition	Yes	Yes	Yes	Yes	Yes
Height of double oven on 6" legs	64.8"	70"	70.63"	70.5"	72.25"
Temperature Control Range (Fahrenheit)	140^0-500^0	150^0-500^0	200^0-500^0	150^0-500^0	150^0-500^0
Stainless steel front, sides, and top	Yes	Yes	Yes	Yes	Yes
Legs	Black Painted Steel	Black Painted Steel	S/S	S/S	Black Painted Steel
24/7 Warranty	Yes	No	No	No	No

Gas Models

Description	Model Number	Control Panel	Deck Depth	Weight	Dimension WxHxD (on legs)	List Price
Gas - 54,000 BTU Single Deck	BGS/12SC	standard	standard	600 (272)	38"X55"X38.5"	$
Gas - 108,000 BTU Double Deck	BGS/22SC	standard	standard	1100 (499)	38"X64.8"X38.5"	$

Energy Star Models

Description	Model Number	Control Panel	Deck Depth	Weight	Dimension WxHxD (on legs)	List Price
Gas - 40,000 BTU Single Deck	BGS/13SC	standard	standard	600 (272)	38"X55"X38.5"	$
Gas - 80,000 BTU Double Deck	BGS/23SC	standard	standard	1100 (499)	38"X64.8"X38.5"	$
Electric - 7.5 kW Single Deck	BES/17SC	standard	standard	620 (281)	38"X55"X38.5"	$
Electric - 15 kW Double Deck	BES/27SC	standard	standard	1040 (472)	38"X64.8"X38.5"	$

Options and Accessories

Options and Accessories	List Price Single Deck	Double Deck
Extra oven rack (specify standard or bakery depth)	$	n/a
Open pan guides with under shelf (specify standard or bakery depth)	$	n/a
Downdraft diverter (for use with direct venting on gas models)	$	n/a
Stainless steel drip pan (per deck)	$	n/a
3/4" quick disconnect with 4' hose	$	n/a
3/4" quick disconnect with 5' hose	$	n/a
Restraining device	$	n/a
Stacking kit -includes 6" stainless steel legs (specify unit)	$	n/a
Casters	$	n/a
208/240V, 50/60 cycle for gas units (specify voltage and cycle)	$	$
High voltage 380V, 415V, or 480V option for electric units (specify voltage and cycle)	$	n/a

Patented interchangeable control panels and upgrades (not available for bronze series)

SC - Standard Controls
140°F to 500°F solid state thermostat and 60 minute electrical cook timer (general use).

CCH - Cycle/Cook & Hold Control
150° to 500°F temperature controller with 140°F to 200°F "Hold" thermostat (general use and meats); dual digital display shows temperature and time. The control panel is also equipped with a fan cycle timer to pulse the fan (delicate baked goods). 99 hr., 59 min. cook timer/48 hr.hold counter.

New heavy-duty drawer mount slides for improved serviceability and a new brushed steel poly panel.

G - Series Half Size

Standard Features

- Stainless steel front, top, sides and legs
- Single deck: 52" in height with legs, 55" with legs and casters
- Double deck: 64" in height
- Unibody with solid frame construction
- Available gas or electric
- Available with a variety of **PATENTED**, interchangeable control panels
- Fully front serviceable
- 3 year parts and labor warranty

Competitive Information

Standard Features	Southbend EH	Duke 59-E3	Garland MCO	Montague EK8	Vulcan ECO
KW Rating	7.5	8.0	5.6	7.9	5.5
PATENTED, Interchangeable control panels	Yes	No	No	No	No
Two-speed fan	Yes	Yes	Yes	Yes	Yes
Fan horsepower	1/3 HP	1/2 HP	1/3 HP	1/3 HP	1/3 HP
Window in door	Yes	Yes	Yes	Yes	Yes
Distance for door opening	18.25"	19.44"	20"	19.25"	19.38"
100% front serviceable	Yes	Yes	No	No	No
Electronic Ignition	Yes	Yes	Yes	Yes	Yes
Height of single oven (with 4" legs)	33"	30"	29.75"	29.38"	30.63"
Height of double oven (with 6" legs)	64"	58"	57.5"	60.75"	57.63"
Depth with door handle	26.75"	29.25"	29.75"	30.375"	28.5"
140°F to 500°F temp. control	Yes	No	No	No	No
Stainless steel front, sides, and top	Yes	Yes	Yes	Yes	Yes
Can be operated without legs	Yes	Yes	Yes	Yes	Yes
24/7 Warranty	Yes	No	LIMITED	No	No

Gas Models

Description	Model Number	Control Panel	Deck Depth	Weight	Dimension WxHxD (on legs)	List Price
Gas - Half Size 30,000 BTU Single Deck	GH-10SC	standard	standard	420 (191)	30"X33"X26.8"	$
	GH-10CCH	cook & hold	standard	420 (191)	30"X33"X26.8"	$
Gas - Half Size 60,000 BTU Double Deck	GH-20SC	standard	standard	850 (386)	30"X64"X26.8"	$
	GH-20CCH	cook & hold	standard	850 (386)	30"X64"X26.8"	$

Electric Models

Description	Model Number	Control Panel	Deck Depth	Weight	Dimension WxHxD (on legs)	List Price
Electric - Half Size 7.5 kW Single Deck	EH-10SC	standard	standard	420 (191)	30"X33"X26.8"	$
	EH-10CCH	cook & hold	standard	420 (191)	30"X33"X26.8"	$
Electric - Half Size 15 kW Double Deck	EH-20SC	standard	standard	850 (386)	30"X64"X26.8"	$
	EH-20CCH	cook & hold	standard	850 (386)	30"X64"X26.8"	$

* All double deck units shipped stacked and interpiped unless otherwise requested.

Options and Accessories

Options and Accessories	List Price Single Deck	List Price Double Deck
Stainless steel solid doors	No Charge	No Charge
High voltage 380V, 415V, or 480V option for Electric units (specify voltage and cycle)	$	$
Export packaging	$	$
Marine edge top	$	n/a
26" stainless steel legs	$	n/a
26" stainless steel legs with casters	$	n/a
26" stainless steel legs with flanged feet	$	n/a
Stainless steel legs with rack pan guide kit	$	n/a
Casters	$	$
Flanged feet	$	$
12" stainless steel legs (single deck only)	$	n/a
6" stainless steel legs	n/a	$
Extra oven rack	$	
Stainless steel drip pan	$	

K - Series

Standard Features

- Energy Star Compliant
- 53,000 BTU (NAT or LP) or 11kW high efficiency heating elements
- Patented, high efficiency, non-clog Inshot burners (gas models)
- Available standard depth
- Single deck convection oven is 57-1/2" in height (with optional casters)*
- Patented "plug-in, plug-out" control panel - easy to service
- Slide out control panel for full view servicing
- Stainless Steel front, top and sides
- Dependent glass doors (Full 180° opening)
- Energy saving high efficiency glass windows
- Heat keeping dual door seal system
- Coved, fastener-free, porcelain interior
- Stay cool heavy duty door handle
- Soft Air, two speed, 1/2 hp, fan motor
- 11-position rack guides and 5 plated oven racks
- Electronic ignition with solid state temperature controls
- Forced cool down fan mode
- Oven "heat" light cycles with burners
- Interior oven lights.
  * Height excludes gas vent

K-Series Electric Standard Depth Convection Ovens are ENERGY STAR® Qualified. K-Series Gas Standard Depth Convection Ovens are ENERGY STAR® Qualified

Gas Models

Description	Model Number	Control Panel	Deck Depth	Weight	Dimension WxHxD (on legs)	List Price
Gas - 53,000 BTU Single Deck	KLGS/17SC	standard	standard	600 (272)	38"X55"X37.25"	$
	KLGS/17CCH	cook & hold	standard	600 (272)	38"X55"X37.25"	$
Gas - 106,000 BTU Double Deck	KLGS/27SC	standard	standard	1040 (472)	38"X64.8"X37.25"	$
	KLGS/27CCH	cook & hold	standard	1040 (472)	38"X64.8"X37.25""	$

Electric Models

Description	Model Number	Control Panel	Deck Depth	Weight	Dimension WxHxD (on legs)	List Price
Electric - 11 kW Single Deck	KLES/10SC	standard	standard	620 (281)	38"X55"X37.25"	$
	KLES/10CCH	cook & hold	standard	620 (281)	38"X55"X37.25"	$
Electric - 22 kW Double Deck	KLES/20SC	standard	standard	1040 (472)	38"X64.8"X37.25"	$
	KLES/20CCH	cook & hold	standard	1040 (472)	38"X64.8"X37.25"	$

* All double deck units shipped stacked and interpiped unless otherwise requested.

TruVapor

Southbend's TruVapor is the most space efficient, tri-mode unit on the market. TruVapor's ideal uses are baking, steaming, or a combination of both. The compact footprint enables it to be placed in a line up, in an island suite or as a stand alone unit. Choice of top configurations available on single stack units.

- Cook, steam and combi modes
- Controlled humidification up to 425°F when in combi mode
- Temperature control up 425°F in bake mode
- Steam control adjustable from 0-100% in steam mode
- Digital control for steam levels, temperature, fan speed, and time
- Built in water treatment system
- Onboard steam generator
- 100% stainless steel construction
- Can be configured with open burners, griddles and induction
- Drop down door for easy loading and unloading
- Two speed, 1/2 hp, fan motor
- Full silicon oven gasket
- 16 steam ports for even steam distribution
- 7.5kW high efficiency heating elements
- 15kW high efficiency steam generator
- Stainless steel interior with coved corners
- Stainless steel rear jacket
- 5 position rack guides with 3 stainless steel racks included
- Swing away baffle for easy cleaning
- Available in standard depth
- Available in single or double stack
- One year parts and labor warranty

TVPRES/10SC
(shown w/ optional platinum top and casters)

TruVapor

Description	Model Number	Control Panel	Deck Depth	Weight	Dimension WxHxD	List Price
7.5 kW heating 15 kW steam	TVPRES/10SC	standard	standard	400 (181)	36"X21"X38.5"	$
7.5 kW heating 15 kW steam per unit	TVPRES/20SC	standard	standard	800 (363)	36"x48.7"x38.5"	$

Options and Accessories

Options and Accessories	List Price
Stacking kit: 6" flexible hose, water hose, spacer, and wall chain	$
Casters	$
26" stainless steel legs	$
26" stainless steel legs with casters	$

Electric Counter Convection Steamers

R24
with optional stand

Standard Features for all Counter Steamers
- 304 stainless steel exterior
- 316 stainless steel cooking chamber and coved corners
- Heavy gauge stainless steel door with full perimeter gasket
- Positive lock and seal mechanism with spring release door
- Illuminated power switch
- Ready indicator light
- Cooking indicator light
- 60 min electromechanical timer with end of cycle audible alarm
- Removable stainless steel pan supports
- Electromechanical controls
- Deliming port

EZ18 Counter Steamer - Manual Fill / Manual Drain

Standard Features
- 3-5 Pan
- 4" Legs standard
- Can stack up to 2 units (factory installed only)
- Removable steam diffuser plate
- Add water indicator light with audible alarm
- Selectable timed or continuous cooking mode

Description	Model Number	Pan Capacity (2-1/2")	Weight	Dimension WxHxD	List Price
Electric 9 kW Countertop Steamer - 3 pan with manual water fill	EZ18-3	1-3	161 (73)	18.1"x23.1"x29"	$
Electric 15 kW Countertop Steamer - 5 pan with manual water fill	EZ18-5	1-5	183 (83)	18.1"x29.5"x29"	$

EZ24 Counter Steamer - Manual Fill / Manual Drain

Standard Features
- 3-5 Pan
- 4" Legs standard
- Can stack up to 2 units (factory installed only)
- Removable steam diffuser plate
- Add water indicator light with audible alarm
- Selectable timed or continuous cooking mode

Description	Model Number	Pan Capacity (2-1/2")	Weight	Dimension WxHxD	List Price
Electric 9 kW Countertop Steamer - 3 pan -Manual Fill	EZ24-3	1-3	161 (73)	24"X23.1"X25"	$
Electric 15 kW Countertop Steamer - 5 pan -Manual Fill	EZ24-5	1-5	183 (83)	24"X29.5"X25"	$

R24 Counter Steamer - Auto Fill / Auto Drain

Standard Features

- 3-5 Pans
- Can stack up to 2 units (factory installed only)
- Automatic water fill system
- Auto drain system
- On/off power switch
- Low water indicator light
- Water Treatment System

Description	Model Number	Pan Capacity (2-1/2")	Weight	Dimension WxHxD	List Price
Electric 7.5 kW Countertop Steamer - 3 pan	R24-3	1-3	141 (64)	24"X19.1"X27.5"	$
Electric 15 kW Countertop Steamer - 5 pan	R24-5	1-5	169 (77)	24"X25.5"X27.5"	$

R18A-4M Counter Steamer - Auto Fill / Manual Drain

Standard Features

- 4 Pans
- 4" Adjustable Legs standard
- Can stack up to 2 units (factory installed only)
- Automatic water fill system
- Manual drain system
- Low water indicator light
- Removable steam diffuser plate
- Water in "Y" strainer
- Water Treatment System

Description	Model Number	Pan Capacity (2-1/2")	Weight	Dimension WxHxD	List Price
Electric 9 kW Countertop Steamer - 4 pan	R18A-4M	1-4	112 (51)	18"x26.5"x29"	$

R18A-4 Counter Steamer - Auto Fill / Auto Drain

Standard Features

- 4 Pans
- Can stack up to 2 units (factory installed only)
- Automatic water fill system
- Automatic drain system
- Low water indicator light
- On/off power switch
- Water Treatment System

Description	Model Number	Pan Capacity (2-1/2")	Weight	Dimension WxHxD	List Price
Electric 9 kW Countertop Steamer - 4 pan	R18A-4	1-4	112 (51)	18"x26.5"x29"	$

RG24-5 Gas Counter Steamer - Auto Fill / Auto Drain

Gas counter top convection steamer with atmospheric steam generator

Standard Features

- Stainless steel construction
- Coved interior corners
- Automatic generator blow down valve
- Delime mode power setting
- Split water connections for simple hook up for a treated water system.
- 4" Adjustable legs standard
- Water Treatment System

RG24-5

Description	Model Number	Pan Capacity	Weight	Dimension WxHxD	List Price
Gas 42K BTU Countertop Steamer (5 pan) - Auto Fill / Auto Drain	RG24-5	1-5	250 (113)	24"X25"X32.5"	$

Options and Accessories

Part Number	Options and Accessories	List Price
TS-120-1	120 Minute Timer (Electric Steamer Only) Priced per compartment.	$
HSB-2	High Sensitivity Board for reverse osmosis water (208 or 240volt) Priced per compartment (**R24-3** & **R24-5**).	$
CSF-1	Constant Steam Feature. Priced per compartment (**R18A-4M** , **R18A-4, R24-3 & R24-5**)	$
SSL-4	Stainless Steel 4" High Legs (**R18A-4**, **R24-3** & **R24-5**)	$
SK-1	Stacking Kit For Two Units (**R18A-4, R24-3** & **R24-5**)	$
SIP-2	Interconnect Plumbing For Two Units (**R24-3** & **R24-5**)	$
S75-10	7.5KW increased to 10KW (**R24-3**)	$
SEVS-5	380, 415, 440, 460 or 480 Volts, 3 Phase, 50 or 60 Hertz (**R18A-4M**, **R18A-4, R24-3**, **R24-5**, **EZ18-3** & **EZ18-5**)	$
SEVS-6	575 or 600 Volts, 3 Phase, 50 or 60 Hertz (**EZ18-3**, **R24-3** & **R24-5**)	$
SGVS-1	220 Volts, 1 phase, 50 or 60 Hertz (**RG24-5**)	$
DHK	Drain Hose Kit includes 5' hose with fitting (**R18A-4M**, **EZ18-3**, **EZ18-5**, **EZ24-3** & **EZ24-5**)	$
	Stands and Caster options	
RL-28	Single Unit 28" High Stand: (**R24-3** or **R24-5**)	$
RL-28X	Single Unit 28" High Stand: (**EZ24-3** or **EZ24-5**)	$
CK-2	Casters, 3" High, Set of 4 **(RL28X stand only)**	$
RL-28XN	Single Unit 28" High Stand: (**R18A-4M**, **R18A-4, EZ18-3** or **EZ18-5**)	$
RL-28G	Single Unit 28" High Stand: (**RG24-5**)	$
RL-34	Single Unit 34" High Stand: (**R24-3** or **R24-5**)	$
RL-18	Double Unit 18" High Stacking Stand: (2) **R24-3** or (2) **R24-5** Units	$
RL-23	Double Unit 23" High Stacking Stand: (2) **R24-3** or (2) **R24-5** Units	$
R18SS-3	Double Unit Stacking Stand, 60" Total Height for (2) **EZ18-3** Units	$
R18SS-3	Double Unit Stacking Stand, 66" Total Height for **EZ18-3** over **EZ18-5**	$
R18SS-4	Double Unit Stacking Stand, 63.5" Total Height for (2) **R18A-4M** or (2) **R18A-4** units	$
R18SS-5	Double Unit Stacking Stand, 63.5" Total Height for **EZ18-3** over **EZ18-5**	$
R18SS-5	Double Unit Stacking Stand, 69" Total Height for (2) **EZ18-5** Units	$
S-EPXSS-1	Double Unit Stacking Stand, 58" Total Height for (2) **EZ24-3** Units	$
S-EPXSS-1	Double Unit Stacking Stand, 64" Total Height for **EZ24-3** over **EZ24-5**	$
S-EPXSS-2	Double Unit Stacking Stand, 71" Total Height for (2) **EZ24-5** Units	$

Water Treatment Systems

WATER QUALITY

Water is the essential ingredient in steam equipment. Water quality the major factor affecting the performance of your appliance. Southbend offers a Comprehensive Water Treatment System which exceeds our minimum water requirements.

Proof of installation and proper cartridges replacement is required for warranty coverage.

Water supply to Southbend steamers must be within these guidelines:
- Total dissolved solids: Less than 60 PPM
- Total alkalinity: Less than 20PPM
- Silica: Less than 13PPM
- Chlorine: Less than 1.5PPM
- PH Factor: 7.0 – 7.5

Water which does not meet these standards should be treated by an installation of Southbend's Water Treatment Systems. Call 919-762-1000 if you have question concerning your water meeting these parameters.

WATER TREATMENT

The Southbend water treatment systems provides the necessary technology to eliminate most chlorine, sediment and to solve all scale problems. Our water treatment system is effective on all water conditions.*

- Neutralizes scale
- Up to 99% chlorine reduction
- 5 micron filtration
- Incoming PH factor should be greater than 7.3
- Easy cartridge change out
- Quick disconnect fittings
- Up to 6 month cartridge life*

Stage 1 - Carbon
Our carbon block cartridge will remove up to 99% of the chlorine in water.

Stage 2 - Citryne
This Southbend water treatment system provides the necessary technology to solve scale problems. Our water treatment is effective in all water scale conditions.

TruH2O　　**TruH2O mini**

Systems must be installed and maintained at scheduled intervals to keep warranty valid.

*-In areas with known high levels of water hardness, more frequent replacement of scale inhibitor cartridges may be necessary, possibly every 3 months.

Part#	Water Treatment System	List Price
1400712	TruH20 Water Treatment Mount System - includes multi-stage filter and citryne pack	$
1402279	TruH20 mini Water Treatment Mount System - includes multi-stage filter and citryne pack	$
	Replacement Filter System Parts	**List Price**
1400713	TruH20 replacement cartridges (Multi-stage filter and citryne pack)	$
1402278	TruH20 mini replacement cartridges (Multi-stage filter and citryne pack)	$

* For areas with heavy silica content please call 919-762-1000 for a custom solution.

Heavy Duty Steam

STEAMERS, KETTLES AND BRAISING PANS

Southbend offers a complete line of Heavy-Duty Steam equipment to compliment our cooking line. We have hundreds of models available ranging from: Rapid Recovery Convection Steamers, Large Volume Kettles and Heavy-Duty Tilting Skillets.

Cooking with steam is extremely versatile.
Steam has many advantages over other cooking methods:
• Cooks 30% faster than other methods
• Prevents foods from drying out
• Does not burn or scorch food
• Allows even heat penetration

Our braising pans are versatile units that can roast, fry, braise, boil, simmer, thaw, sauté, grill, warm, steam, proof, hold and serve practically any menu item.

Steam jacketed kettles are widely used as a substitute for stock-pot cooking. Kettle cooking is more gentle, highly consistent, and much faster than stock-pot and other cooking methods.
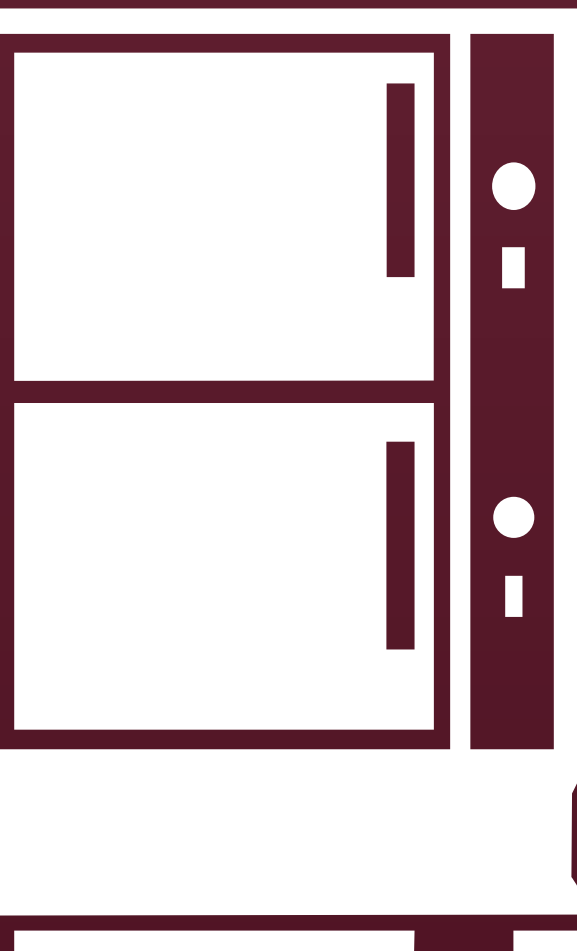
GUIDELINES FOR CHOOSING BOILER SIZE

Available Kettle Capacity for Common Steamers Using a Steam Take-off

Model Number	Input	Additional Kettle Capacity
GCX-2S	std 200,000 BTU	10 gallon 20 gallon
GCX-2S-36	std. 250,000 BTU opt 300,000 BTU	10 gallon 30 gallon 40 gallon 50 gallon
ECX-2S-36	std 24 kW opt 36 kW opt 42 kW	n/a 20 gallon 40 gallon
ECX-2S-36 (voltage over 208 only)	std 24 kW opt 36 kW opt 42 kW opt 48 kW	n/a 20 gallon 40 gallon 40 gallon

Boiler Steam Output

Input	lbs. per hour
Gas	
200,000 BTU (24" base)	110
200,000 BTU (36" base)	138
250,000 BTU	155
300,000 BTU	183
Electric	
24 kW	70
36 kW	107
42 kW	126
48kW	150
Steam Coil	
20 PSI	88
30 PSI	136
40 PSI	170
50 PSI	204

Steam Requirements

Input	lbs. per hour
Kettle (gallons)	
5	11
6	14
10	22
20	44
30	66
40	88
60	132
80	176
100	220
Convection Steam Compartments	
6 Pan	30 (per compartment)
10 Pan	45 (per compartment)

Direct steam kettles require a steam trap for operation. Depending on the installation, a steam trap, inlet globe valve, pressure reducing valve, line strainer, and/or ball float trap must be installed with suitable piping and plumbing fittings. These items may be ordered as an option at extra cost from Southbend or may be provided by others.

Food service boilers have a limited steam reservoir. When multiple pieces of equipment are powered by a single boiler, each kettle or compartment should be heated sequentially, allowing the boiler to recover pressure before starting the next piece of equipment.

Boiler drain lines discharge hot condensate and steam which may affect the operation of the boiler or other equipment. Drain outlets should be plumbed indirectly to a floor drain outside the confines of the boiler and away from other equipment.

Remote boiler sizing requires consideration of the size, length and type of pipe used, as well as the number of bends and joints. Southbend recommends the use of a professional food service consultant or mechanical engineer for remote boiler specification.

Convection Steamers

GCX-10

Standard Features

- Stainless steel construction for easy cleaning and rust prevention
- 316 stainless steel cooking chamber
- Coved corners
- Easy to operated controls with on/off/delime switch and temperature dial
- Easy open, heavy-duty door with quick release handle
- Auto steam generator blowdown - standard
- Separate cold water condenser for each compartment
- Available in 6 pan, 10 pan and 16 pan
- CSD Code Package standard
- Electronic Ignition - broiler base models
- Water Treatment System

Description	Model Number	Boiler Base	Weight	Dimensions WxHxD	List Price
6 Pan, Two Compartment Steamer with 24" Cabinet Base	DCX-2S	Direct Steam	450 (204)	24"x55.5"x33"	$
	SCX-2S	Steam Coil	500 (227)	24"x55.5"x33"	$
	ECX-2S	Electric Boiler- 24 kW	550 (250)	24"x55.5"x33"	$
	GCX-2S	Gas Boiler- 200,000 BTU	630 (286)	24"x55.5"x33"	$
6 Pan, Two Compartment Steamer with 36" Cabinet Base	DCX-2S-36	Direct Steam	600 (273)	36"x55.5"x33"	$
	SCX-2S-36	Steam Coil	600 (272)	36"x55.5"x33"	$
	ECX-2S-36	Electric Boiler- 24 kW	650 (255)	36"x55.5"x33"	$
	GCX-2S-36	Gas Boiler- 250,000 BTU	764 (347)	36"x55.5"x33"	$
6 Pan, Two Compartment Steamer with 6 Gallon Kettle and 44" Cabinet Base	DCX-2S-6	Direct Steam	650 (295)	44"x62.1"x33"	$
	SCX-2S-6	Steam Coil	700 (318)	44"x62.1"x33"	$
	ECX-2S-6	Electric Boiler- 36 kW	880 (400)	44"x66.1"x33"	$
	GCX-2S-6	Gas Boiler- 250,000 BTU	980 (445)	44"x66.1"x33"	$
6 Pan, Two Compartment Steamer with 10 Gallon Kettle and 48" Cabinet Base	DCX-2S-10	Direct Steam	700 (318)	48"x61.1"x33"	$
	SCX-2S-10	Steam Coil	750 (340)	48"x61.13"x33"	$
	ECX-2S-10	Electric Boiler- 36 kW	930 (422)	48"x65.1"x33"	$
	GCX-2S-10	Gas Boiler- 250,000 BTU	1030 (467)	48"x65.1"x33"	$
6 Pan, Two Compartment Steamer with (2) 6 Gallon Kettle and 60" Cabinet Base	DCX-2S-6-6	Direct Steam	830 (377)	60"x62.1"x33"	$
	SCX-2S-6-6	Steam Coil	930 (422)	60"x62.1"x33"	$
	ECX-2S-6-6	Electric Boiler- 42 kW	840 (381)	60"x66.13"x33"	$
	GCX-2S-6-6	Gas Boiler- 250,000 BTU	930 (422)	60"66.1"x33"	$
6 Pan, Two Compartment Steamer with (1) 6 Gallon Kettle and (1) 10 Gallon Kettle and 60" Cabinet Base	DCX-2S-6-10	Direct Steam	870 (395)	60"x62.1"x33"	$
	SCX-2S-6-10	Steam Coil	970 (440)	60"x62.1"x33"	$
	ECX-2S-6-10	Electric Boiler- 42 kW	880 (400)	60"x66.13"x33"	$
	GCX-2S-6-10	Gas Boiler- 250,000 BTU	970 (440)	60"x66.1"x33"	$

All units come standard with Auto Blowdown and CSD Code Package

10 Pan Convection Steamer

Description	Model Number	Boiler Base	Weight	Dimension WxHxD	List Price
10 Pan, Two Compartment Steamer with 24" Cabinet Base	DCX-10S	Direct Steam	550 (250)	24"x68.5"x33"	$
	SCX-10S	Steam Coil	575 (260)	24"x68.5"x33"	$
	ECX-10S	Electric Boiler- 36 kW	575 (260)	24"x68.5"x33"	$
	GCX-10S	Gas Boiler- 200,000 BTU	670 (340)	24"x68.5"x33"	$
10 Pan, Two Compartment Steamer with 36" Cabinet Base	DCX-10S-36	Direct Steam	625 (284)	36"x68.5"x33"	$
	SCX-10S-36	Steam Coil	625 (284)	36"x68.5"x33"	$
	ECX-10S-36	Electric Boiler- 36 kW	700 (317)	36"x68.5"x33"	$
	GCX-10S-36	Gas Boiler- 250,000 BTU	840 (381)	36"x68.5"x33"	$
10 Pan, Two Compartment Steamer with 6 Gallon Kettle and 44" Cabinet Base	DCX-10S-6	Direct Steam	900 (408)	44"x68.5"x33"	$
	SCX-10S-6	Steam Coil	1000 (453)	44"x68.5"x33"	$
	ECX-10S-6	Electric Boiler- 36 kW	900 (408)	44"x72.5"x33"	$
	GCX-10S-6	Gas Boiler- 250,000 BTU	1000 (453)	44"x72.5"x33"	$
10 Pan, Two Compartment Steamer with 10 Gallon Kettle and 48" Cabinet Base	DCX-10S-10	Direct Steam	920 (417)	48"x68.5"x33"	$
	SCX-10S-10	Steam Coil	1020 (462)	48"x68.5"x33"	$
	ECX-10S-10	Electric Boiler- 36 kW	920 (408)	48"x72.5"x33"	$
	GCX-10S-10	Gas Boiler- 250,000 BTU	1020 (462)	48"x72.5"x33"	$
10 Pan, Two Compartment Steamer with (2) 6 Gallon Kettle and 60" Cabinet Base	DCX-10S-6-6	Direct Steam	1000 (453)	60"x68.5"x33"	$
	SCX-10S-6-6	Steam Coil	1000 (453)	60"x68.5"x33"	$
	ECX-10S-6-6	Electric Boiler- 42 kW	1020 (462)	60"x72.5"x33"	$
	GCX-10S-6-6	Gas Boiler- 250,000 BTU	1020 (462)	60"x72.5"x33"	$
10 Pan, Two Compartment Steamer with (1) 6 Gallon Kettle and (1) 10 Gallon Kettle and 60" Cabinet Base	DCX-10S-6-10	Direct Steam	1000 (453)	60"x68.5"x33"	$
	SCX-10S-6-10	Steam Coil	1000 (453)	60"x68.5"x33"	$
	ECX-10S-6-10	Electric Boiler- 42 kW	1020 (462)	60"x72.5"x33"	$
	GCX-10S-6-10	Gas Boiler- 250,000 BTU	1020 (462)	60"x72.5"x33"	$

16 Pan Convection Steamer

Description	Model Number	Boiler Base	Weight	Dimensions WxHxD	List Price
16 Pan, Two Compartment Steamer with 36" Cabinet Base	DCX-16	Direct Steam	750 (340)	36"x62"x33"	$
	SCX-16	Steam Coil	800 (363)	36"x62"x33"	$
	ECX-16	Electric Boiler- 42 kW	900 (408)	36"x62"x33"	$
	GCX-16	Gas Boiler- 300,000 BTU	800 (363)	36"x62"x33"	$

Water Treatment System

The Southbend water treatment systems provide the necessary technology to control chlorine, sediment and to solve scale problems. Our water treatment system is effective in all water conditions.

- Neutralizes scale
- Up to 99% chlorine reduction
- 5 micron filtration
- Incoming PH factor should be greater than 7.3
- Easy cartridge change out
- Quick disconnect fittings
- Up to 6 month cartridge life*

Stage 1 - Carbon
Our carbon block cartridge will remove up to 99% of the chlorine in water.

Stage 2 - Citryne
This Southbend water treatment system provides the necessary technology to solve scale problems. Our water treatment is effective in all water scale conditions.

*-In areas with known high levels of water hardness, more frequent replacement of scale inhibitor cartridges may be necessary, possibly every 3 months.

1400712 - TruH20 Water Treatment System - $ 827

Convection Steamers

High Performance - High Efficiency

SX-34GC

GSX-10HE

Standard Features
- Stainless steel construction
- 316 stainless steel cooking chamber
- POWERFUL self-contained atmospheric steamer
- Unique, high output steam injectors for quick recovery and increased production
- Available in 5 pan, 7 pan, 10 pan, and 16 pan models.
- Water Treatment System

Convection Steamers with Individual Generators - Single and Double

Description	Model Number	Number of Pans	Weight	Dimension WxHxD	List Price
ELECTRIC Convection Steamer with 24" stainless steel cabinet base	SX-34EC	7 (one 3 pan; one 4 pan)	350 (159)	24"x58.75"x33"	$
	SX-55EC	10 (two 5 pans)	395 (179)	24"x68.5"x33"	$
GAS Convection Steamer with 24" stainless steel cabinet base	SX-34GC	7 (one 3 pan; one 4 pan)	625 (285)	24"x76.25"x37"	$
	SX-55GC	10 (two 5 pans)	675 (305)	24"x76.25"x37"	$
HIGH EFFICIENCY/PERFORMANCE PRESSURELESS STEAMERS					
GAS High Performance Convection Steamer with 24" stainless steel cabinet base	GSX-7HE	7 (one 3 pan; one 4 pan)	650 (295)	24"x67"x33.13"	$
	GSX-10HE	10 (two 5 pans)	700 (318)	24"x72"x33.13"	$
	GSX-16HE	16 (two 8 pans)	900 (408)	36"x70.375"x33.13"	$
Options and Accessories					**List Price**
380, 415, 480 VAC, 50 Hz, 3-phase*					$
380, 415, 480 VAC, 60 Hz, 3-phase*					$
Rack pan guides in cabinet base (SX-34EC ONLY)					$
220/1/50 or 60Hz controls per compartment (SGVS-2)					$
A set of (4) Casters (GSX-7HE, GSX-10HE and GSX-16HE ONLY)(CK-3)					$

Large Capacity Steamer with Boiler Base

Description	Model Number	Weight	Dimenstion WxHxD	List Price
Full Size - "DO-ALL" 2 compartment large capacity steamer with boiler base	DDA-2S	600 (272)	36"x55.13"x33.88"	$
	SCDA-2S	1050 (477)	36"x55.13"x33.88"	$
	EDA-2S	1050 (477)	36"x55.13"x33.88"	$
	GDA-2S	1050 (477)	39"x55"x33"	$
Full Size - "DO-ALL" 3 compartment large capacity steamer with boiler base	DDA-3S	825	36"X68"x33.8"	$
	SCDA-3S	994	36"X68"x33.8"	$
	EDA-3S	1110	36"X68"x33.8"	$
	GDA-3S	1180	39"X68"x33.8"	$

Unit standard with Auto Blowdown and CSD Package. Pressure/Pressureless on top compartment only.
Contact Southbend for 3 compartment "Do-All" models

LARGE CAPACITY STEAMERS IDEAL FOR HIGH VOLUME COOKING

- Constructed of stainless steel, all-welded satin finish
- Removable control panel with separate controls for each compartment and equipped with automatic timer
- Removable shelf supports with slide out shelf
- Steamer mounted on stainless steel cabinet base
- Available in gas, electric, steam coil or direct steam

Pressure Compartment Steamer with Base

Description	Model Number	Weight	Dimension WxHxD	List Price
2 Compartment with Elec. Generator - 24kW	EC-2S	960 (435)	36"x55.13"x33.88"	$
3 Compartment with Elec. Generator - 24kW	EC-3S	1100 (499)	36"x68"x33.88	$
standard: 208, 230, 240/60/3				
2 Compartment with Gas Boiler - 250,000 BTU	GC-2S	1100 (499)	36"x55.13"x33.88"	$
3 Compartment with Gas Boiler - 250,000 BTU	GC-3S	1170 (531)	36"x68"x33.88"	$
standard: 115/60/1 controls only				
2 Compartment with Direct Steam	DC-2S	560 (255)	36"x55.13"x33.88"	$
3 Compartment with Direct Steam	DC-3S	815 (370)	36"x68"x33.88"	$
2 Compartment with Steam Coil	SC-2S	815 (370)	36"x55.13"x33.88"	$
3 Compartment with Steam Coil	SC-3S	950 (432)	36"x68"x33.88"	$
standard: 115/60/1 controls only				

Boiler Base and Direct Steam Kettles

Description	Model Number	Weight	Dimension WxHxD	List Price
Gas boiler with 6 gallon kettle - 200,000 BTU	GMT-6	450 (204)	24"x56.75"x33"	$
Gas boiler with 10 gallon kettle - 200,000 BTU	GMT-10	470 (213)	24"x55.75"x33"	$
Electric boiler with 6 gallon kettle - 24kW	EMT-6	450 (204)	24"x66.13"x33"	$
Electric boiler with 10 gallon kettle - 24kW	EMT-10	470 (213)	24"x65.13"x33"	$
Direct Steam boiler with 6 gallon kettle	DMT-6	225 (102)	24"x62.13"x33"	$
Direct Steam boiler with 10 gallon kettle	DMT-10	245 (111)	24"x61.13"x33"	$
Gas boiler with two 6 gallon kettles- 250,000 BTU	GMT-6-6	450 (204)	36"x63"x33"	$
Gas boiler with 10 gallon and 6 gallon kettles - 250,000 BTU	GMT-10-6	570 (259)	42"x58.75"x33"	$
Electric boiler with two 6 gallon kettles - 24kW	EMT-6-6	600 (272)	36"x66.13"x33"	$
Electric boiler with 10 gallon and 6 gallon kettles - 24kW	EMT-10-6	700 (317)	42"x66.13"x33"	$
Direct Steam boiler with two 6 gallon kettles	DMT-6-6	350 (159)	36"x58.75"x33"	$
Direct Steam boiler with 10 gallon and 6 gallon kettles	DMT-10-6	800 (368)	36"x58.75"x33"	$
Gas boiler with two 10 gallon kettle - 240,000 BTU	GMT-10-10	820	42"x65.13"x33"	$
Electric boiler with two 10 gallon kettle - 24kW	EMT-10-10	720	42"x61.2"x33"	$
Direct Steam boiler with 10 gallon kettle	DMT-10-10	390	42"x61.2"x33"	$
Optional steam take-off				$

Great for High Volume Institutional Kitchens!

Boilers

Description	Model Number	Weight	Dimension WxHxD	List Price
Steam Generated Boiler in Single Cabinet Base				
Steam Coil - 4 B.H.P	CSC-24S	350 (159)	24"x28"x33"	$
Electric - 24 kW	CE-24S	350 (159)	24"x28"x33"	$
Gas - 140,000 BTU	CG-14S	375 (170)	24"x55"x33"	$
Gas - 200,000 BTU	CG-20S	375 (170)	24"x55"x33"	$
Steam Generated Boiler in Double Cabinet Base				
Steam Coil - 4 B.H.P.	CSC-36S	450 (204)	36"x28"x33"	$
Electric - 24 kW	CE-324S	415 (188)	36"x28"x33"	$
Electric - 36 kW	CE-336S	415 (188)	36"x28"x33"	$
Electric - 42 kW	CE-342S	415 (188)	36"x28"x33"	$
Gas - 140,000 BTU	CG-314S	450 (204)	36"x55"x33"	$
Gas - 250,000 BTU	CG-325S	475 (215)	36"x55"x33"	$
Gas - 300,000 BTU	CG-330S	475 (215)	36"x55"x33"	$

Direct Steam Compartment Steamers (Floor, Table and Wall Mount)

Description	Model Number	Weight	Dimension WxHxD	List Price
2 compartments on legs	DCL-2S	575 (261)	36"x55"x28"	$
3 compartments	DCL-3S	825 (375)	36"x58"x28"	$
2 compartments -pedestal base	DCP-2S	615 (280)	36"x45.4"x33"	$
3 compartments -pedestal base	DCP-3S	875 (398)	36"x58.3"x33"	$
2 compartments -wall mount	DCW-2S	757 (261)	36"x55"x34"	$
3 compartments -wall mount	DCW-3S	835 (380)	36"x68"x34"	$
standard: 115/1/60				

Boiler Base Steamers, Compartment Steamers and Steam Generators
Options and Accessories

Options and Accessories	List Price
24kW standard, increase to 36kW	$
24kW standard, increase to 42kW	$
36kW standard, increase to 42kW	$
36kW standard, increase to 48kW	$
140,000 BTU standard, increase to 200,000 BTU	$
140,000 BTU standard, increase to 250,000 BTU	$
140,000 BTU standard, increase to 300,000 BTU	$
200,000 BTU standard, increase to 250,000 BTU	$
200,000 BTU standard, increase to 300,000 BTU	$
250,000 BTU standard, increase to 300,000 BTU	$
Wash down spray hose (Single and Double)	$
Pressure regulating valve	$
Steam take-off kit for steam kettles	$
380 or 415 volts, 50Hz, 3-phase	$
575 or 600 volts, 60Hz, 3-phase	$
CSD-1 code kit	Standard
Ball float trap (painted)	$
Export Package	$
Split water line connection	$
Load compensating timer - Pressureless steamers (1 compartment)	$
Load compensating timer - Pressureless steamers (2 compartment)	$
SSBK-24 24" wide stainless steel back for boiler base unit	$
SSBK-36 36" wide stainless steel back for boiler base unit	$
SSBK-42 42" wide stainless steel back for boiler base unit	$
SSBK-44 44" wide stainless steel back for boiler base unit	$
SSBK-48 48" wide stainless steel back for boiler base unit	$
SSBK-60 60" wide stainless steel back for boiler base unit	$
SSF-24 24" wide stainless steel frame for boiler base unit	$
SSF-36 36" wide stainless steel frame for boiler base unit	$
SSF-42 42" wide stainless steel frame for boiler base unit	$
SSF-44 44" wide stainless steel frame for boiler base unit	$
SSF-48 48" wide stainless steel frame for boiler base unit	$
SSF-60 60" wide stainless steel frame for boiler base unit	$

Kettles

Standard Features

- Stainless steel construction and liner for high acid content products
- 316 stainless steel liner
- Hemispheric design for heat distribution
- Easy to operate controls with temperature dial, ready light, and low water shut-off
- Removable handle with heat resistant knob
- 50 PSI
- 2" tangent draw-off with perforated strainer on stationary kettles

Electric Counter Steam Kettles

Description	Model Number	Weight	Dimension WxHxD	List Price
2/3-jacketed, 6 gallon	KECT-06	130 (59)	22.25"x33.5"x15.25"	$
2/3-jacketed, 10 gallon	KECT-10	180 (82)	26.25"x34.88"x17.25"	$
2/3-jacketed, 12 gallon	KECT-12	190 (86)	26.25"x36.88"x17.25"	$
2/3-jacketed w/legs, 20 gallon (floor model)	KECT-20	225 (102)	31"x36"x24.25"	$
2/3-jacketed, 6 gallon w/crank	KECTC-06	130 (59)	25.12"x33.5"x15.25"	$
2/3-jacketed, 10 gallon w/crank	KECTC-10	180 (82)	28.88"x34.88"x19.25"	$
2/3-jacketed, 12 gallon w/crank	KECTC-12	190 (86)	28.88"x36.88"x19.25"	$
Double - 2/3-jacketed, 6 gallon	KECT-6-2	130 (59)	44.38"x33.5"x15.25"	$
Double - 2/3-jacketed, 10 gallon	KECT-10-2	180 (82)	55.25"x34.88"x17.25"	$
Double - 2/3-jacketed, 12 gallon	KECT-12-2	190 (86)	55.25"x36.88"x17.25"	$

Electric Counter Steam Kettles Stands

Description	Model Number	Weight	Dimension WxHxD	List Price
24" wide stand w/sliding shelf (for 6 gallon only)	KEDC-24	45 (21)	24"x20"x21"	$
30" wide stand w/sliding shelf	KEDC-30	60 (28)	30"x20"x21"	$
24" wide stand w/drain drawer	KEDC-24SD	50 (23)	24"x20"x21"	$
30" wide stand w/drain drawer	KEDC-30SD	66 (30)	30"x20"x21"	$

Direct Steam Kettles

Description	Model Number	Weight	Dimension WxHxD	List Price
2/3 jacket, 6 gallon	KDCT-6	44 (20)	16"x34.12"x15.12"	$
2/3 jacket, 10 gallon	KDCT-10	61 (28)	19.25"x33.12"x19.12"	$
2/3 jacket, 12 gallon	KDCT-12	70 (32)	19.25"x35.12"x19.12"	$
2/3 jacket, 20 gallon	KDCT-20	95 (43)	26"x42.38"x24.12"	$
Steam control valve	SCV-1			Standard

Counter Steam Kettle Stands

Description	Model Number	Weight	List Price
26" wide kettle table	KTED-26	140 (64)	$
40" wide kettle table	KTED-40	200 (91)	$
50" wide kettle table	KTED-50	225 (102)	$
64" wide kettle table	KTED-64	285 (130)	$
72" wide kettle table	KTED-72	315 (143)	$
80" wide kettle table	KTED-80	345 (157)	$
48" wide twin kettle stand	SD-48		$
54" wide twin kettle stand	SD-54		$
Deck mounted faucet w/ extension	DMF-18R		$
Deck mounted faucet w/ extension	DMF-12R		$
Interconnect Plumbing Kit			$

Counter Gas Steam Kettle

Description	Model Number	Weight	Dimensions WxHxD	List Price
Gas counter steam kettle - 12 gallon	KGCT-12	255 (116)	30"x55.75"x25.39"	$

Electronic ignition is standard

Gas Steam Kettle

Description		Model Number	Weight	Dimension WxHxD	List Price
Gas 20 gallon		KSLG-20	440 (200)	31.25"x40"x42.5" *	$
Gas 30 gallon		KSLG-30	575 (261)	35.5"x39.75"x41.5" *	$
Gas 40 gallon		KSLG-40	600 (272)	35.5"x44"x48" *	$
Gas 60 gallon		KSLG-60	720 (327)	40"x49.5"x52" *	$
Gas 80 gallon		KSLG-80	950 (430)	41.63"x44.63"x63.13" *	$
Gas 100 gallon		KSLG-100	1100 (498)	41.63"x49.13"x63.13" *	$
Full-Jacket, 40 gallon		KSLG-40F	700 (318)	40"x43.5"x48" *	$
Full-Jacket, 60 gallon		KSLG-60F	950 (430)	42.63"x40.13"x59.64" *	$
2" Draw-off (TVT-2) with perforated strainer (TPS-)					Standard
Gas 20 gallon		KTLG-20	700 (318)	48.13"x40.13"x62.5" *	$
Gas 30 gallon		KTLG-30	900 (408)	55"x37.25"x65.5" *	$
Gas 40 gallon		KTLG-40	930 (422)	55"x41.5"x65.5" *	$
Gas 60 gallon		KTLG-60	1142 (518)	58.88"x45.5"x68.5" *	$
Full-Jacket, 40 gallon		KTLG-40F	1100 (498)	59"x40.66"x45.75" *	$
2" Draw-off (TVT-2) with perforated strainer (TPS-)					$
3" Draw-off (TVT-3) with perforated strainer (TPS-)					$
SIngle pantry kettle filler, includes bracket					$
Double pantry kettle filler, includes bracket					$

*Height of unit without cover. Dimensions may vary due to optional accessories, refer to specs for all measurements.

Electric Steam Kettles

Description		Model Number	Weight	Dimension WxHxD	List Price
2/3-jacketed, 20 gallon -12 kW		KELS-20	196 (89)	23.75"x38"x34" *	$
2/3-jacketed, 25 gallon -12 kW		KELS-25	206 (93)	25.25"x36.75"x40.13" *	$
2/3-jacketed, 30 gallon -15 kW		KELS-30	226 (103)	27.75"x38"x36.5" *	$
2/3-jacketed, 40 gallon -18 kW		KELS-40	255 (116)	29.75"x38"x35" *	$
2/3-jacketed, 60 gallon -18 kW		KELS-60	390 (177)	33.75"x42"x38.25" *	$
2/3-jacketed , 80 gallon -18kW		KELS-80	445 (202)	36.75"x45"x41" *	$
2/3-jacketed , 100 gallon -24 kW		KELS-100	480 (218)	40"x48"x44.5" *	$
Full-jacketed, 20 gallon -18 kW		KELS-20F	245 (111)	30.25"x31.25"x44.01" *	$
Full-jacketed, 30 gallon -18 kW		KELS-30F	375 (170)	33.75"x33.5"x43.88" *	$
Full-jacketed, 40 gallon -18 kW		KELS-40F	420 (191)	37"x36.25"x46.88" *	$
Full-jacketed, 60 gallon -24 kW		KELS-60F	460 (209)	40"x38.5"x50.38" *	$
2" Draw-off (TVT-2) with perforated strainer (TPS-)					Standard
2/3-Jacketed, 20 gallon -12 kW		KELT-20	296 (134)	36"x38"x37.25" *	$
2/3-Jacketed, 25 gallon -12 kW		KELT-25	306 (139)	36"x36.75"x37.25" *	$
2/3-Jacketed, 30 gallon -15 kW		KELT-30	313 (142)	39"x38"x38.25" *	$
2/3-Jacketed, 40 gallon -18 kW		KELT-40	352 (160)	41"x38"x43.25" *	$
2/3 Jacketed, 60 gallon -18 kW		KELT-60	417 (189)	44.5"x42"x46.25" *	$
2/3-Jacketed, 80 gallon -18 kW		KELT-80	520 (236)	48"x45"x50.75" *	$
2/3-Jacketed, 100 gallon -24 kW		KELT-100	630 (286)	49.5"x48.75"x57.3" *	$
Full-jacketed, 20 gallon -18 kW		KELT-20F	340 (154)	40.38"x31.38"x33.88" *	$
Full-jacketed, 30 gallon -18 kW		KELT-30F	402 (182)	43.88"x33.5"x37.38" *	$
Full-jacketed, 40 gallon -18 kW		KELT-40F	500 (227)	47.12"x36.25"x40.13" *	$
Full-jacketed, 60 gallon -24 kW		KELT-60F	610 (277)	50"x39.5"x42.63" *	$
2" Draw-off valve (TVT-2) with perforated strainer (TPS-)					$
2/3-Jacketed, 20 gallon -12 kW		KEPS-20	196 (89)	23.75"x38"x34" *	$
2/3-Jacketed, 25 gallon -12 kW		KEPS-25	200 (91)	25.25"x36.75"x38" *	$
2/3-Jacketed, 30 gallon -15 kW		KEPS-30	226 (103)	27.75"x38"x36.5" *	$
2/3-Jacketed, 40 gallon -18 kW		KEPS-40	255 (116)	29.75"x38"x39" *	$
2/3 Jacketed, 60 gallon -18 kW		KEPS-60	390 (177)	33.75"x42"x38.25" *	$
2/3 Jacketed, 80 gallon -18 kW		KEPS-80	445 (202)	36.75"x45"x41" *	$
2/3-Jacketed 100 gallon -24 kW		KEPS-100	480 (218)	40"x48"x44.5" *	$
Full-jacketed, 20 gallon -18 kW		KEPS-20F	245 (111)	31.25"x31.25"x44.01" *	$
Full-jacketed, 30 gallon -18 kW		KEPS-30F	375 (170)	33.5"x33.5"x43.88" *	$
Full-jacketed, 40 gallon -18 kW		KEPS-40F	425 (193)	36.25"x36.5"x46.88" *	$
Full-jacketed, 60 gallon -24 kW		KEPS-60F	460 (209)	40"x38.5"x50.38" *	$
2" Draw-off (TVT-2) with perforated strainer (TPS-)					Standard

*Height of unit without cover. Dimensions may vary due to optional accessories, refer to specs for all measurements.

Description		Model Number	Weight	Dimension WxHxD	List Price
2/3 jacket, 20 gallon		KDLS-20	155 (70)	22.75"x37"x30" *	$
2/3 jacket, 30 gallon		KDLS-30	180 (82)	25.88"x37"x32.75" *	$
2/3 jacket, 40 gallon		KDLS-40	190 (86)	27.88"x37"35" *	$
2/3 jacket, 60 gallon		KDLS-60	265 (120)	31.38"x40.5"x35" *	$
2/3 jacket, 80 gallon		KDLS-80	308 (140)	34.75"x42.5"x38.8" *	$
2/3 jacket, 100 gallon		KDLS-100	360 (163)	37.25"x44.5"x40" *	$
2/3 jacket, 150 gallon		KDLS-150	465 (211)	44"x48"x56.38" *	$
Full-Jacket, 20 gallon		KDLS-20F	175 (79)	27.5"x37"x37.5" *	$
Full-Jacket, 30 gallon		KDLS-30F	240 (109)	31"x37"x41.25" *	$
Full-Jacket, 40 gallon		KDLS-40F	280 (127)	34.5"x37x45" *	$
Full-Jacket, 60 gallon		KDLS-60F	320 (145)	37"x40.5"x45.75" *	$
Full-Jacket, 80 gallon		KDLS-80F	380 (172)	42"x40.5"x56.38" *	$
2/3 jacket, 20 gallon		KDPS-20	155 (70)	22.75"x37"x30" *	$
2/3 jacket, 30 gallon		KDPS-30	180 (82)	25.88"37"x32.75" *	$
2/3 jacket, 40 gallon		KDPS-40	190 (86)	27.88"x37"x35" *	$
2/3 jacket, 60 gallon		KDPS-60	265 (120)	31.38"x40.5"x35" *	$
2/3 jacket, 80 gallon		KDPS-80	308 (140)	34.75"x42.5"x38.8" *	$
2/3 jacket, 100 gallon		KDPS-100	360 (163)	37.25"x44.5"x40" *	$
Full-Jacket, 20 gallon		KDPS-20F	175 (79)	27.5"x37"x37.8" *	$
Full-Jacket, 30 gallon		KDPS-30F	240 (109)	31"x37"x41.25" *	$
Full-Jacket, 40 gallon		KDPS-40F	280 (127)	34.5"x37"x45" *	$
Full-Jacket, 60 gallon		KDPS-60F	320 (145)	37"x40.5"x45.75" *	$
Full-Jacket, 80 gallon		KDPS-80F	380 (172)	43.88"x40.5"x56.4" *	$
2/3 jacket, 20 gallon		KDLT-20	240 (109)	34.75"x37"x41" *	$
2/3 jacket, 30 gallon		KDLT-30	285 (129)	37.75"x37"x42.5" *	$
2/3 jacket, 40 gallon		KDLT-40	332 (151)	39.75"x37"x45" *	$
2/3 jacket, 60 gallon		KDLT-60	356 (166)	43.25"x40.5"x48.5" *	$
2/3 jacket, 80 gallon		KDLT-80	424 (192)	46.75"x42.5"x52.5" *	$
2/3 jacket, 100 gallon		KDLT-100	480 (218)	49.25"x42.5"x60.8" *	$
Full-Jacket, 20 gallon		KDLT-20F	320 (145)	34.75"x37"x31" *	$
Full-Jacket, 30 gallon		KDLT-30F	350 (159)	37.75"x37"x37" *	$
Full-Jacket, 40 gallon		KDLT-40F	405 (184)	39.75"x37"x37" *	$
Full-Jacket, 60 gallon		KDLT-60F	460 (209)	43.25"x40.5"x41" *	$
2" Draw-off valve (TVT-2) with perforated strainer (TPS-)					$
2/3 jacket, 20 gallon		KDPT-20	230 (104)	34.75"x37"x41" *	$
2/3 jacket, 30 gallon		KDPT-30	275 (125)	37.75"x37"x43" *	$
2 /3 jacket, 40 gallon		KDPT-40	320 (145)	39.75"x37"x45" *	$
2/3 jacket, 60 gallon		KDPT-60	350 (159)	43"x40.5"x48" *	$
2/3 jacket, 80 gallon		KDPT-80	410 (186)	46.5"x42.5"x44" *	$

*Height of unit without cover. Dimensions may vary due to optional accessories, refer to specs for all measurements.

Direct Steam Kettles

Description		Model Number	Weight	Dimension WxHxD	List Price
2/3 jacket, 30 gallon -36" cabinet		DMT-30	475 (215)	36"x41.5"x33"	$
2/3 jacket, 40 gallon -36" cabinet		DMT-40	525 (239)	36"x42.5"x33"	$
2/3 jacket, 60 gallon -42" cabinet		DMT-60	600 (273)	42"x47.62"x33"	$
Draw-off valve		with perforated strainer (TPS-)			Standard
2/3 jacket, 30 gallon		DMS-30	375 (170)	36"x41.5"x33"	$
2/3 jacket, 40 gallon		DMS-40	400 (181)	36"x42.5"x33"	$
2/3 jacket, 60 gallon		DMS-60	500 (227)	42"x47.62"x33"	$
Draw-off valve		with perforated strainer (TPS-)			Standard

*Height of unit without cover. Dimensions may vary due to optional accessories, refer to specs for all measurements.

Electric Mixer Kettles - 50 PSI Standard

Description		Model Number	Weight	Dimensions WxHxD	List Price
Single - 40 gallon		KEMTL-40	830 (377)	62.25"x75.63"x38.25"	$
Single - 60 gallon		KEMTL-60	880 (400)	66"x80"x38.25	$
Single - 80 gallon		KEMTL-80	1050 (477)	69.25"x80"x38.25"	$
Single - 100 gallon		KEMTL-100	1295 (568)	71.5"x85"x38.25"	$
Double - 40 gallon		KEMTL-40-2	1600 (727)	102"x75.63"x38.25"	$
Double - 60 gallon		KEMTL-60-2	1650 (705)	108"x80"x38.25"	$
Double - 80 gallon		KEMTL-80-2	1850 (840)	116"x80"x38.25"	$
Double - 100 gallon		KEMTL-100-2	2150 (975)	121"x85"x38.25"	$

Direct Steam Mixer Kettles - 35 PSI Standard

Description		Model Number	Weight	Dimension WxHxD	List Price
40 gallon		KDMTL-40	700 (318)	62"x75.63"x38.25"	$
60 gallon		KDMTL-60	730 (331)	65"x80"x38.25"	$
80 gallon		KDMTL-80	840 (381)	67.75"x80"x38.25"	$
100 gallon		KDMTL-100	900 (410)	70"x85"x38.25"	$
40 gallon		KDMTL-40-2	1350 (613)	102"x75.63"x38.25"	$
60 gallon		KDMTL-60-2	1400 (636)	108"x80"x38.25"	$
80 gallon		KDMTL-80-2	1490 (677)	116"x80"x38.25"	$
100 gallon		KDMTL-100-2	1595 (725)	121"x80"x38.25"	$

Steam Kettle Options and Accessories

Description	Model Number	List Price
Contour Measuring Strips		
20-100 gal.	CMS	$
Permanent Etched Interior Markings		
Kettle size 6 gal.	GM-6	$
Kettle size 10 gal.	GM-10	$
Kettle size 12 gal.	GM-12	$
Kettle size 20 gal.	GM-20	$
Kettle size 30 gal.	GM-30	$
Kettle size 40 gal.	GM-40	$
Kettle size 60 gal.	GM-60	$
Kettle size 80 gal.	GM-80	$
Kettle size 100 gal.	GM-100	$
Steam Control Options, Tilting & Stationary Kettles		
Steam control valve KDCT-10	SCV-1	$
Steam control assembly consisting of line, strainer, steam inlet globe	STA-2	$
No. 316 liner for 2/3 jacketed kettles (60, 80 and 100 gallons)		$
No. 316 liner for 2/3 jacketed kettles (150 gallons)		$
No. 316 liner for fully jacketed kettles (30, 40 and 60 gallons)		$
No. 316 liner for fully jacketed kettles (80 gallons)		$
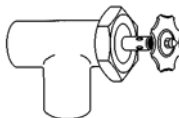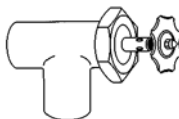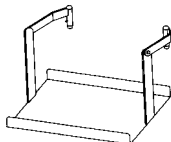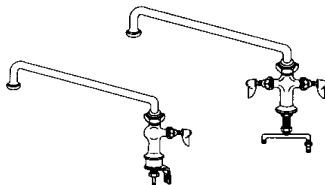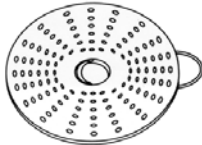
Mixer Kettle Options and Accessories

Description	List Price
2" manual butterfly valve	$
3" manual butterfly valve	$
Mixer kettle cover - 2 pc lift off	
40 gallon	$
60 gallon	$
80 gallon	$
100 gallon	$
Automatic Water Meter -6 ft. filler hose (specify end of side controls)	$

NOTE: Prices valid only if ordered with original equipment order
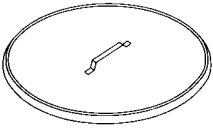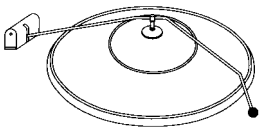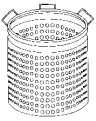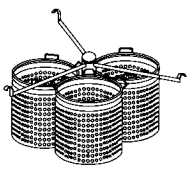
Steam Kettle & Braising Pan Options and Accessories

Description		Model Number	List Price
Tangent Draw-off Valve - Stationary Kettles			
3" in lieu of standard 2"		TVS-3	$
Tangent Draw-off Valve - Tilting Kettles			
1-1/2" Valve added to tilting kettle		TVT-1	$
2" Valve added to tilting kettle		TVT-2	$
3" Valve added to tilting kettle		TVT-3	$
Pan Support - Tilting Kettles			
20-100 gallons		PC-4	$
Pantry Faucets with Brackets			
Kettle Bracket Only		KB	$
12" single pantry faucet		SF-12	$
12" double pantry faucet		DF-12	$
18" single pantry faucet		SF-18	$
18" double pantry faucet		DF-18	$
SIngle pantry kettle filler, includes bracket		SF-60	$
Double pantry kettle filler, includes bracket		DF-60	$
Tangent Draw-off Valve Strainers			
Perforated strainer for 2" draw-offs		TPS-2	$
Perforated strainer for 3" draw-offs		TPS-3	$
Solid strainer for 2" draw-offs		TSS-2	$
Solid strainer for 3" draw-offs		TSS-3	$

Electric Kettle Options and Accessories

Description	List Price
200 to 240v, 60Hz	Standard
380 or 415 volts, 50Hz, 3-phase	$
440, 460 or 480 volts, 60 Hz, 3-phase	$
575 or 600 volts, 60 Hz, 3-phase	$
24 kW elements (recommended for large kettles)	$
33 kW elements (recommended for large kettles)	$
Export packaging (per unit)	$

Description		Model Number	List Price
6 gal.		C-6	$
10 gal.		C-10	$
20 gal.		C-20	$
20 gal. - Full jacket		C-20F	$
30 gal.		C-30	$
30 gal. - Full jacket		C-30F	$
40 gal.	LIFT OFF COVER	C-40	$
40 gal. - Full jacket		C-40F	$
60 gal.		C-60	$
60 gal. - Full jacket		C-60F	$
80 gal.		C-80	$
100 gal.		C-100	$
20 gal.		CH-20	$
20 gal. - Full jacket		CH-20F	$
30 gal.		CH-30	$
30 gal. - Full jacket		CH-30F	$
40 gal.		CH-40	$
40 gal. - Full jacket		CH-40F	$
60 gal.		CH-60	$
60 gal.- Full jacket		CH-60F	$
80 gal.		CH-80	$
100 gal.	SPRING ASSIST COVER	CH-100	$
In lieu of hinge cover for KSLG-20/40		CH-20/40	$
Condensate Ring - factory installed			$
20 gal. - Full jacket		2PHC-20F	$
30 gal. - Full jacket		2PHC-30F	$
40 gal.		2PHC-40	$
40 gal. - Full jacket		2PHC-40F	$
60 gal.		2PHC-60	$
60 gal. - Full jacket		2PHC-60F	$
80 gal.	TWO PIECE HINGED COVER	2PHC-80	$
100 gal.		2PHC-100	$
Single, Perforated Stainless Steel Basket			
6 gal.		SSB-6	$
10 gal. (can be used on 20 gal. kettle)		SSB-10	$
Triple, Perforated Stainless Steel Basket Assembly (2/3 jacketed kettle)			
20 gallon		TBA-20	$
30 gallon		TBA-30	$
40 gallon		TBA-40	$
60 gallon		TBA-60	$
80 gallon		TBA-80	$
100 gallon		TBA-100	$
Kettle Strainers			
6-10 gal.		TKS-1	$
20-100 gal.		TKS-2	$
20 gallon – Full Jacket		TKS-20F	$
30 gallon – Full Jacket		TKS-30F	$
40 gallon – Full Jacket		TKS-40F	$
60 gallon – Full Jacket		TKS-60F	$
Brush and Paddle Kit			
4 piece		1195615	$
6 piece		1191782	$

Braising Pans and Tilting Skillets

Braising Pans and Tilting Skillets

Description		Model Number	Weight	Dimension WxHxD	List Price
Gas floor skillet, 30 gal. 80,000 BTU		BGLT-30	684 (310)	49.5"x71.9"x43" *	$
Gas floor skillet, 40 gal. 100,000 BTU		BGLT-40	725 (328)	58.6"x71.9"x42.1" *	$
Electric floor skillet, 30 gal. 18kW		BECT-30	501 (228)	49.8"x67.6"x43.5" *	$
Electric floor skillet, 40 gal. 27kW		BECT-40	547 (248)	59"x67.5"x43.5" *	$
SCK-1 - 4" Swivel Casters, set of (4)					$
Voltage:					
220 VAC, 50/60 Hz, 1-phase (for gas units)					$
208 VAC, 50/60 Hz, 3-phase/240 VAC, 50/60 Hz, 3-phase					Standard
380-415 VAC, 50 Hz, 3-phase; 440-480 VAC, 60 Hz, 3-phase; 440-480 VAC, 60 Hz, 3-phase; 575-600 VAC, 60 Hz, 3-phase; 220/380 VAC, 50 Hz, 3-phase - 4-wire; 240/415 VAC, 50 Hz, 3-phase - 4-wire -add					$

NOTE: Electronic ignition on gas models standard
*Dimensions may vary due to optional accessories, refer to specs for all measurements.

Tilting Skillets

Description		Model Number	Weight	Dimension WxHxD	List Price
30 gallon electric open base tilt skillet with electric tilt -12 kW		BELTS-30	494 (224)	36"x74"x33"	$
40 gallon electric open base tilt skillet with electric tilt - 18kW		BELTS-40	575 (260)	48"x74"x33"	$
30 gallon gas open base tilt skillet with electric tilt* - 80,000 BTU		BGLTS-30	550 (249)	36"x70"x33"	$
40 gallon gas open base tilt skillet with electric tilt* - 100,000 BTU		BGLTS-40	736 (334)	48"x70"x33"	$

Open base tilting skillets standard with : power tilt, pour strainer, heavy-duty spring assist cover and electronic ignition on gas units.

Description		Model Number	Weight	Dimension WxHxD	List Price
30 gallon - 12 kW Electric, manual tilting skillet		BELM-30	545 (247)	36"x71.4"x38.9"	$
40 gallon - 18 kW Electric, manual tilting skillet		BELM-40	710 (322)	48"x70.9"x39.4"	$
30 gallon - 100,000 BTU Gas, manual tilting skillet		BGLM-30	550 (250)	36"x71.4"x38.9"	$
40 gallon - 125,000 BTU Gas, manual tilting skillet		BGLM-40	720 (327)	48"x70.9"x39.4"	$

Description		Model Number	Weight	Dimension WxHxD	List Price
30 gallon - 12 kW Electric, with electric tilt		BEMTS-30	617 (280)	36"x70.9"x39.5"	$
40 gallon - 18 kW Electric, with electric tilt		BEMTS-40	770 (349)	48"x70.9"x39.5"	$
30 gallon - 80,000 BTU Gas, with electric tilt		BGMTS-30*	650 (295)	36"x70.9"x39.5"	$
40 gallon - 100,000 BTU Gas, with electric tilt		BGMTS-40*	825 (374)	48"x70.9"x39.5"	$
60 gallon 100,000 BTU Gas, with electric tilt		BGMTS-60*	900 (408)	48"x77.5"46.50"	$

NOTE: Units come standard with manual tilt and pour stainer.
* standard with electronic ignition

Counter Tilting Skillets - Electric and Gas

Description	Model Number	Weight	Dimension WxHxD	List Price
16 gallon electric counter tilt skillet - 7.5kW	ECTRS-16	220 (100)	29.25"X38.75"X33.1"	$
16 gallon gas counter tilt skillet (NAT gas only) - 30,000 BTU	GCTS-16	290 (132)	29.25"X40.75"X29.88"	$
30" wide stand with drain drawer	KEDC-30SD	66 (30)		$
Electronic ignition				$

Counter Skillets

Description	Model Number	Weight	Dimension WxHxD	List Price
Counter skillet, 12 gal. 9kW	BECT-12	191 (87)	29.25"X34.13"X26.5"	$
30" wide stand with sliding shelf	KEDC-30	60 (28)		$
30" wide stand with drain drawer	KEDC-30SD	66 (30)		$

Oyster Cookers

Description	Model Number	Weight	Dimension WxHxD	List Price
Oyster Cooker - Direct steam, 2 liter capacity	TOC-2S	35 (16)	12.38"X17.88"X10"	$

Braising Pan and Skillet Options and Accessories

Description	Model Number	List Price
Lift-off cover for BECT-12	SC-12	$
Lift-off cover for ECTRS-16 & GCTS-16	SC-16	$
Lift-off cover for GCTS-16	SC-16S	$
Stainless steel stand for GCTS-16	SD-30-16S	$
Steam pan insert for BECT-12	SPI-12	$
Steam pan insert for ECTRS-16 & GCTS-16	SPI-16	$
Steam pan insert for GCTS-16	SPI-16S	$
Steam pan insert for BECT-30	SPI-24	$
Steam pan insert (except for BECT)	SPI-30	$
Steam pan insert for BECT-40	SPI-40	$
Stainless steel pour lip strainer for GCTS-16	PS-16S	$
12" Single pantry faucet	SF-12	$
12" Double pantry faucet	DF-12	$
Half size pan carrier (skillet with draw off for BGLM-30 and BELM-30)	PC-HC	$
Pan Carrier - BECT-30, 40 & BGLT-30, 40	PC-1	$
Pan Carrier - BELM-30, 40 & BGLM-30,40 & BELTS-30, 40 & BGLTS-30, 40 (not available in combination with tangent draw-off valve with the BELM-30 or BGLM-30)	PC-3	$
12, 16, 30, and 40 gallon marking		$
3" Stainless steel plumbing enclosures		$
380 or 415 volt, 50 Hz, 3-phase; 440, 460, or 480 volt, 60 Hz, 3-phase; 575 or 600 volt, 60 Hz, 3-phase		$
2" Valve added to tilting kettle	TVT-2	$
Perforated strainer for 2" draw-offs	TPS-2	$

Prison/Correctional Options

A full line of cooking equipment designed to meet the special needs of correctional institutions.

Convections Ovens

Correctional fasteners ....$

Door locking clasps .... $

Secured light cover ....$

Control panel cover. ....$

Expanded metal on flue/vent $8

Top and bottom enclosure for rear jacket (if applicable) ... $

Two Compartment Convection Steamers

Stainless steel hinged cover over control panel ....$

Cabinet base doors with locking provision ....$

Correctional screws and tack welds .... $

Direct Steam, Electric and Gas Kettle - Stationary

Stainless steel perf. step cover draw-off valve ....$

Correctional screws & tack welds where applicable .... $

Locking mechanism for lids ....$

Stainless steel hinged cover over control panel with locking provision (electric and gas kettles) $

Direct Steam, Electric and Gas Kettles - Tilting

Correctional screws & tack welds where applicable ....$

Stainless steel hinged cover over control panel with locking provisions ....$

Electric and Gas Heated Skillets

Correctional screws & tack welds where applicable ....$

Stainless steel hinged cover over control panel with locking provisions ....$

Restaurant Range

Correctional fasteners ....$

Door locking clasp ....$

Knob cover ....$

Heavy Duty Counterline

Correctional fasteners ....$

Knob cover ....$

Platinum

Correctional fasteners ....$

Door locking clasp ....$

Knob cover ....$

Control panel cover (oven base only) ....$

- **Protects against tampering:** stops unauthorized changes in settings, fit or operation.
  - **Deters vandalism:** stops intentional damage designed to disrupt operation or disable equipment.
    - **Eliminates safety risks:** modified to include non-removable parts, shatterproof windows and equipment floor anchors.

Sales Representatives

Find your closest Southbend Representative online
at www.southbendnc.com

1

Click "FIND A REP"

2

Select Your Area

3

Contact your Sales Rep

Order Status

Check Your Order On-line In 3 Easy Steps
at **www.southbendnc.com** or on **AutoQuotes**

1
Click "Order Status" located at the top of the page

2
Enter your PO or Order Number

3
Get your order status and track delivery with the convenient freight links!

Service Agencies

Locate your Factory Authorized Service Agency at
www.southbendnc.com

Southbend offers a **24/7 Warranty** on all of our equipment.
That means, 24 hours a day, 7 days a week.

1
Select "FIND SERVICE & PARTS"

2
Enter your zipcode

3
Select Your Area

Limited Warranty

Southbend warrants that the equipment, as supplied by the factory to the original purchasers, is free from defects in materials and workmanship. Should any part thereof become defective as a result of normal use within the period and limits defined below, then at the option of Southbend such parts will be repaired or replaced by Southbend or its Authorized Service Agency. This warranty is subject to the following conditions:

Repairs under this warranty are to be performed by a Southbend Authorized Service Agency. Southbend cannot be responsible for charges incurred or service performed by non-Southbend Authorized Agencies. In all cases the closest Southbend Authorized Service Agency must be used.

TIME PERIOD:

One year labor, one year parts effective from the date of original purchase. The authorized service agency will require proof of purchase before performing warranty repairs.

Heavy Duty Sectional: Three years on operational parts, three years labor.
Gold Convection Oven: Three years on operational parts, three years labor.
Silverstar Convection Oven: Two years on operational parts, two years labor.

Exceptions to standard warranty, effective within above limitations:

• Alkaline batteries are not covered under warranty.

• Maximum 90 days parts and labor warranty covers the following from date of installation: Glass windows, door seals, rubber seals, light bulbs, spark ignitors, ceramic burner tiles, sight glasses, cathodic descaler or anodes, broiler briquettes and drip shields.

• Pressure Steam Boiler Shell - Prorated 2 years extended warranty on boiler shell only - no labor.

  Boiler shells which have not been properly maintained will not be covered by warranty. In all cases, parts covered by a five year warranty will be shipped FOB the factory after the first year.

EXCLUSIONS:

• Equipment failure relating to improper installation. Examples are: improper utility connection, improper utilities supply and problems due to ventilation.

• Equipment that has not been properly maintained. Examples are: calibration of controls, adjustments to pilots and burners, damage from improper cleaning, and water damage to controls.

• Equipment that has not been used in an appropriate manner, or has been subject to misuse or misapplication, neglect, abuse, accident, damage during transit or delivery, fire, flood, riot, or act of mother nature.

If the equipment has been changed, altered, modified or repaired by other than a qualified service technician during or after the limited warranty period, then the manufacturer shall not be liable for any damages to any person or to any property

Limited Warranty

which may result from the use of the equipment thereafter.

Equipment failure caused by inadequate water quality is not covered under warranty. WATER QUALITY must not exceed the following limits: Total Dissolved Solids (TDS) - 60 PPM (Parts Per MIllion). Hardness - 2 Grains or 35 PPM, PH Factor - 7.0 to 7.5. Water pressure 30 PSI minimum, 60 PSI maximum. Boiler maintenance is the responsibility of the owner and is not covered by warranty.

Southbend does not assume any liability for extended delays in replacing or repairing any items in the equipment beyond the control of Southbend. "Southbend shall not be liable for consequential or special damages of any nature that may arise in connection with such product or part." Should service be required at times which normally involve premium labor rates, the owner shall be charged for the difference between normal service rates and such premium rates.

This warranty only covers product shipped into the 48 contiguous United States, Alaska and Hawaii.

This equipment is intended for commercial use only. Warranty is void if equipment is installed in other than commercial application.

Warranty on all replacement parts which are replaced in the field by Southbend Authorized Service Agencies will be limited to three months on labor, and materials (parts) effective from the date of installation. See LIMITED WARRANTY - REPLACEMENT PARTS for conditions and limitations.

"THE FOREGOING WARRANTY IS IN LIEU OF ANY AND ALL OTHER WARRANTIES EXPRESSED OR IMPLIED INCLUDING ANY IMPLIED WARRANTY OF MERCHANTABILITY OR FITNESS, AND CONSTITUTES THE ENTIRE LIABILITY OF SOUTHBEND. IN NO EVENT DOES THE LIMITED WARRANTY EXTEND BEYOND THE DURATION OF ONE YEAR FROM THE EFFECTIVE DATE OF SAID WARRANTY -EXCEPT WHERE   NOTED."

WARRANTY: Southbend's warranty of product is limited to one year from date of purchase on both parts and labor, however the term of warranty shall not exceed 18 months from date of purchase from the factory and covers installations in the continental United States & Canada only. Southbend reserves the right to service equipment and or provide replacements on a prorated basis throughout the warranty term as deemed appropriate by Southbend. Any equipment removed from the operators facility without the written approval of Southbend prior is done so at the responsibility of the party doing so. Southbend will not accept any return or continue any repair unless written authorization is given prior to removal. Any party removing equipment does so at their own expense and liability. This warranty is as designated in Southbend's published Limited Warranty.

Additional Warranty

ADDITIONAL 1 YEAR WARRANTY
NET PRICES
(Parts and Labor)

AN EXTENSION OF SOUTHBEND'S STANDARD WARRANTY MAY BE PURCHASED WITH NEW EQUIPMENT UP TO 60 DAYS AFTER THE ORIGINAL EQUIPMENT PURCHASE. EXTENDED WARRANTY DOES NOT AFFECT ITEMS WHICH HAVE LIMITATIONS OR EXTENDED PERIODS OF COVERAGE IN THE PUBLISHED SOUTHBEND LIMITED WARRANTY.

Restaurant Ranges

Restaurant Ranges (Electric, Ultimate or S-Series) with any single oven or single cabinet base..$

Restaurant Ranges (Ultimate or S-Series) with any double oven or double cabinet base...........$

Sectional

Sectional - Any Oven Base, Cabinet, Modular ....$

Convection Ovens

G-Series- per deck ....$

SL-Series - per deck ....$

B-Series - per deck ....$

1/2 Size - per deck ....$

TV-Series - per deck ....$

Broilers

Upright Broilers/Steakhouse Broiler ....$

Compact Infra-red Broilers...$

Radiant Salamanders/Broilers..$

Cheesemelters ....$

Counter Steam

All Counter Steamers...$

Heavy Duty Steam

Braising Pans ....$

Kettles ....$

Boiler Base Steamers..$

Counterline

Heavy Duty Counterline ....$

Fryers & Pasta Cookers

All Fryers and Pasta Cookers...$

From the Southbend Team...
Thank you for your support!

Southbend MAP & M.R.I.C.P. Policy

Southbend – Star Group

Minimum Advertised Price & Minimum Resale Internet Cart

MINIMUM ADVERTISED PRICE (MAP) POLICY
This Policy applies to ANY and ALL means of Advertised Pricing for all Brands

- MAP Policy - Current Dealer List less 45% rounded up to whole number (Unless a product is offered on a Cornerstone Program for which a set MAP price is provided). Must list only price at or higher than MAP.
- Dealer may offer or combine free accessories with products (i.e. casters, warranty, freight).

All internet Advertised Prices must show the product's "MAP" price. Dealers may not use the words: "Call for Pricing", "Chat for Pricing", "Text for Pricing", "Email for Pricing", strike-through the price, or any of the like. This includes "shopping cart - price", "chat box - price", and "emailed - price" that appear on the internet in any format on any Dealer's public internet website or public internet-based account, including internet search engine shopping feeds, are all subject to the Southbend and Star Group MAP Policy.

MINIMUM RESALE INTERNET CART PRICE POLICY
Southbend and Star Group require that when Dealers sell select products (listed below) through internet sales and / or show rooms that these products are subject to (M.R.I.C.P.) and are sold at a price no more than a 52% discount rounded up to whole number off the current List Price. This is the Southbend and Star Group "Minimum Resale Internet Cart Price" (M.R.I.C.P.). The Dealer may not substitute the words: "Call for Pricing", "Text for Pricing" or "Email for Pricing" in lieu of stating a product's Minimum Resale Internet Cart Price.

The (M.R.I.C.P.) applies to the final check out price of the product.

The MAP policy applies to prices advertised including shopping cart price, chat box price, emailed price, and price on the internet website or search engines. This does not apply to prices that are communicated by means other than through the internet, including contract negotiations, negotiations in the field or at a Dealer's place of business.

The M.R.I.C.P. policy applies to the following Brands or Brand product segments:

Brands in their Entirety	Southbend Categories	Star Categories	Wells Categories
Lang	Gold Convection Ovens	Ultramax (800-Series Products)	Ventless
Desmon	Platinum (P-Series)	ProMax Panini's	Dry Wells
	Refrigeration Steam	(PST, PGT, PSC, PGC-Series Products)	Cold Wells

TRADEMARKS AND CORPORATE LOGO (ALL REGISTERED INFORMATION)
The Companies grant the Authorized Dealer limited permission to use the trademark, trade name, corporate logo, product images and product content. Dealers may use the Groups corporate logo to designate the source of Products or to describe the Dealer's relationship with the Brand(s). Dealer's use of the Southbend and Star Group's trademarks and corporate logo's must comply with the usage guidelines. Dealers may not register, purchase, directly or indirectly use or control the Southbend and Star Group domain names (including all levels of domain names and sub-domain names anywhere in the computer address) containing the Brand(s) trade name, logo, trademark, or anything similar ("Infringing Domains"). Any misuse or redirection will prosecuted. We reserve the right to restrict or prosecute misused or misleading use of owned trademarks or trade names.

POLICY VIOLATIONS
a) Minimum Advertised Pricing including "no pricing", "call for pricing", "text for pricing", "email for pricing", "internet-displayed pricing", "shopping cart - price", "chat box - price", "emailed - price" and selling over the internet will be reviewed using third-party monitoring services to assure consistent adherence to these policies by all Dealers.
b) Minimum Resale Internet Cart Price, Southbend and Star Group products are to be sold at a discount of no more than 52% off current list, rounded up to the whole number. The M.R.I.C.P.
c) If a violation from either of these policies is identified, the non-compliant dealer will be contacted and notified.
d) If the notified dealer fails to promptly comply within twenty four (24) hours or less with the MAP, M.R.I.C.P. Policies, trade name, trademark, and corporate logo, the noncompliance will result in the enforcement of these policies.

Dealer will be subject to penalties up to and including but not limited to:
1ST violation: Written & Verbal communication
2ND violation: Loss of rebate and/or marketing incentives or programs (accrued or due in total)
3RD violation: a) Suspension of account
         b) Revoked permission to use Group trademark, trade name, corporate logos, product images and product content. Notice will be given to comply within a time period.

NOTES

Partnered Together To Serve You Better

SOUTHBEND *Since 1898*

Toastmaster

DESMON
Food Service Equipment
North America

WELLS

Lang

Holman
A Star Manufacturing Company

STAR

SOUTHBEND *Since 1898*

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Join us for a World-Class factory training!

Training program agenda includes...

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- Manufacturing plant tour of each specific product line
- Great learning environment

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Visit **www.southbendnc.com** for scheduled training dates.

To maintain the high quality standards of our training program, we have limited seating for each session.

SOUTHBEND *Since 1898*

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WELLS

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