



Creating Today's Cooking Solutions

2016 Price List

- Effective January 1st 2016 -



Platinum Suites
- 100% Stainless Steel Construction -



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, Bronze Ovens, and Steam products are not eligible for the Service First™ program.

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, President - Southbend



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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)



MySouthbendnc.com Customer Portal

- An efficient, virtual environment for customers, catering to their specific equipment and parts needs.
- Place web-based parts orders by purchase order - OR - credit card.
- Stores all customer specific information and enables faster ordering through the use of our new “shopping cart” function.

- Need Parts? Order Online
- Warranty Registration
- Order Inquiry and Status
- Need Service? Let Us Know



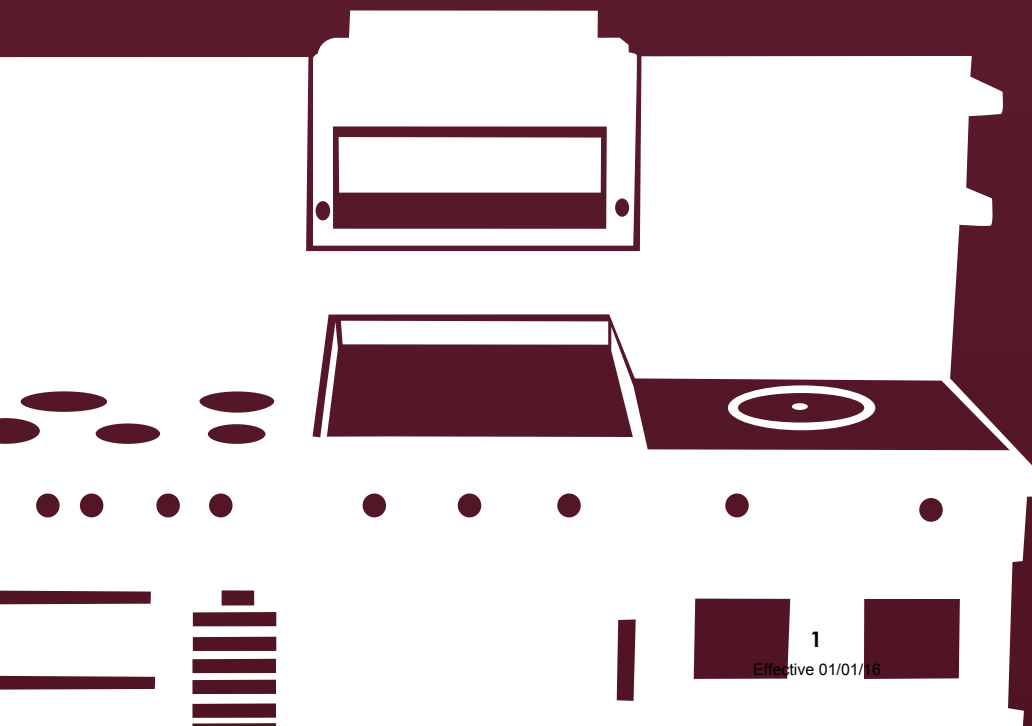
Platinum Series

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°F 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.

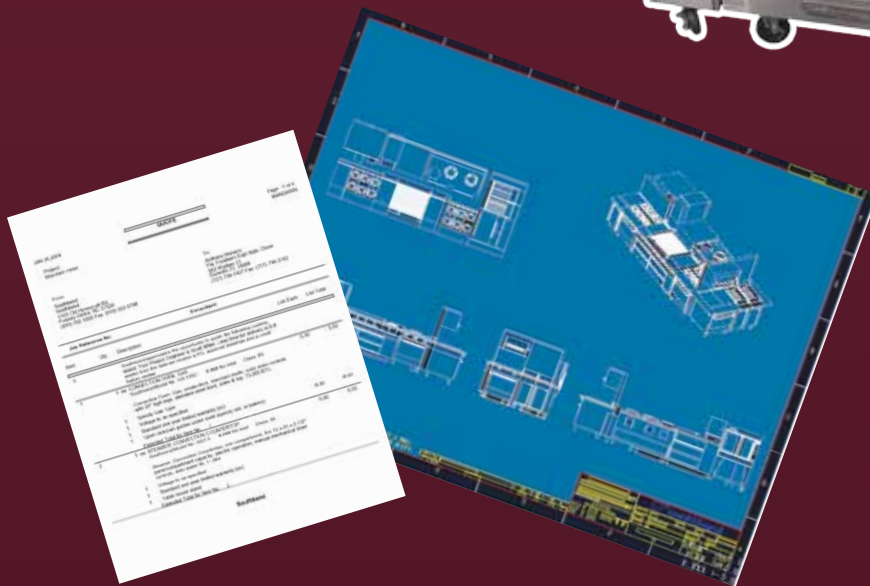


SALES ENGINEERING AND CUSTOM DESIGNS

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.



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	20K	33K
Optional open top BTU (NAT)	45K	n/a	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	1 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°F-550°F	150°F-500°F	low-500°F	150°F-550°F
Continuous front rail on every piece	Yes	No	No	No
Refrigerated base mount	Yes	No	Yes	Yes



Open Top Range



P36D-BBB-SU Step-up
w/ optional flue riser and casters

- **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



P36D-BBB
w/ optional flue riser and casters

Open Top - 35,000 BTU

Configuration	Oven Base	Model Number	Weight	Dimension WxHxD	List Price	
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"	\$ 4,217	<i>step-up (SU)</i> \$ 4,585
					\$ 4,401	\$ 4,768
24" open top with 4 -35,000 BTU burners		P24N-BB/P24N-BB-SU P24C-BB/P24C-BB-SU	260 (118) 400 (181)	24"x13.5"x37.5" 24"x41"x37.5"	\$ 5,978	<i>step-up (SU)</i> \$ 6,469
					\$ 6,416	\$ 7,050
32" open top with 6 -32,000 BTU burners		none cabinet standard convection	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"	\$ 7,547	<i>step-up (SU)</i> \$ 8,150
					\$ 9,503	\$ 9,946
					\$ 11,189	\$ 11,731
					\$ 14,914	\$ 16,173
36" open top with 6 -35,000 BTU burners		none cabinet standard convection	390 (178) 460 (209) 706 (320) 759 (344)	36"x13.5"x37.5" 36"x41"x37.5" 36"x41"x37.5" 36"x41"x40.25"	\$ 7,986	<i>step-up (SU)</i> \$ 8,457
					\$ 9,773	\$ 10,288
					\$ 11,386	\$ 12,056
					\$ 15,864	\$ 15,979
48" open top with 8 -35,000 BTU burners		none cabinet standard convection	276 (125) 462 (209) 568 (257) 621 (281)	48"x13.5"x37.5" 48"x41"x37.5" 48"x41"x37.5" 48"x41"x40.25"	\$ 9,532	<i>step-up (SU)</i> \$ 10,086
					\$ 11,654	\$ 12,261
					\$ 13,573	\$ 14,366
					\$ 17,769	\$ 17,896

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		P16N-X P16C-X	150 (68) 220 (100)	16"x13.5"x37.5" 16"x41"x37.5"	\$ 4,410
					\$ 4,639
18" open top with 2 -45,000 BTU burners		P18N-X P18C-X	180 (81) 250 (113)	18"x13.5"x37.5" 18"x41"x37.5"	\$ 4,444
					\$ 5,042
32" open top with 4 -45,000 BTU burners		none cabinet standard convection	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"	\$ 6,717
					\$ 8,078
					\$ 9,920
					\$ 13,741
36" open top with 4 -45,000 BTU burners		none cabinet standard convection	375 (169) 510 (230) 630 (286) 670 (305)	36"x13.5"x37.5" 36"x41"x37.5" 36"x41"x37.5" 36"x41"x40.25"	\$ 6,878
					\$ 8,277
					\$ 10,176
					\$ 14,079

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



P36D-CCC
w/Optional Casters & Flue Riser

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

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"	\$ 4,291 \$ 4,979
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"	\$ 4,768 \$ 5,599
24" charbroiler with 64,000 BTU	none cabinet	P24N-CC P24C-CC	300 (136) 330 (150)	24"x13.5"x37.5" 24"x41"x37.5"	\$ 6,230 \$ 7,155
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"	\$ 7,982 \$ 8,320 \$ 10,243 \$ 14,443
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"	\$ 8,073 \$ 9,608 \$ 11,889 \$ 15,956
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"x41"x37.5" 48"x41"x40.25"	\$ 9,791 \$ 11,257 \$ 13,385 \$ 18,161

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



P36W-CCC
with optional casters

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.

Wood Smoker

Configuration		Model Number	Weight	Dimension WxHxD	List Price
36" charbroiler with 96,000 BTU		P36W-CCC	330 (150)	36"x41"x37.50"	\$ 11,338
48" charbroiler with 128,000 BTU		P48W-CCCC	363 (165)	48"x41"x37.50"	\$ 14,407
60" charbroiler with 160,000 BTU		P60W-CCCCC	596 (270)	60"x41"x37.50"	\$ 17,089
72" charbroiler with 192,000 BTU		P72W-CCCCCC	660 (299)	72"x41"x37.50"	\$ 20,462

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.



Griddle



P36D-TTT
w/Optional Casters & Flue riser

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

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"	\$ 4,385 \$ 4,660	
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"	<i>manual</i> \$ 4,793 \$ 5,139	<i>thermostatic</i> \$ 5,655 \$ 5,960
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"	<i>thermostatic</i> \$ 6,367 \$ 6,672	
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"	<i>manual</i> \$ 6,133 \$ 7,339	<i>thermostatic</i> \$ 6,781 \$ 7,794
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"	<i>manual</i> \$ 7,839 \$ 9,443 \$ 11,340 \$ 15,545	<i>thermostatic</i> \$ 8,379 \$ 10,043 \$ 12,029 \$ 16,351
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"	<i>manual</i> \$ 8,019 \$ 9,644 \$ 12,033 \$ 16,074	<i>thermostatic</i> \$ 8,602 \$ 10,471 \$ 12,293 \$ 16,608
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"	<i>manual</i> \$ 9,901 \$ 12,068 \$ 13,974 \$ 18,317	<i>thermostatic</i> \$ 10,262 \$ 12,662 \$ 14,841 \$ 19,165

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	240 (108)	16"x13.5"x37.5"	\$ 6,785
		P16C-P	270 (122)	16"x41"x37.5"	\$ 7,152
18" plancha with 16,000 BTU	none cabinet	P18N-P	250 (113)	18"x13.5"x37.5"	\$ 7,462
		P18C-P	280 (127)	18"x41"x37.5"	\$ 8,253
24" plancha with 32,000 BTU	none cabinet	P24N-PP	300 (136)	24"x13.5"x37.5"	\$ 8,137
		P24C-PP	330 (150)	24"x41"x37.5"	\$ 9,353
32" plancha with 48,000 BTU	none cabinet standard convection	P32N-PPP	400 (182)	32"x13.5"x37.5"	\$ 10,055
		P32C-PPP	560 (255)	32"x41"x37.5"	\$ 12,052
		P32D-PPP	700 (318)	32"x41"x37.5"	\$ 14,434
		P32A-PPP	740 (336)	32"x41"x40.25"	\$ 19,622
36" plancha with 48,000 BTU	none cabinet standard convection	P36N-PPP	400 (182)	36"x13.5"x37.5"	\$ 10,323
		P36C-PPP	560 (255)	36"x41"x37.5"	\$ 12,565
		P36D-PPP	700 (318)	36"x41"x37.5"	\$ 14,751
		P36A-PPP	740 (336)	36"x41"x40.25"	\$ 19,930

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.



Uniform and Graduated Hot Top



P36C-GRAD
w/Optional Casters & Flue riser

Graduated Hot Top

- 62,000 BTU burner
- Hi/Lo control setting
- Center operates at 1000°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



P32-HH
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"	\$ 4,401 \$ 4,789
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"	\$ 4,912 \$ 5,165
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"	\$ 5,655 \$ 5,959
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"	\$ 6,058 \$ 7,190
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"	\$ 7,369 \$ 8,947 \$ 10,990 \$ 14,303
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"	\$ 7,502 \$ 9,086 \$ 11,592 \$ 14,504
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"	\$ 7,354 \$ 8,951 \$ 10,556 \$ 14,299
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"	\$ 7,540 \$ 9,145 \$ 10,758 \$ 14,511
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"	\$ 7,842 \$ 9,511 \$ 11,188 \$ 15,091

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.



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	P32N-XH	300 (136)	32"x13.5"x37.5"	\$ 8,334
		cabinet	P32C-XH	440 (200)	32"x41"x37.5"	\$ 10,096
		standard	P32D-XH	570 (259)	32"x41"x37.5"	\$ 11,970
		convection	P32A-XH	710 (322)	32"x41"x40.25"	\$ 16,046
32" range Top with 2 -45,000 BTU open top burners and 16" hot top in rear.		none	P32N-XH-RE	300 (136)	32"x13.5"x37.5"	\$ 8,392
		cabinet	P32C-XH-RE	440 (200)	32"x41"x37.5"	\$ 10,156
		standard	P32D-XH-RE	570 (259)	32"x41"x37.5"	\$ 12,190
		convection	P32A-XH-RE	710 (322)	32"x41"x40.25"	\$ 16,224
32" range Top with 2 -45,000 BTU open top burners and 16" griddle.		none	P32N-XG / P32N-XT	390 (177)	32"x13.5"x37.5"	<i>manual</i> \$ 8,840 <i>thermostatic</i> \$ 9,632
		cabinet	P32C-XG / P32C-XT	490 (222)	32"x41"x37.5"	\$ 9,403 \$ 10,428
		standard	P32D-XG / P32D-XT	660 (300)	32"x41"x37.5"	\$ 12,104 \$ 13,130
		convection	P32A-XG / P32A-XT	800 (363)	32"x41"x40.25"	\$ 16,158 \$ 17,361
32" range Top with 2 -45,000 BTU open top burners and 16" charbroiler.		none	P32N-XC	300 (136)	32"x13.5"x37.5"	\$ 9,655
		cabinet	P32C-XC	440 (200)	32"x41"x37.5"	\$ 11,446
		standard	P32D-XC	570 (259)	32"x41"x37.5"	\$ 13,406
		convection	P32A-XC	710 (322)	32"x41"x40.25"	\$ 17,347
32" range Top with 16" hot top and 16" charbroiler.		none	P32N-HC	300 (136)	32"x13.5"x37.5"	\$ 10,142
		cabinet	P32C-HC	440 (200)	32"x41"x37.5"	\$ 12,257
		standard	P32D-HC	570 (259)	32"x41"x37.5"	\$ 13,929
		convection	P32A-HC	710 (322)	32"x41"x40.25"	\$ 17,868
32" range Top with 16" hot top and 16" griddle.		none	P32N-HG / P32N-HT	390 (177)	32"x13.5"x37.5"	<i>manual</i> \$ 10,579 <i>thermostatic</i> \$ 11,191
		cabinet	P32C-HG / P32C-HT	490 (223)	32"x41"x37.5"	\$ 12,981 \$ 13,232
		standard	P32D-HG / P32D-HT	660 (300)	32"x41"x37.5"	\$ 14,374 \$ 15,037
		convection	P32A-HG / P32A-HT	800 (363)	32"x41"x40.25"	\$ 18,334 \$ 19,127
32" range Top with 16" griddle and 16" charbroiler.		none	P32N-GC / P32N-TC	390 (177)	32"x13.5"x37.5"	<i>manual</i> \$ 10,703 <i>thermostatic</i> \$ 11,544
		cabinet	P32C-GC / P32C-TC	490 (223)	32"x41"x37.5"	\$ 12,454 \$ 13,325
		standard	P32D-GC / P32D-TC	660 (300)	32"x41"x37.5"	\$ 14,441 \$ 15,391
		convection	P32A-GC / P32A-TC	800 (363)	32"x41"x40.25"	\$ 18,150 \$ 19,367

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	P36N-BHH	300 (136)	36"x13.5"x37.5"	\$ 8,616	
		cabinet	P36C-BHH	440 (200)	36"x41"x37.5"	\$ 10,375	
		standard	P36D-BHH	570 (259)	36"x41"x37.5"	\$ 12,186	
		convection	P36A-BHH	710 (322)	36"x41"x40.25"	\$ 16,202	
36" range Top with 4 -35,000 BTU open top burners and 12" hot top		none	P36N-BBH	300 (136)	36"x13.5"x37.5"	\$ 8,806	
		cabinet	P36C-BBH	440 (200)	36"x41"x37.5"	\$ 10,572	
		standard	P36D-BBH	570 (259)	36"x41"x37.5"	\$ 12,358	
		convection	P36A-BBH	710 (322)	36"x41"x40.25"	\$ 16,486	
36" range Top with 2 -35,000 BTU open top burners and 24" griddle.		none	P36N-BGG / P36N-BTT	390 (177)	36"x13.5"x37.5"	<i>manual</i> \$ 8,663	<i>thermostatic</i> \$ 9,825
		cabinet	P36C-BGG / P36C-BTT	490 (222)	36"x41"x37.5"	\$ 11,056	\$ 12,139
		standard	P36D-BGG / P36D-BTT	660 (300)	36"x41"x37.5"	\$ 12,999	\$ 14,494
		convection	P36A-BGG / P36A-BTT	800 (363)	36"x41"x40.25"	\$ 17,611	\$ 19,080
36" range Top with 4 -35,000 BTU open top burners and 12" griddle.		none	P36N-BBG	300 (136)	36"x13.5"x37.5"	\$ 8,228	
		cabinet	P36C-BBG	440 (200)	36"x41"x37.5"	\$ 10,510	
		standard	P36D-BBG	570 (259)	36"x41"x37.5"	\$ 12,361	
		convection	P36A-BBG	710 (322)	36"x41"x40.25"	\$ 16,656	
36" range Top with 2 -35,000 BTU open top burners and 24" charbroiler.		none	P36N-BCC	300 (136)	36"x13.5"x37.5"	\$ 9,115	
		cabinet	P36C-BCC	440 (200)	36"x41"x37.5"	\$ 11,243	
		standard	P36D-BCC	570 (259)	36"x41"x37.5"	\$ 13,404	
		convection	P36A-BCC	710 (322)	36"x41"x40.25"	\$ 17,651	
36" range Top with 4 -35,000 BTU open top burners and 12" charbroiler.		none	P36N-BBC	390 (177)	36"x13.5"x37.5"	\$ 8,727	
		cabinet	P36C-BBC	490 (223)	36"x41"x37.5"	\$ 11,320	
		standard	P36D-BBC	660 (300)	36"x41"x37.5"	\$ 13,245	
		convection	P36A-BBC	800 (363)	36"x41"x40.25"	\$ 17,163	
36" range Top with 24" griddle and 12" charbroiler.		none	P36N-GGC / P36N-TTC	390 (177)	36"x13.5"x37.5"	<i>manual</i> \$ 10,915	<i>thermostatic</i> \$ 11,875
		cabinet	P36C-GGC / P36C-TTC	490 (223)	36"x41"x37.5"	\$ 12,724	\$ 13,696
		standard	P36D-GGC / P36D-TTC	660 (300)	36"x41"x37.5"	\$ 14,750	\$ 15,804
		convection	P36A-GGC / P36A-TTC	800 (363)	36"x41"x40.25"	\$ 18,389	\$ 19,776
36" range Top with 24" plancha and 12" charbroiler.		none	P36N-PPC	390 (177)	36"x13.5"x37.5"	\$ 12,428	
		cabinet	P36C-PPC	490 (223)	36"x41"x37.5"	\$ 14,331	
		standard	P36D-PPC	660 (300)	36"x41"x37.5"	\$ 16,750	
		convection	P36A-PPC	800 (363)	36"x41"x40.25"	\$ 20,989	


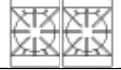

Note: In the model number: "D" specifies standard oven and "A" specifies convection oven. "G" specifies manual griddle and "T" specifies thermostatic controls. Number of racks: standard oven has 2 racks and convection oven has 3 racks.

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"	\$ 2,464
Double Stock Pot Range 240,000 BTU		none	SPR-2J	165 (75)	36"x24"x22.5"	\$ 3,935
Double Stock Pot Range 90,000 BTU		none	SPR-2J-FB	175 (80)	18"x24"x40.5"	\$ 3,747



Gas Regulators - Options and Accessories	Part Number	List Price
1" Gas regulator, natural gas -preset @ 6". max capacity 600,000 BTU *	1167782	\$ 143
1" Gas regulator, LP gas -preset @ 10". max capacity 600,000 BTU *	1167783	\$ 143
1 1/4" Gas regulator, natural gas -preset @ 6". max capacity 2,500,000 BTU *	4450009	\$ 242
1 1/4" Gas regulator, LP gas -preset @ 10". max capacity 2,500,000 BTU *	4450010	\$ 242
1" Gas shut-off valve	4450007	\$ 96
1 1/4" Gas shut-off valve for sectional batteries	4450008	\$ 129
1" Quick disconnect with 48" flex hose	1130195	\$ 600
1" Quick disconnect with 60" flex hose	1130194	\$ 708
Restraining device	1176867	\$ 63

* ALL stand alone sectional units require 1" NPT gas pressure regulators. Battered 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"	\$ 1,289
P12C-S	12"	cabinet	121 (54)	12"x41"x37.5"	\$ 2,465
P16N-S	16"	none	110 (49)	16"x13.5"x37.5"	\$ 1,401
P16C-S	16"	cabinet	131 (60)	16"x41"x37.5"	\$ 2,579
P18N-S	18"	none	120 (63)	18"x13.5"x37.5"	\$ 1,569
P18C-S	18"	cabinet	141 (64)	18"x41"x37.5"	\$ 2,830
P24N-SS	24"	none	150 (68)	24"x13.5"x37.5"	\$ 1,737
P24C-SS	24"	cabinet	180 (81)	24"x41"x37.5"	\$ 3,081
P32N-SS	32"	none	185 (83)	32"x13.5"x37.5"	\$ 1,944
P32C-SS	32"	cabinet	220 (99)	32"x41"x37.5"	\$ 3,514
P36N-SSS	36"	none	220 (99)	36"x13.5"x37.5"	\$ 2,157
P36C-SSS	36"	cabinet	260 (117)	36"x41"x37.5"	\$ 3,955

"T" gas connection for utility cabinet includes 1-1/4" regulator and shut-off.....\$ 1,618

For special size spreader cabinets, up to 72" wide, use price of next largest size and add \$ 345.

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 \$ 345).

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)	\$ 3,161
PCF64	64"	142 (65)	\$ 3,760
PCF72	72"	165 (75)	\$ 4,284
PCF80	80"	174 (79)	\$ 4,716
PCF96	96"	210 (95)	\$ 5,072
For special size frames, up to 96" wide: use price of next largest and add \$ 212			
28" High Stands for Modular Units			
PL/24	24"	88 (40)	\$ 2,284
PL/32	32"	94 (43)	\$ 2,359
PL/36	36"	150 (69)	\$ 2,482
PL/48	48"	198 (91)	\$ 3,161
PL/60	60"	210 (95)	\$ 3,466
PL/64	64"	222 (100)	\$ 3,760
PL/72	72"	245 (112)	\$ 4,058
Castors			
PL/24, PL/32, PL/36, PL/48			\$ 409
PL/60, PL/64, PL/72			\$ 597

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"	\$ 431	\$ 127
PR24-16	16"	31 (14)	16"x24"	\$ 574	\$ 169
PR24-18	18"	31 (14)	18"x24"	\$ 595	\$ 176
PR24-20	20"	32 (15)	20"x24"	\$ 616	\$ 181
PR24-24	24"	33 (15)	24"x24"	\$ 653	\$ 189
PR24-32	32"	55 (25)	32"x24"	\$ 760	\$ 213
PR24-36	36"	62 (28)	36"x24"	\$ 775	\$ 234
PR24-48	48"	80 (37)	48"x24"	\$ 1,052	\$ 297
PR24-60	60"	86 (39)	60"x24"	\$ 1,226	\$ 364
PR24-64	64"	92 (41)	64"x24"	\$ 1,312	\$ 392
PR24-72	72"	102 (46)	72"x24"	\$ 1,475	\$ 437
36" High Flue Risers					
PR36-12	12"	20 (9)	12"x36"	\$ 665	\$ 160
PR36-16	16"	30 (14)	16"x36"	\$ 892	\$ 213
PR36-18	18"	30 (14)	18"x36"	\$ 909	\$ 234
PR36-20	20"	33 (15)	20"x36"	\$ 925	\$ 252
PR36-24	24"	38 (17)	24"x36"	\$ 960	\$ 262
PR36-32	32"	55 (25)	32"x36"	\$ 1,163	\$ 272
PR36-36	36"	62 (28)	36"x36"	\$ 1,234	\$ 311
PR36-48	48"	80 (37)	48"x36"	\$ 1,610	\$ 385
PR36-60	60"	138 (62)	60"x36"	\$ 1,916	\$ 471
PR36-64	64"	92 (41)	64"x36"	\$ 2,140	\$ 505
PR36-72	72"	102 (46)	72"x36"	\$ 2,411	\$ 570

For special width flue risers, up to 72" wide, use price of next largest width and add \$ 303. Example: A 24"H x 40"W flue riser would be model number PR24-48 for \$1,052 + \$ 303 (the price of the PR24-48 flue riser plus \$ 303).

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)*\$ 1,466

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"	\$ 621	\$ 127
PRS24-16	16"	45 (21)	16"x24"	\$ 833	\$ 169
PRS24-18	18"	50 (24)	18"x24"	\$ 863	\$ 176
PRS24-24	24"	59 (27)	24"x24"	\$ 908	\$ 189
PRS24-32	32"	59 (27)	32"x24"	\$ 1,047	\$ 213
PRS24-36	36"	83 (38)	36"x24"	\$ 1,189	\$ 234
PRS24-48	48"	90 (41)	48"x24"	\$ 1,312	\$ 297
PRS24-60	60"	99 (45)	60"x24"	\$ 1,462	\$ 364
PRS24-64	64"	108 (48)	64"x24"	\$ 1,555	\$ 392
PRS24-72	72"	129 (57)	72"x24"	\$ 1,726	\$ 437
DOUBLE					
PRS36-12	12"	59 (27)	12"x36"	\$ 982	\$ 160
PRS36-16	16"	68 (31)	16"x36"	\$ 1,302	\$ 213
PRS36-18	18"	72 (33)	18"x36"	\$ 1,390	\$ 234
PRS36-24	24"	79 (35)	24"x36"	\$ 1,493	\$ 262
PRS36-32	32"	85 (39)	32"x36"	\$ 1,690	\$ 272
PRS36-36	36"	100 (45)	36"x36"	\$ 1,912	\$ 311
PRS36-48	48"	127 (58)	48"x36"	\$ 2,145	\$ 385
PRS36-60	60"	138 (62)	60"x36"	\$ 2,545	\$ 471
PRS36-64	64"	150 (68)	64"x36"	\$ 2,670	\$ 505
PRS36-72	72"	180 (81)	72"x36"	\$ 3,001	\$ 570

Solid shelving is standard. Add \$282 per shelf for tray or tubed shelving (specify when ordering)



Sectional Options and Accessories

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		\$ 553
Electronic ignition in lieu of standing pilot (oven base only)		No Charge
650°F oven thermostat (standard oven only)		\$ 212
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		\$ 179
Table Top Ranges		
Stainless steel rear		Standard
Stainless steel exterior bottom		Standard
Insulated base (for units in the field)		\$ 939
4" legs (set of 4)		\$ 180
Low Boy Cabinet (26" high on 6" legs or casters)		
P12C-L		\$ 2,100
P24C-L		\$ 2,693
P36C-L		\$ 3,938
Range Top Options and Accessories		
Griddle Options:		
48" overlapping (includes continuous front rail)		\$ 552
60" overlapping (includes continuous front rail)		\$ 683
64" overlapping (includes continuous front rail)		\$ 724
72" overlapping (includes continuous front rail)		\$ 798
12" grooved	Requires additional lead time. Please contact customer service 919-762-1000	\$ 1,034
24" grooved		\$ 1,898
36" grooved		\$ 2,615
48" grooved		\$ 3,379
24" chrome		\$ 3,375
32" chrome		\$ 3,940
36" chrome		\$ 4,432
48" chrome		\$ 5,710
60" chrome		\$ 6,999
64" chrome		\$ 7,280
Charbroiler Options:		
48" overlapping (includes continuous front rail)		\$ 552
60" overlapping (includes continuous front rail)		\$ 683
64" overlapping (includes continuous front rail)		\$ 724
72" overlapping (includes continuous front rail)		\$ 790
12" round rod grate		\$ 201
16" round rod grate		\$ 233
24" round rod grate		\$ 297
32" round rod grate		\$ 363
36" round rod grate		\$ 371
Plated fish grids -6" sections		\$ 160
Replacement briquettes - 5 lbs. bags		\$ 59
Stainless steel burner box bottom, sides, and drip tray		Standard
Modular Top Options:		
Stainless steel burner box bottom, sides, and drip tray		Standard



Sectional Options and Accessories

Options and Accessories	List Price
Deep ranges – Add to standard range prices	\$ 938
Flame Failure for sectional open top burners per 12", 16" and 18" sections.	\$ 365
Battery Spark Ignition	
12"- 18" wide	\$ 64
24" wide	\$ 127
32"-36" wide	\$ 191
48" wide	\$ 254
Open Tops	
Convert Open Top Burner to stainless steel work top	Deduct \$160 list per 12"
Convert Pyromax Open Top Burner to stainless steel work top	Deduct \$160 list per 16"/18"
Convert rear burners to Hot Top (36" six burner ranges only)	\$ 1,253
Convert welded steel grates to cast	Deduct \$ 200 list per 2 burners
Continuous Front Rails	
Length in inches x \$10 (108" maximum) - (requires additional lead time. Not available across spreader tops)	
Front rail with cutouts for 1/9th saucepans	
12" wide - 2 cutouts	\$ 186
16" wide - 2 cutouts	\$ 248
24" wide - 3 cutouts	\$ 371
32" wide - 4 cutouts	\$ 495
36" wide - 5 cutouts	\$ 559
48" wide - 7 cutouts	\$ 740
Square belly bar (mounts on 7.25" front rail)	\$ 326 per 12"
7.25" front rail (to match old style sectional unit)	No Charge
Extended plate shelf with cutting board	\$ 341 per 12"
Extended plate shelf without cutting board	\$ 265 per 12"
Enclosures	
Stainless steel enclosures under shelves:	
24" wide	\$ 1,161
32" wide	\$ 1,553
36" wide	\$ 1,748
Oven Racks and Casters	
Extra chrome plated oven rack	\$ 157
4" casters in lieu of legs	\$ 409
6" casters in lieu of legs	\$ 409
Bolt down flanged feet	\$ 479

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

See Page 46 for additional info on TruVection.



P36N-BBB mounted on a TVGS/12SC



Remote Refrigerator and Freezer Bases

Standard Features

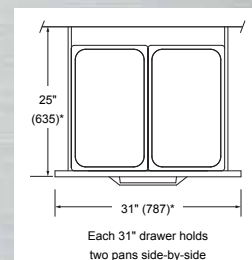
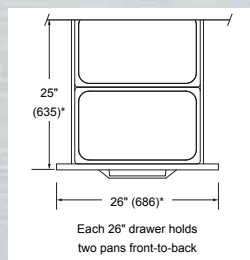
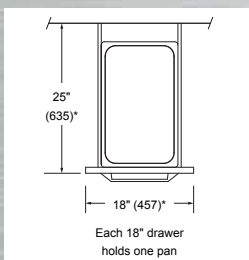
- A variety of sizes available
- Expansion valve
- Stainless steel top, front, sides, back, drawers, and interior cavity
- Adjustable digital thermostat
- Self-closing, heavy-duty drawers slide on stainless steel rollers
- Removable door assembly
- Rubber, magnetic door gaskets provide a positive seal 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"	\$ 10,305
20036RSB	36"	-	2	-	340 (154)	36"x26"x32.5"	\$ 10,853
20048RSB	48"	-	-	2	400 (181)	48"x26"x32.5"	\$ 11,271
20060RSB	60"	2	2	-	530 (240)	60"x26"x32.5"	\$ 12,541
20064RSB	64"	2	2	-	585 (265)	64"x26"x32.5"	\$ 12,679
20072RSB	72"	-	2	2	637 (289)	72"x26"x32.5"	\$ 13,313
20084RSB	84"	2	2	-	735 (333)	84"x26"x32.5"	\$ 14,562
20096RSB	96"	-	6	-	835 (378)	96"x26"x32.5"	\$ 15,342
20108RSB	108"	-	2	4	940 (426)	108"x26"x32.5"	\$ 16,590
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"	\$ 11,962
30036RSB	36"	-	2	-	340 (154)	36"x26"x32.5"	\$ 12,112
30048RSB	48"	-	-	2	400 (181)	48"x26"x32.5"	\$ 13,418
30060RSB	60"	2	2	-	530 (240)	60"x26"x32.5"	\$ 14,631
30064RSB	64"	2	2	-	585 (265)	64"x26"x32.5"	\$ 14,857
30072RSB	72"	-	2	2	637 (289)	72"x26"x32.5"	\$ 15,716
30084RSB	84"	4	2	-	735 (333)	84"x26"x32.5"	\$ 16,482
30096RSB	96"	-	6	-	835 (378)	96"x26"x32.5"	\$ 17,399
30108RSB	108"	-	2	4	940 (426)	108"x26"x32.5"	\$ 19,859

Top view showing extended drawers



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"	\$ 11,199
20036SB	36"	2	-	-	340 (154)	36"x26"x32.5"	\$ 11,262
20048SB	48"	-	2	-	410 (186)	48"x26"x32.5"	\$ 11,518
20060SB	60"	-	-	2	550 (249)	60"x26"x32.5"	\$ 13,027
20064SB	64"	-	-	2	600 (272)	64"x26"x32.5"	\$ 13,067
20072SB	72"	-	4	-	650 (295)	72"x26"x32.5"	\$ 13,266
20084SB	84"	-	-	4	745 (338)	84"x26"x32.5"	\$ 14,760
20096SB	96"	2	4	-	855 (388)	96"x26"x32.5"	\$ 15,323
20108SB	108"	-	6	-	960 (435)	108"x26"x32.5"	\$ 16,810
20120SB	120"	4	4	-	1075 (488)	120"x26"x32.5"	\$ 19,385
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"	\$ 12,505
30036SB	36"	2	-	-	340 (154)	36"x26"x32.5"	\$ 12,654
30048SB	48"	-	2	-	410 (186)	48"x26"x32.5"	\$ 13,600
30060SB	60"	-	-	2	550 (249)	60"x26"x32.5"	\$ 15,257
30064SB	64"	-	-	2	600 (272)	64"x26"x32.5"	\$ 16,081
30072SB	72"	-	4	-	650 (295)	72"x26"x32.5"	\$ 16,476
30084SB	84"	-	-	4	745 (338)	84"x26"x32.5"	\$ 17,970
30096SB	96"	2	4	-	855 (388)	96"x26"x32.5"	\$ 18,658
30108SB	108"	-	6	-	960 (435)	108"x26"x32.5"	\$ 20,200
30120SB	120"	4	4	-	1075 (488)	120"x26"x32.5"	\$ 20,802

Refrigerator/Freezer Base Options and Accessories

Options and Accessories	List Price
12" Low Boy Cabinet (26" high on 6" legs or casters) P12C-L	\$ 2,100
24" Low Boy Cabinet (26" high on 6" legs or casters) P24C-L	\$ 2,693
36" Low Boy Cabinet (26" high on 6" legs or casters) P36C-L	\$ 3,938
Set of 4 casters for 32", 36", and 48" base	\$ 409
Set of 6 casters for 60", 64", 72", 84" and 96" base	\$ 597
Set of 8 casters for 108" and 120" base	\$ 842
Condensate evaporator pan for remote condenser models or self-contained models greater than 64 inches.	\$ 407
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"	\$ 244
48"	\$ 288
60"	\$ 334
72"	\$ 399
84"	\$ 465

NOTE: Platinum Series countertop units include the 2" high insulated base(s) at no charge 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	P16-PF45	210 (95)	\$ 6,666
65 lb. Sectional Match Fryer - 150,000 BTU	P20-PF65	265 (120)	\$ 8,474
Built In Filter System			\$ 8,301
Drain cabinet base	P16C-DC	153 (70)	\$ 3,196
Filter paper - 100 sheets			\$ 223
Fryer filter powder - 25lb box			\$ 198



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)	\$ 223
Stainless steel frypot cover (60-65 lb. fryer)	\$ 298
Single basket (40-45 lb. fryer)	\$ 232
Single basket (60-65 lb. fryer)	\$ 323
Extra twin size basket (40-45 lb. fryer)	\$ 202
Extra twin size basket (60-65 lb. fryer)	\$ 329
17" stainless steel divider	\$ 298
Heat lamp	\$ 1,033

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"	\$ 574
PR24-20	20"	32 (15)	20"x24"	\$ 616
PR36-16	16"	30 (14)	16"x36"	\$ 892
PR36-20	20"	33 (15)	20"x36"	\$ 925

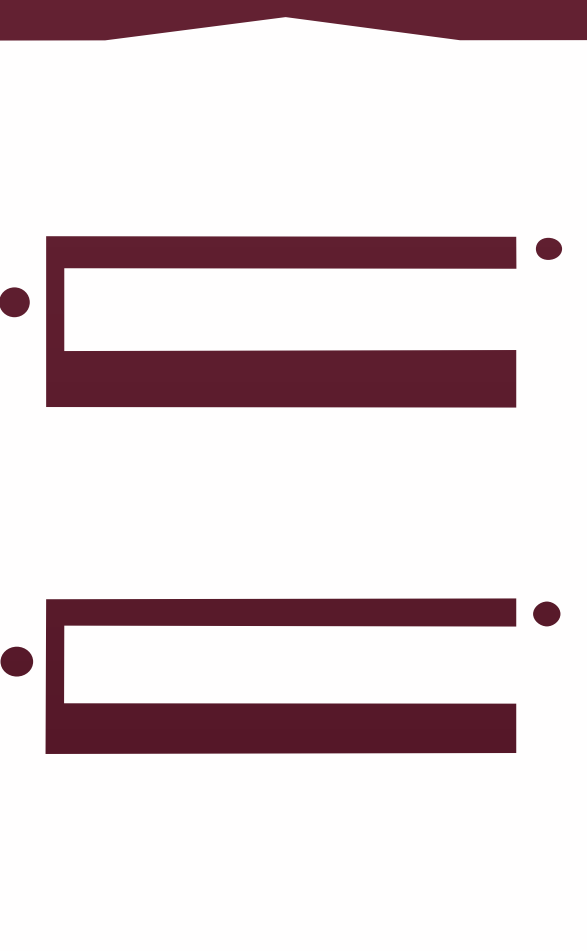


Broilers

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



270
(shown with casters)

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
- 1" rear gas connection
- 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

#1 CHOICE OF FAMOUS STEAKHOUSE RESTAURANTS AROUND THE GLOBE!

Competitive Information

Standard Features:	Southbend 171	Garland M100XR	Montague 136W36	Vulcan GHIR44	Jade JSHBI-36H
Stainless steel front & sides	Yes	Yes	No	No	Yes
Two removable racks	Yes	No	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	80,000	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	No	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"	\$ 12,270
Sectional Match, single deck radiant broiler with warming oven and standard oven base - 142,000 BTU	P32D-3240	995 (447)	32"x75"x39"	\$ 13,847
Sectional Match, single deck radiant broiler with warming oven and convection oven base - 142,000 BTU	P32A-3240	995 (447)	32"x75"x40.75"	\$ 16,873

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"	\$ 21,054
Sectional Match, single deck infrared broiler with warming oven and standard oven base - 149,000 BTU	P32D-171	995 (447)	32"x81"x39"	\$ 21,590
Sectional Match, single deck infrared broiler with warming oven and convection oven base - 149,000 BTU	P32A-171	995 (447)	32"x81"x40.75"	\$ 23,927
Sectional Match, single deck infrared broiler with warming oven and no base - 104,000 BTU	P32N-171	800 (363)	32"x52"x37"	\$ 20,808

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"	\$ 20,863

Upright Infrared Broilers

Configuration	Model Number	Weight	Dimension WxHxD	List Price
☪ Single deck infrared broiler - 104,000 BTU	170•	618 (280)	34"x63.5"x39"	\$ 16,559
☪ Single deck infrared broiler with warming oven - 104,000 BTU	171•	693 (314)	34"x74"x39"	\$ 18,159
☪ Double deck infrared broiler - 208,000 BTU	270•	931 (423)	34"x75.5"x39"	\$ 26,250

•Contact factory for more details.

Broiler Options and Accessories

Options and Accessories	List Price
1" pressure regulator	\$ 143
Extra plated oven rack	\$ 145
Stainless steel flue diverter	\$ 114
Casters in lieu of legs	\$ 409
Stainless steel rear	\$ 637
Electric heating element for warming oven (Infrared broilers only)	\$ 526

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 with standard stand
and 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"	\$ 16,007
SSB-36	84,000(74,000)	665 (302)	36"x57"x38.75"	\$ 16,616
SSB-45	126,000(111,000)	831 (377)	45"x57"x38.75"	\$ 17,668

Optional 6" Casters Available \$409 (adjustable legs standard)



Compact Salamander

P 32 - NFR



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"	\$ 4,855
36" Radiant Salamander 40,000 BTU - Riser Mount	P36-RAD	170 (77)	36"x21.5"x15.5"	\$ 4,558
48" Radiant Salamander 60,000 BTU - Riser Mount	P48-RAD	210 (95)	48"x21.5"x15.5"	\$ 5,442

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"	\$ 5,408
36" Compact Infrared Broiler 40,000 BTU - Riser Mount	P36-NFR	170 (77)	36"x21.5"x15.5"	\$ 5,289
48" Compact Infrared Broiler 60,000 BTU - Riser Mount	P48-NFR	210 (95)	48"x21.5"x15.5"	\$ 5,688



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"	\$ 4,372
32" Infrared Cheesemelter 40,000 BTU - Riser Mount	P32-CM	120 (54)	32"x21.5"x15.5"	\$ 4,617
36" Infrared Cheesemelter 40,000 BTU - Riser Mount	P36-CM	135 (61)	36"x21.5"x15.5"	\$ 4,835
48" Infrared Cheesemelter 60,000 BTU - Riser Mount	P48-CM	175 (79)	48"x21.5"x15.5"	\$ 5,082
60" Infrared Cheesemelter 60,000 BTU - Riser Mount	P60-CM	220 (100)	60"x21.5"x15.5"	\$ 6,614
72" Infrared Cheesemelter 80,000 BTU - Riser Mount	P72-CM	265 (120)	72"x21.5"x15.5"	\$ 7,910

RAD/NFR/CHEESEMELTER Options and Accessories

Options and Accessories	List Price
Slope enclosure for 32" units (required in some states)	\$ 1,327
Slope enclosure for 36" units (required in some states)	\$ 1,353
Slope enclosure for 48" units (required in some states)	\$ 1,399
Slope enclosure for 60" units (required in some states)	\$ 1,439
Wall mounting brackets in lieu of uprights	\$ 135
Counter mount kit with legs	\$ 156
Flue mount kit	No Charge
Extra chrome plated racks (24" units)	\$ 212
Extra chrome plated racks (32" units)	\$ 225
Extra chrome plated racks (36" units)	\$ 269
Extra chrome plated racks (48" units)	\$ 357
Extra chrome plated racks (60" units)	\$ 446
Extra chrome plated racks (72" units)	\$ 504

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



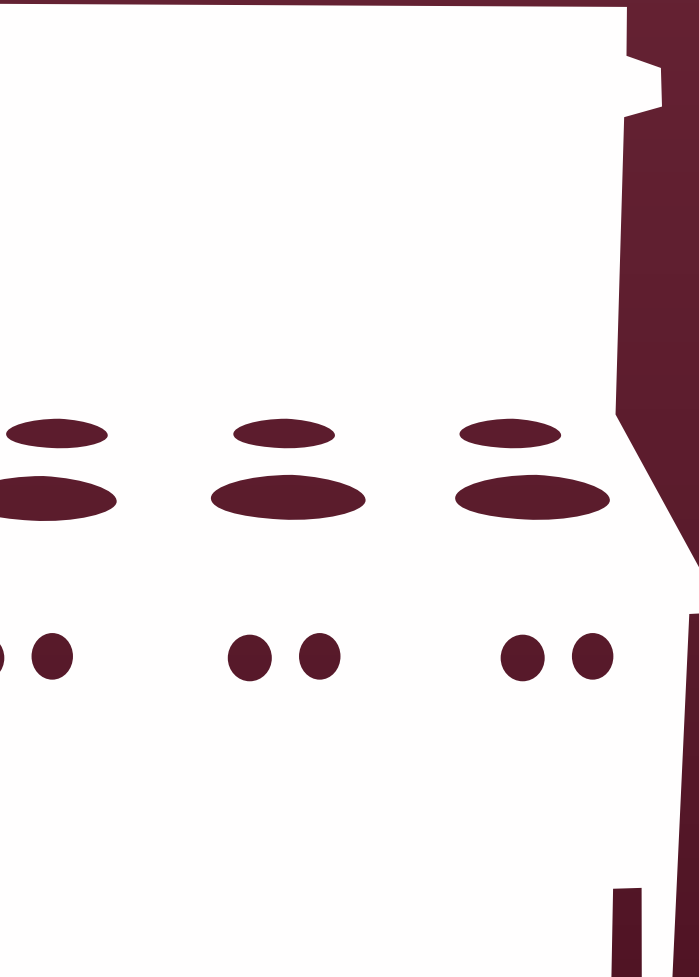
Restaurant Ranges

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



SE36A-TTH
with convection oven
base and optional casters

Now Available with a
TruVection Base!



SE36T-BBB
and 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	SE36D-HHH*	700(318)	36"x38.25"x38.5"	\$ 12,959
		Convection	SE36A-HHH*			\$ 17,355
		TruVection	SE36T-HHH			\$ 17,355
(2) 12"x24" hotplates (5.3kW/ea) & (2) round hotplates (2.6kW/ea)		Standard	SE36D-HHB*	660(299)	36"x38.25"x38.5"	\$ 12,559
		Convection	SE36A-HHB*			\$ 16,825
		TruVection	SE36T-HHB			\$ 16,825
(1) 36"x24" griddle (16.5kW)		Standard	SE36D-TTT*	700(318)	36"x38.25"x38.5"	\$ 13,190
		Convection	SE36A-TTT*			\$ 17,672
		TruVection	SE36T-TTT			\$ 17,672
(6) round hotplates (2.6kW/ea)		Standard	SE36D-BBB*	650(295)	36"x38.25"x38.5"	\$ 11,977
		Convection	SE36A-BBB*			\$ 16,503
		TruVection	SE36T-BBB			\$ 16,503
(1) 24"x24" griddle (10.6kW) & (2) round hotplates (2.6kW/ea)(specify left or right)		Standard	SE36D-TTB*	660(299)	36"x38.25"x38.5"	\$ 12,904
		Convection	SE36A-TTB*			\$ 17,284
		TruVection	SE36T-TTB			\$ 17,284
(1) 24"x24" griddle (10.6kW) & (1) 12"x24" hotplate (5.3kW)		Standard	SE36D-TTH*	660(299)	36"x38.25"x38.5"	\$ 13,114
		Convection	SE36A-TTH*			\$ 17,565
		TruVection	SE36T-TTH			\$ 17,565
Available 480V 3 Phase						\$ 1,164

*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	\$ 442
ACRK36K	Deck oven rack, slide-out	21	All SE36D models	\$ 167
ACBK36H	Outer back, stainless steel	5	All SE models	\$ 1,278
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	\$ 1,135
MH36KITB	Marine Kit tops 5 & 6	20	SE36-TTB, TTH	\$ 1,135
MH36KITC	Marine Kit, top 3	20	SE36-TTT	\$ 1,139



The Ultimate Restaurant Range

400 Series



4361D



Standard Features

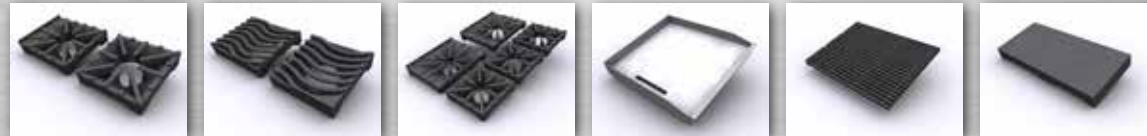
- Five sizes and over 1,200 of combinations including our 5 burner configuration
- Choice of:
 - 33K BTU **PATENTED** lifetime non-clog burners
 - 33K BTU Star/sauté burners
 - 40K BTU 18" PyroMax burners
- Front manual gas shut off valve
- Standard battery spark ignition for oven cavities
- Metal knobs
- 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 24-25.
 Optional battery spark ignition (charbroiler, griddle, open top, and hot tops).
 Optional 5" or 10" flue riser.

CHOOSE YOUR BURNER



CHOOSE YOUR TOP



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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°F-550°F	low-500°F	150°F-500°F	low-500°F	250°F-500°F	250°F-500°F
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"	\$ 5,449 \$ 5,246
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"	\$ 5,701 \$ 9,437 \$ 5,446 \$ 6,157 \$ 9,945
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"	\$ 5,954 \$ 9,742 \$ 5,750 \$ 6,460 \$ 10,250
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"	\$ 5,089 \$ 9,437 \$ 5,446 \$ 6,157 \$ 9,945
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"	\$ 5,089 \$ 9,437 \$ 5,446 \$ 6,157 \$ 9,945
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"	\$ 5,903 \$ 9,691 \$ 5,700 \$ 6,409 \$ 10,199
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"	\$ 5,903 \$ 9,691 \$ 5,700 \$ 6,409 \$ 10,199
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"	\$ 5,277 \$ 9,437 \$ 5,446 \$ 6,157 \$ 9,945
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"	\$ 10,344 \$ 9,577 \$ 13,691
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"	\$ 9,838 \$ 17,800 \$ 14,667 \$ 9,719 \$ 15,289 \$ 9,516
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"	\$ 10,328 \$ 18,206 \$ 15,492 \$ 10,126 \$ 15,695 \$ 9,923
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"	\$ 10,582 \$ 18,460 \$ 15,746 \$ 10,378 \$ 15,949 \$ 10,176
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"	\$ 10,328 \$ 18,206 \$ 15,492 \$ 10,126 \$ 15,695 \$ 9,923

*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	
						<i>manual</i>	<i>thermostatic</i>
36" Range with 4 - 33K BTU Non-clog Burners with Standard Grates and 12" Griddle (Left or Right)		Standard	4361D-1G	660(300)	36.5"x59.5"x34"	\$ 7,433	
		Convection	4361A-1G		36.5"x59.5"x42.13"	\$ 11,362	
		Hybrid Standard	H4361D-1G		36.5"x59.5"x34"	\$ 7,939	
		Hybrid Convection	H4361A-1G		36.5"x59.5"x42.13"	\$ 11,869	
		Cabinet	4361C-1G		36.5"x59.5"x34"	\$ 7,229	
36" Range with 2 - 33K BTU Non-clog Burners with Standard Grates and 24" Griddle (Left or Right)		Standard	4361D-2G/T*	660(300)	36.5"x59.5"x34"	\$ 7,742	\$ 9,078
		Convection	4361A-2G/T*		36.5"x59.5"x42.13"	\$ 11,846	\$ 13,382
		Hybrid Standard	H4361D-2G/T*		36.5"x59.5"x34"	\$ 8,249	\$ 9,584
		Hybrid Convection	H4361A-2G/T*		36.5"x59.5"x42.13"	\$ 12,353	\$ 13,889
		Cabinet	4361C-2G/T*		36.5"x59.5"x34"	\$ 7,539	\$ 8,875
36" Range with 36" Griddle		Standard	436D-3G/T*	660(300)	36.5"x59.5"x34"	\$ 7,913	\$ 9,662
		Convection	436A-3G/T*		36.5"x59.5"x42.13"	\$ 11,874	\$ 13,504
		Hybrid Standard	H436D-3G/T*		36.5"x59.5"x34"	\$ 8,421	\$ 10,170
		Hybrid Convection	H436A-3G/T*		36.5"x59.5"x42.13"	\$ 12,380	\$ 14,010
		Cabinet	436C-3G/T*		36.5"x59.5"x34"	\$ 7,710	\$ 9,459
48" Range with 4 - 33K BTU Non-clog Burners with 24" Griddle (Left or Right)		Dual Space Saver	4481EE-2G/T*	735(334)	48.625"x59.5"x34"	\$ 12,291	\$ 13,598
		Standard/Cabinet	4481DC-2G/T*		48.625"x59.5"x34"	\$ 12,291	\$ 13,598
		Convection/Cabinet	4481AC-2G/T*		48.625"x59.5"x42.13"	\$ 15,639	\$ 16,946
48" Range with 2 - 33K BTU Non-clog Burners with 36" Griddle (Left or Right)		Dual Space Saver	4481EE-3G/T*	735(334)	48.625"x59.5"x34"	\$ 12,613	\$ 14,438
		Standard/Cabinet	4481DC-3G/T*		48.625"x59.5"x34"	\$ 12,613	\$ 14,438
		Convection/Cabinet	4481AC-3G/T*		48.625"x59.5"x42.13"	\$ 15,962	\$ 17,786
48" Range with 48" Griddle		Dual Space Saver	448EE-4G/T*	735(334)	48.625"x59.5"x34"	\$ 12,979	\$ 15,163
		Standard/Cabinet	448DC-4G/T*		48.625"x59.5"x34"	\$ 12,979	\$ 15,163
		Convection/Cabinet	448AC-4G/T*		48.625"x59.5"x42.13"	\$ 16,327	\$ 18,511
60" Range with 4 - 40K BTU Pyromax Burners and 24" Griddle (Left or Right)		Standard/Standard	4607DD-2G/T*	1075(488)	60.75"x59.5"x34"	\$ 12,010	\$ 13,870
		Convection/Convection	4607AA-2G/T*		60.75"x59.5"x42.13"	\$ 19,560	\$ 21,314
		Convection/Standard	4607AD-2G/T*		60.75"x59.5"x42.13"	\$ 16,827	\$ 18,313
		Convection/Cabinet	4607AC-2G/T*		60.75"x59.5"x42.13"	\$ 16,624	\$ 18,110
		Standard/Cabinet	4607DC-2G/T*		60.75"x59.5"x34"	\$ 11,808	\$ 13,667
60" Range with 6 - 33K BTU Non-clog Burners with Standard Grates and 24" Griddle (Left or Right)		Standard/Standard	4601DD-2G/T*	1075(488)	60.75"x59.5"x34"	\$ 10,203	\$ 13,870
		Convection/Convection	4601AA-2G/T*		60.75"x59.5"x42.13"	\$ 19,560	\$ 21,314
		Convection/Standard	4601AD-2G/T*		60.75"x59.5"x42.13"	\$ 16,827	\$ 18,313
		Convection/Cabinet	4601AC-2G/T*		60.75"x59.5"x42.13"	\$ 16,624	\$ 18,110
		Standard/Cabinet	4601DC-2G/T*		60.75"x59.5"x34"	\$ 11,808	\$ 13,667
60" Five Burner Range with 3 - 33K BTU Saute' Burners front 2 - 40K Pyromax Burners rear and 24" Griddle (Left or Right)		Standard/Standard	4606DD-2G/T*	1075(488)	60.75"x59.5"x34"	\$ 12,822	\$ 14,682
		Convection/Convection	4606AA-2G/T*		60.75"x59.5"x42.13"	\$ 20,373	\$ 22,127
		Convection/Standard	4606AD-2G/T*		60.75"x59.5"x42.13"	\$ 17,639	\$ 19,124
		Convection/Cabinet	4606AC-2G/T*		60.75"x59.5"x42.13"	\$ 17,436	\$ 18,921
		Standard/Cabinet	4606DC-2G/T*		60.75"x59.5"x34"	\$ 12,619	\$ 14,479
60" Range with 4 - 33K BTU Non-clog Burners with Standard Grates and 36" Griddle (Left or Right)		Standard/Standard	4601DD-3G/T*	1075(488)	60.75"x59.5"x34"	\$ 12,809	\$ 14,843
		Convection/Convection	4601AA-3G/T*		60.75"x59.5"x42.13"	\$ 19,850	\$ 21,504
		Convection/Standard	4601AD-3G/T*		60.75"x59.5"x42.13"	\$ 17,841	\$ 19,611
		Convection/Cabinet	4601AC-3G/T*		60.75"x59.5"x42.13"	\$ 17,638	\$ 19,408
		Standard/Cabinet	4601DC-3G/T*		60.75"x59.5"x34"	\$ 12,605	\$ 14,640
60" Range with 2 - 33K BTU Non-clog Burners with Standard Grates and 48" Griddle (Left or Right)		Standard/Standard	4601DD-4G/T*	1075(488)	60.75"x59.5"x34"	\$ 13,250	\$ 16,751
		Convection/Convection	4601AA-4G/T*		60.75"x59.5"x42.13"	\$ 20,417	\$ 22,122
		Convection/Standard	4601AD-4G/T*		60.75"x59.5"x42.13"	\$ 18,242	\$ 20,058
		Convection/Cabinet	4601AC-4G/T*		60.75"x59.5"x42.13"	\$ 18,039	\$ 19,855
		Standard/Cabinet	4601DC-4G/T*		60.75"x59.5"x34"	\$ 13,047	\$ 16,547
60" Range with 6 - 33K BTU Non-clog Burners with Standard Grates and 24" Raised Griddle/Broiler (right only)		Standard/Standard	4601DD-2RR**	1075(488)	60.75"x59.5"x34"	\$ 10,817	
		Convection/Convection	4601AA-2RR**		60.75"x59.5"x42.13"	\$ 19,750	
		Convection/Standard	4601AD-2RR**		60.75"x59.5"x42.13"	\$ 17,047	
		Convection/Cabinet	4601AC-2RR**		60.75"x59.5"x42.13"	\$ 16,375	
		Standard/Cabinet	4601DC-2RR**		60.75"x59.5"x34"	\$ 11,610	
60" Range with 6 - 33K BTU Non-clog Burners with Standard Grates and 24" Raised Griddle/Broiler (right only)		Cabinet/Cabinet	4601CC-2RR**		60.75"x59.5"x34"	\$ 11,413	

*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



4361D-2CL

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)

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	660(300)	36.5"x59.5"x34"	\$ 8,825
			4361A-2C		36.5"x59.5"x42.13"	\$ 13,010
			4361C-2C		36.5"x59.5"x34"	\$ 8,628
36" Range with 2 - 27K BTU Non-clog Burners with Wavy Grates and 24" Charbroiler (Left or Right)		Standard Convection Cabinet	4362D-2C	660(300)	36.5"x59.5"x34"	\$ 8,924
			4362A-2C		36.5"x59.5"x42.13"	\$ 13,109
			4362C-2C		36.5"x59.5"x34"	\$ 8,728
36" Range with 36" Charbroiler		Standard Convection Cabinet	436D-3C	660(300)	36.5"x59.5"x34"	\$ 9,394
			436A-3C		36.5"x59.5"x42.13"	\$ 13,128
			436C-3C		36.5"x59.5"x42.13"	\$ 9,197
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	735(334)	48.625"x59.5"x34"	\$ 13,216
			4481DC-2C		48.625"x59.5"x42.13"	\$ 13,220
			4481AC-2C		48.625"x59.5"x42.13"	\$ 16,474
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	735(334)	48.625"x59.5"x34"	\$ 14,136
			4482DC-3C		48.625"x59.5"x42.13"	\$ 14,136
			4482AC-3C		48.625"x59.5"x42.13"	\$ 16,899
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	1075(488)	60.75"x59.5"x34"	\$ 13,485
			4601AA-2C		60.75"x59.5"x42.13"	\$ 20,722
			4601AD-2C		60.75"x59.5"x42.13"	\$ 17,804
			4601AC-2C		60.75"x59.5"x42.13"	\$ 17,607
			4601DC-2C		60.75"x59.5"x34"	\$ 13,287
			4601CC-2C		60.75"x59.5"x34"	\$ 13,090
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	1075(488)	60.75"x59.5"x34"	\$ 13,780
			4602AA-2C		60.75"x59.5"x42.13"	\$ 21,018
			4602AD-2C		60.75"x59.5"x42.13"	\$ 18,100
			4602AC-2C		60.75"x59.5"x42.13"	\$ 17,903
			4602DC-2C		60.75"x59.5"x34"	\$ 13,583
			4602CC-2C		60.75"x59.5"x34"	\$ 13,386
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	1075(488)	60.75"x59.5"x34"	\$ 14,273
			4605AA-2C		60.75"x59.5"x42.13"	\$ 21,511
			4605AD-2C		60.75"x59.5"x42.13"	\$ 18,593
			4605AC-2C		60.75"x59.5"x42.13"	\$ 18,396
			4605DC-2C		60.75"x59.5"x34"	\$ 14,076
			4605CC-2C		60.75"x59.5"x34"	\$ 13,883
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	1075(488)	60.75"x59.5"x34"	\$ 14,273
			4606AA-2C		60.75"x59.5"x42.13"	\$ 21,511
			4606AD-2C		60.75"x59.5"x42.13"	\$ 18,593
			4606AC-2C		60.75"x59.5"x42.13"	\$ 18,396
			4606DC-2C		60.75"x59.5"x34"	\$ 14,076
			4606CC-2C		60.75"x59.5"x34"	\$ 13,879
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	1075(488)	60.75"x59.5"x34"	\$ 13,485
			4607AA-2C		60.75"x59.5"x42.13"	\$ 20,722
			4607AD-2C		60.75"x59.5"x42.13"	\$ 17,804
			4607AC-2C		60.75"x59.5"x42.13"	\$ 17,607
			4607DC-2C		60.75"x59.5"x34"	\$ 13,287
			4607CC-2C		60.75"x59.5"x34"	\$ 13,090

*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"	\$ 10,366 \$ 18,874	
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"	\$ 11,086 \$ 19,128	
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"	\$ 11,805 \$ 19,382	
						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"x42.13"	\$ 13,096 \$ 21,311	\$ 14,845 \$ 22,941
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"	\$ 13,816 \$ 21,564	\$ 15,565 \$ 23,195
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"	\$ 14,577 \$ 22,565	
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"	\$ 15,296 \$ 22,819	

*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" 48"	\$ 716 \$ 769 \$ 868 \$ 1,362
Optional Step-Up Burners 24" 4-Burner 36" 6-Burner 48" 8-Burner 60" 10-Burner 72" 12-Burner	\$ 467 \$ 581 \$ 696 \$ 822 \$ 928
Casters (in lieu of legs) 2 locking and 2 standard (24", 36", 48" and 60" units) 3 locking and 3 standard (72" units)	\$ 409 \$ 597
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	\$ 912 \$ 1,118 \$ 1,152 \$ 1,262 \$ 1,378
Extra rack for Standard Oven	\$ 157
Extra rack for Convection Oven	\$ 157
3/4" quick disconnect with 4' hose	\$ 480
3/4" quick disconnect with 5' hose	\$ 560
3' restraining device	\$ 62
Extended Plate Shelves	
424 with solid rail or cutouts	\$ 489
424 with cutting board	\$ 620
436 with solid rail or cutouts	\$ 553
436 with cutting board	\$ 720
448 with solid rail or cutouts	\$ 620
448 with cutting board	\$ 826
460 with solid rail or cutouts	\$ 750
460 with cutting board	\$ 1,011
472 with solid rail or cutouts	\$ 941
472 with cutting board	\$ 1,272
Charbroiler Options 24" round rod grates 36" round rod grates	\$ 297 \$ 371
Auxiliary griddle plate (3/16" plate with handles -12"x24"x1")	\$ 524
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.	\$ 484
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	\$ 498 \$ 747 \$ 996 \$ 1,246 \$ 1,495
Battery Spark Ignition (Open Tops, Charbroilers, Griddles and Hot Tops) 12" Section 24" Section 36" Section 48" Section 60" Section 72" Section	\$ 64 \$ 127 \$ 191 \$ 254 \$ 318 \$ 382

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	Yes

Options and Accessories

S Series Options and Accessories	List Price
Casters (in lieu of legs) - 2 locking and 2 standard	\$ 409
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	\$ 157
Extra rack for Convection Oven	\$ 157
3/4" quick disconnect with 4' hose	\$ 480
3/4" quick disconnect with 5' hose	\$ 560
3' restraining device	\$ 63



S-Series Restaurant Ranges

Configuration	Oven Base	Model Number	Weight	Dimension (WxHxD)	List Price	
24" Range with 4 Burners		Space Saver Cabinet	S24E S24C	475(216)	24.5"x59.5"x34" 24.5"x59.5"x34"	\$ 3,455 \$ 2,814
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"	\$ 3,763 \$ 7,679 \$ 3,368
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"	\$ 6,899 \$ 8,887 \$ 4,443
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"	<i>manual</i> \$ 7,408 <i>thermostatic</i> \$ 7,662 \$ 9,066 \$ 9,377 \$ 4,491 \$ 5,021
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"	\$ 7,543 \$ 8,082 \$ 9,357 \$ 10,026 \$ 4,848 \$ 5,732
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"	\$ 7,599 \$ 9,789 \$ 7,095
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"	\$ 10,177 \$ 10,083 \$ 11,419 \$ 11,619 \$ 8,240 \$ 9,020
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"	\$ 9,757 \$ 10,407 \$ 11,795 \$ 12,348 \$ 8,581 \$ 9,752
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"	\$ 10,441 \$ 11,431 \$ 12,481 \$ 13,373 \$ 9,283 \$ 10,844
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"	\$ 7,812 \$ 13,570 \$ 11,748 \$ 6,700 \$ 10,539 \$ 6,298
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"	\$ 9,073 \$ 8,460 \$ 15,304 \$ 15,318 \$ 12,774 \$ 13,554 \$ 7,850 \$ 8,630 \$ 12,121 \$ 12,287 \$ 7,679 \$ 8,057
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"	\$ 9,523 \$ 9,193 \$ 16,015 \$ 16,367 \$ 14,154 \$ 15,325 \$ 8,591 \$ 9,761 \$ 12,832 \$ 13,335 \$ 10,128 \$ 10,761
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"	\$ 10,371 \$ 11,932 \$ 16,552 \$ 17,250 \$ 14,537 \$ 16,098 \$ 8,970 \$ 10,531 \$ 13,369 \$ 14,219 \$ 10,371 \$ 11,364
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"	\$ 11,561 \$ 15,072 \$ 13,322 \$ 8,386 \$ 12,041 \$ 9,645

*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



SB35S 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 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, SB45S & SB65S

Model Number	Description	BTU	Shipping Wt.	List Price
SB35S	35lb to 40lb Fryer (Oil Capacity)	90,000	161 lbs.	\$ 2,299
SB45S	42lb to 50lb Fryer (Oil Capacity)	122,000	181 lbs.	\$ 2,705
SB65S	65lb to 80lb Fryer (Oil Capacity)	151,000	226 lbs.	\$ 3,386

Portable filter units available. Filter prices are on page 38.

Options and Accessories

ACCESSORIES	PRICE
6" Casters (Set of 4)	\$ 228
Filter Paper (SB35S & SB45S)	\$ 191
Filter Paper (SB65S)	\$ 249
Filter Powder	\$ 228
Stainless Steel Splash Shield	\$ 193
Tank Cover (SB35S & SB45S)	\$ 242
Tank Cover (SB65S)	\$ 320



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.	\$ 5,536
SB18	70lbs to 90lb Fryer (Oil Capacity)	140,000	275 lbs.	\$ 5,947

PORTABLE FILTER UNITS AVAILABLE. FILTER PRICES ARE ON PAGE 38.

Options and Accessories

ACCESSORIES	LIST PRICE
9" Casters (Set of 4)	\$ 260
Filter Paper (SB14R)	\$ 191
Filter Paper (SB18)	\$ 249
Filter Powder	\$ 228
Stainless Steel Splash Shield	\$ 286
Tank Cover (SB14R)	\$ 242
Tank Cover (SB18)	\$ 320



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 Fryers: SB35S & SB45S	55 lbs.	131 lbs.	\$ 5,427
SBF18	Compatible Fryer: SB65S	75 lbs.	150 lbs.	\$ 5,788

Options and Accessories

Accessories	Price
Filter Powder Packets	\$ 228
Filter Paper (flat) (SBF14)	\$ 191
Filter Paper (flat) (SBF18)	\$ 249



Pasta Cooker and Rinse Station

NOD14 & NODR14



NOD14/NODR14
(Available as stand alone units only)

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

Model Number	Description	BTU	Shipping Wt.	List Price
NOD14	Pasta Cooker (12 Gallon)	60,000 per frypot	250 lbs.	\$ 10,245
NODR14	Rinse Station (10 Gallon)	N/A	136 lbs.	\$ 5,328

Options and Accessories

Accessories	Price
6" Casters (Set of 4)	\$ 228
Small Bulk Basket - Fine Mesh	\$ 466
Large Bulk Basket - Fine mesh	\$ 530
Round Basket - Regular Mesh 4-5/8"	\$ 143
Round Basket - Fine Mesh 4-5/8"	\$ 254
Round Basket - Regular Mesh 6-1/4"	\$ 154
Oblong Basket	\$ 318
Individual Serving Baskets and Rack	\$ 365
Stainless Steel Tank Cover for NOD14	\$ 236

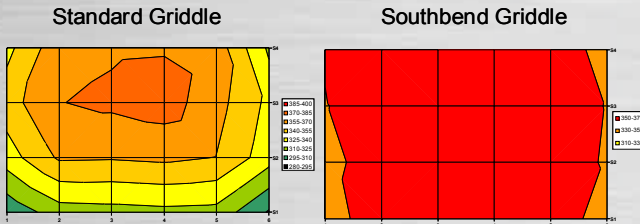


Heavy Duty Griddle



HDG-24

Exclusive No Cold Zone



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 imbedded 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	manual
18" Countertop Griddle	HDG-18 / HDG-18-M 30,000 BTU / 20,000 BTU	270 (122)	18"x16.125"x33.75"	\$ 3,957	\$ 3,562
24" Countertop Griddle	HDG-24 / HDG-24-M 60,000 BTU / 40,000 BTU	305 (139)	24"x16.125"x33.75"	\$ 4,397	\$ 3,957
36" Countertop Griddle	HDG-36 / HDG-36-M 90,000 BTU / 60,000 BTU	445 (202)	36"x16.125"x33.75"	\$ 6,052	\$ 5,447
48" Countertop Griddle	HDG-48 / HDG-48-M 120,000 BTU / 80,000 BTU	545 (247)	48"x16.125"x33.75"	\$ 6,345	\$ 5,710
60" Countertop Griddle	HDG-60 / HDG-60-M 150,000 BTU / 100,000 BTU	705 (320)	60"x16.125"x33.75"	\$ 10,052	\$ 9,047
72" Countertop Griddle	HDG-72 / HDG-72-M 180,000 BTU / 120,000 BTU	840 (378)	72"x16.125"x33.75"	\$ 12,583	\$ 11,324

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



HDC-24

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

Charbroilers

Description	Model Number	Weight	Dimension WxHxD	List Price
12" Countertop Charbroiler 40,000 BTU	HDC-12 / HDCL-12*	240 (109)	12"x16.125"x33.25"	\$3,187
24" Countertop Charbroiler 80,000 BTU	HDC-24 / HDCL-24*	240 (109)	24"x16.125"x33.25"	\$ 4,577
36" Countertop Charbroiler 120,000 BTU	HDC-36 / HDCL-36*	350 (159)	36"x16.125"x33.25"	\$ 5,968
48" Countertop Charbroiler 160,000 BTU	HDC-48 / HDCL-48*	425 (193)	48"x16.125"x33.25"	\$ 7,628
60" Countertop Charbroiler 200,000 BTU	HDC-60 / HDCL-60*	500 (135)	60"x16.125"x33.25"	\$ 9,978

* includes lava rock.

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-position, two sided reversible cooking grids	Yes	No	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



HDO-24

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

Open Top

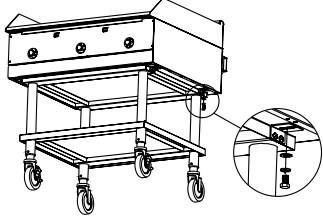
Description	Model Number	Weight	Dimension WxHxD	List Price	
				<i>step up</i>	
12" Open Top with 2-33,000 BTU Burners	HDO-12	165 (75)	12"x11"x33.75"	\$ 1,724	
24" Open Top with 4-33,000 BTU Burners	HDO-24 / HDO-24SU*	209 (94)	24"x11"x33.75" 24"x15"x33.75"	\$ 2,559	\$ 2,985
36" Open Top with 6-33,000 BTU Burners	HDO-36 / HDO-36SU*	253 (115)	36"x11"x33.75" 36"x15"x33.75"	\$ 3,227	\$ 4,045
48" Open Top with 8-33,000 BTU Burners	HDO-48 / HDO-48SU*	299 (135)	48"x11"x33.75" 48"x15"x33.75"	\$ 4,256	\$ 5,425

* *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



Configuration	Model Number	Size	List Price
	HDCS-24	24"	\$ 1,099
	HDCS-36	36"	\$ 1,219
	HDCS-48	48"	\$ 1,329
	HDCS-60	60"	\$ 1,612
	HDCS-72	72"	\$ 1,784

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

Options and Accessories

Options and Accessories	List Price
6" Removable Plate Shelf SPSS-24 (24" shelf) \$ 568 SPSS-36 (36" shelf) \$ 752 SPSS-48 (48" shelf) \$ 926 SPSS-60 (60" shelf) \$ 1,105 SPSS-72 (72" shelf) \$ 1,233 Add \$394 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 \$ 644 \$ 859 \$ 1,059 \$ 1,276 \$ 1,436
Casters for 24", 36" and 48" HDCS stands (factory installed only)	\$ 430
Casters for 60" and 72" HDCS stands (factory installed only)	\$ 682
2" high insulator base for mounting on refrigerated base (order per unit width) 24" or 36" \$ 257 48" \$ 302 60" \$ 350 72" \$ 419	
Grooved griddle plates (requires extended lead times) Single \$ 966 Up to 12" of grooving \$ 2,026 13" to 24" of grooving \$ 3,075 25" to 36" of grooving \$ 3,586	
Chrome plated griddle plates (requires extended lead times) 24" \$ 2,805 36" \$ 3,926 48" \$ 4,772 60" \$ 5,888 72" \$ 7,063	
Round Rod Grate for Charbroilers 24" \$ 297 36" \$ 371	
Battery Spark Ignition (For open top and charbroiler units) 12" \$ 64 24" \$ 127 36" \$ 191 48" \$ 254 60" \$ 318 72" \$ 382	
Radiant kit to convert briquette to radiant. Includes set of cast iron radiants	\$ 195 per 12"
Briquette kit to convert radiant to briquette. Includes drip shield, two grates and 5lb. bag of briquettes	\$ 195 per 12"
Fish grids - 5 1/2" sections -chrome plated	\$ 167 per 6"
Filler strip for griddles and charbroilers	\$ 54
WOK ring	\$ 243



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 New "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

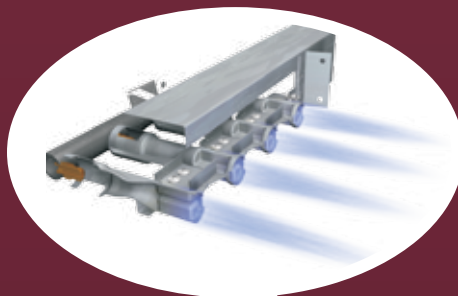
Annual NRG Savings

Years	Natural Gas Savings*	Liquid Propane Savings*
1st	\$302 - \$347	\$881 - \$1,013
5th	\$1,510 - \$1,735	\$4,405 - \$5,065
7th	\$2,114 - \$2,429	\$6,167 - \$7,091
10th	\$3,020 - \$3,470	\$8,810 - \$10,130

NEW!



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.



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.



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.

Interior view

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.



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/105C 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.



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 15 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"	\$ 6,563
104,000 BTU Double Deck	TVGS/22SC	standard	standard	36.1"x48.7"x37.5"	\$ 13,126
156,000 BTU Triple Deck	TVGS/32SC	standard	standard	36.1"x69.9"x37.5"	\$ 19,689

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"	\$ 6,563
15kW Double Deck	TVES/20SC	standard	standard	36.1"x48.7"x37.5"	\$ 13,126
22.5kW Triple Deck	TVES/30SC	standard	standard	36.1"x69.9"x37.5"	\$ 19,689

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)	\$ 95	\$ 167	\$250
High voltage 380V, 415V, or 480V option for electric units (specify voltage and cycle)	\$ 657	\$ 1,330	\$1,950
12" legs (single deck only)	\$ 530	n/a	n/a
Stainless steel legs (26" for single deck / 6" for double deck)	\$ 539	\$ 215	\$ 215
6" Casters	\$ 409	\$ 409	\$ 409
4" Casters	\$ 409	\$ 409	\$ 409
Roller bearing rack (per rack)	\$ 190	n/a	n/a
Marine edge top for 36" unit	\$ 604	n/a	n/a



G - Series



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

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

Competitive Information

Standard Features	Southbend GS/15SC	Garland MCO-GS-10-S	Vulcan SG4D	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"	72"	78"	70.5"
Temperature Control Range (Fahrenheit)	140 ^o -500 ^o	150 ^o -500 ^o	150 ^o -500 ^o	200 ^o -500 ^o	200 ^o -500 ^o
Stainless steel front, sides, and top	Yes	Yes	Yes	Yes	Yes
Legs	S/S	S/S	S/S	S/S	Painted
24/7 Warranty	Yes	Limited	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	620 (281)	38"X55"X38.5"	\$ 9,861
	GB/15SC	standard	bakery	690 (313)	38"X55"X45"	\$ 10,055
	GS/15CCH	cook & hold	standard	620 (281)	38"X55"X38.5"	\$ 10,339
	GB/15CCH	cook & hold	bakery	690 (313)	38"X55"X45"	\$ 10,567
180,000 BTU Double Deck	GS/25SC	standard	standard	1040 (472)	38"X64.8"X38.5"	\$ 19,722
	GB/25SC	standard	bakery	1080 (490)	38"X64.8"X45"	\$ 20,110
	GS/25CCH	cook & hold	standard	1040 (472)	38"X64.8"X38.5"	\$ 20,677
	GB/25CCH	cook & hold	bakery	1080 (490)	38"X64.8"X45"	\$ 21,134

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"	\$ 9,861
	EB/10SC	standard	bakery	690 (313)	38"X55"X45"	\$ 10,055
	ES/10CCH	cook & hold	standard	620 (281)	38"X55"X38.5"	\$ 10,339
	EB/10CCH	cook & hold	bakery	690 (313)	38"X55"X45"	\$ 10,567
Electric - 22kW Double Deck	ES/20SC	standard	standard	1040 (472)	38"X64.8"X38.5"	\$ 19,722
	EB/20SC	standard	bakery	1080 (490)	38"X64.8"X45"	\$ 20,110
	ES/20CCH	cook & hold	standard	1040 (472)	38"X64.8"X38.5"	\$ 20,677
	EB/20CCH	cook & hold	bakery	1080 (490)	38"X64.8"X45"	\$ 21,134

* All double deck units shipped stacked and interperped 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)	\$ 95	\$ 167
High voltage 380V, 415V, or 480V option for Electric units (specify voltage and cycle)	\$ 657	\$ 1,330
Export packaging	\$ 89	\$ 152
Marine edge top	\$ 604	n/a
12" legs (single deck only)	\$ 530	n/a
Stainless steel 6" legs	n/a	\$ 215
Casters	\$ 409	\$ 409
Flanged feet	\$ 919	\$ 411
Stacking kit with legs	n/a	\$ 511
Stacking kit with casters	n/a	\$ 923
Stainless steel interior	\$ 1,547	\$ 3,094
Mixed controls SC/CCH (double deck only)	n/a	\$ 481



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.

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

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	1 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	1/3 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	2 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"	78"	70.63"
Temperature Control Range (Fahrenheit)	140 ^o -500 ^o	150 ^o -500 ^o	150 ^o -500 ^o	150 ^o -500 ^o	200 ^o -500 ^o	200 ^o -500 ^o
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	620 (281)	38"X55"X38.5"	\$ 7,232
	SLGB/12SC	standard	bakery	690 (313)	38"X55"X45"	\$ 7,376
	SLGS/12CCH	cook & hold	standard	620 (281)	38"X55"X38.5"	\$ 7,825
	SLGB/12CCH	cook & hold	bakery	690 (313)	38"X55"X45"	\$ 7,969
Gas - 144,000 BTU Double Deck	SLGS/22SC	standard	standard	1040 (472)	38"X64.8"X38.5"	\$ 14,463
	SLGB/22SC	standard	bakery	1080 (490)	38"X64.8"X45"	\$ 14,752
	SLGS/22CCH	cook & hold	standard	1040 (472)	38"X64.8"X38.5"	\$ 15,650
	SLGB/22CCH	cook & hold	bakery	1080 (490)	38"X64.8"X45"	\$ 15,937

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"	\$ 7,232
	SLEB/10SC	standard	bakery	690 (313)	38"X55"X45"	\$ 7,376
	SLES/10CCH	cook & hold	standard	620 (281)	38"X55"X38.5"	\$ 7,825
	SLEB/10CCH	cook & hold	bakery	690 (313)	38"X55"X45"	\$ 7,969
Electric - 22 kW Double Deck	SLES/20SC	standard	standard	1040 (472)	38"X64.8"X38.5"	\$ 14,463
	SLEB/20SC	standard	bakery	1080 (490)	38"X64.8"X45"	\$ 14,752
	SLES/20CCH	cook & hold	standard	1040 (472)	38"X64.8"X38.5"	\$ 15,650
	SLEB/20CCH	cook & hold	bakery	1080 (490)	38"X64.8"X45"	\$ 15,937

* 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	\$ 750	\$ 1,500
208-240V/60Hz	\$ 1,250	\$ 2,500
208-240V/50Hz	\$ 1,250	\$ 2,500
Stainless steel solid doors	No Charge	No Charge
Stainless steel rear jacket (for field mounting)	\$ 332	\$ 665
208/240V, 50/60 cycle for gas units (specify voltage and cycle)	\$ 95	\$ 167
High voltage 380V, 415V, or 480V option for electric units (specify voltage and cycle)	\$ 657	\$ 1,330
Export packaging	\$ 89	\$ 152
Marine edge top	\$ 604	n/a
12" legs (single deck only)	\$ 530	n/a
Stainless steel legs (6" for double deck)	N/A	\$ 224
Casters	\$ 409	\$ 409
Flanged feet	\$ 919	\$ 411
Stainless steel interior	\$ 1,547	\$ 3,094



B - Series



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

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

Competitive Information

Standard Features	Southbend BGS/12SC	Vulcan VC4G	Blodgett Sho-G	Sunfire SCO-GS-10S	Bakers Pride BCO-G
BTU Rating(Std/Bakery) NAT gas	54K/54K	44K/44K	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	50/50
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	N/A
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"	70"
Temperature Control Range (Fahrenheit)	140 ^o -500 ^o	150 ^o -500 ^o	200 ^o -500 ^o	150 ^o -500 ^o	150 ^o -500 ^o
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	620 (281)	38"X55"X38.5"	\$ 6,914
Gas - 108,000 BTU Double Deck	BGS/22SC	standard	standard	1040 (472)	38"X64.8"X38.5"	\$ 13,828

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	620 (281)	38"X55"X38.5"	\$ 7,282
Gas - 80,000 BTU Double Deck	BGS/23SC	standard	standard	1040 (472)	38"X64.8"X38.5"	\$ 14,564
Electric - 7.5 kW Single Deck	BES/17SC	standard	standard	620 (281)	38"X55"X38.5"	\$ 7,282
Electric - 15 kW Double Deck	BES/27SC	standard	standard	1040 (472)	38"X64.8"X38.5"	\$ 14,564

Options and Accessories

Options and Accessories	List Price
Extra oven rack (specify standard or bakery depth)	\$ 222
Open pan guides with under shelf (specify standard or bakery depth)	\$ 499
Downdraft diverter (for use with direct venting on gas models)	\$ 119
Stainless steel drip pan (per deck)	\$ 231
3/4" quick disconnect with 4' hose	\$ 480
3/4" quick disconnect with 5' hose	\$ 560
Restraining device	\$ 59
Stacking kit -includes 6" stainless steel legs (specify unit)	\$ 511
Casters	\$ 409
208/240V, 50/60 cycle for gas units (specify voltage and cycle)	\$ 95 single/ \$ 167 double
High voltage 380V, 415V, or 480V option for electric units (specify voltage and cycle)	\$ 657

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	5.6	7.9	5.5
PATENTED , Interchangeable control panels	Yes	No	No	No	No
Two-speed fan	Yes	Yes	Yes	No	Yes
Fan horsepower	1/3 HP	1/2 HP	1/3 HP	1/2 HP	1/3 HP
Window in door	Yes	Yes	Yes	Yes	Yes
Distance for door opening	18.25"	19.4375"	20"	20.5"	19.375"
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"	29.375"	30.625"
Height of double oven (with 6" legs)	64"	58"	56"	60.75"	57.625"
Depth with door handle	26.75"	29.25"	29.75"	30.375"	28.25"
140°F to 500°F temp. control	Yes	No	No	No	No
Stainless steel front, sides, and top	Yes	Yes	Yes	No	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"	\$ 7,055
	GH-10CCH	cook & hold	standard	420 (191)	30"X33"X26.8"	\$ 7,662
Gas - Half Size 60,000 BTU Double Deck	GH-20SC	standard	standard	850 (386)	30"X64"X26.8"	\$ 14,111
	GH-20CCH	cook & hold	standard	850 (386)	30"X64"X26.8"	\$ 15,324

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"	\$ 7,055
	EH-10CCH	cook & hold	standard	420 (191)	30"X33"X26.8"	\$ 7,662
Electric - Half Size 15 kW Double Deck	EH-20SC	standard	standard	850 (386)	30"X64"X26.8"	\$ 14,111
	EH-20CCH	cook & hold	standard	850 (386)	30"X64"X26.8"	\$ 15,324

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

Options and Accessories

Options and Accessories	List Price	
	Single Deck	Double Deck
Stainless steel solid doors	No Charge	No Charge
High voltage 380V, 415V, or 480V option for Electric units (specify voltage and cycle)	\$ 750	\$ 1,500
Export packaging	\$ 95	\$ 171
Marine edge top	\$ 653	n/a
26" stainless steel legs	\$ 539	n/a
26" stainless steel legs with casters	\$ 1002	n/a
26" stainless steel legs with flanged feet	\$ 997	n/a
Stainless steel legs with rack pan guide kit	\$ 1058	n/a
Casters	\$ 409	\$ 409
Flanged feet	\$ 445	\$ 445
12" stainless steel legs (single deck only)	\$ 530	n/a
6" stainless steel legs	n/a	\$ 247
Extra oven rack	\$ 157	
Stainless steel drip pan	\$ 324	



TruChill

Southbend TruCHILL blast chiller/shock freezer rapidly cools product to a safe storing temperature. The TruCHILL meets all HACCP guidelines. TruCHILL comes standard with USB data ports for downloading up-to-date information on product holding temperatures.

Environment Facts

- CFC/HCFC free
- R404a refrigerant
- Cyclopentane foaming, providing longer lasting insulation properties
- Lower energy consumption and less CO2 emissions
- Constructed with near 99% recyclable materials
- ISO 14001 Certified

TruChill - Blast Chiller/Shock Freezer



TC5-BCF



TC10-BCF



TC15-BCF



TC20-BCF



TC40-BCF-PT

Standard Features

- UV sterilization
- Heated probes
- Safely and rapidly chills or freezes hot food to meet HACCP guidelines for proper food holdings
- Easy to use touch screen controller - HACCP function
- USB data ports
- 100% AISI 304 Grade Stainless Steel construction, interior and exterior
- Water condensing tray
- R404a refrigerant
- Auto defrost with hot gas
- Easy snap in magnetic door gasket
- Interior round corners for easy cleaning
- Casters (Not on 20 or 40 pan units)
- (2) year limited parts and labor and (5) years compressor warranty

TruChill

Description	Model Number	Weight	Dimension WxHxD	Volume	Output Chilling	Output Freezing	List Price
5 pan	TC5-BCF	300 (136)	32"x32"x34"	21 cu. ft. (0.59 cu. m.)	194°F/ 37.4°F(+90°C/+3°C) 44 lbs(20Kg) within 90 min	194°F/0°F(+90°C/-18°C) 26.4 lbs(12Kg) within 270 min	\$ 20,975
5 pan, remote refrigeration	TC5-BCF-R	300 (136)	32"x32"x32"	21 cu. ft. (0.59 cu. m.)	194°F/ 37.4°F(+90°C/+3°C) 44 lbs(20Kg) within 90 min	194°F/0°F(+90°C/-18°C) 26.4 lbs(12Kg) within 270 min	\$ 24,809
10 pan	TC10-BCF	397 (180)	32"x33"x65"	40 cu. ft. (1.13cu. m.)	194°F/ 37.4°F(+90°C/+3°C) 77 lbs(35Kg) within 90 min	194°F/0°F(+90°C/-18°C) 55 lbs(25Kg) within 270 min	\$ 31,815
15 pan	TC15-BCF	552 (250)	32"x33"x78"	48 cu. ft. (1.36 cu. m.)	194°F/ 37.4°F(+90°C/+3°C) 143 lbs(65Kg) within 90 min	194°F/0°F(+90°C/-18°C) 110 lbs(50Kg) within 270 min	\$ 39,255
20 pan	TC20-BCF	1200 (543)	60"x53"x89"	164 cu. ft. (4.65 cu. m.)	194°F/ 37.4°F(+90°C/+3°C) 441 lbs(200Kg) within 90 min	194°F/0°F(+90°C/-18°C) 380 lbs (172Kg) within 270 min	\$ 81,244
40 pan, pass through	TC40-BCF-PT	1450 (656)	59"x77"x84"	221 cu. ft. (6.26 cu. m.)	194°F/ 37.4°F(+90°C/+3°C) 836 lbs (379Kg) within 90 min	194°F/0°F(+90°C/-18°C) 728 lbs (330Kg) within 270 min	\$ 164,295



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
- Delimiting port

EZ18 Counter Steamer - Manual Fill / Manual Drain



Standard Features

- 3-5 Pan
- 4" Legs standard
- Can stack up to 2 units
- 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"	\$ 8,927
Electric 15 kW Countertop Steamer - 5 pan with manual water fill	EZ18-5	1-5	183 (83)	18.1"x29.5"x29"	\$ 9,755

EZ24 Counter Steamer - Manual Fill / Manual Drain



Standard Features

- 3-5 Pan
- 4" Legs standard
- Can stack up to 2 units
- 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"	\$ 9,371
Electric 15 kW Countertop Steamer - 5 pan -Manual Fill	EZ24-5	1-5	183 (83)	24"X29.5"X25"	\$ 10,199



R24 Counter Steamer - Auto Fill / Auto Drain



Standard Features

- 3-5 Pans
- Can stack up to 2 units
- Automatic water fill system
- Auto drain system
- On/off power switch
- Low water indicator light

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"	\$ 9,988
Electric 15 kW Countertop Steamer - 5 pan	R24-5	1-5	169 (77)	24"X25.5"X27.5"	\$ 11,375

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



Standard Features

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

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"	\$ 9,643

R18A-4 Counter Steamer - Auto Fill / Auto Drain



Standard Features

- 4 Pans
- Can stack up to 2 units
- Automatic water fill system
- Automatic drain system
- Low water indicator light
- On/off power switch

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"	\$ 10,542



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



RG24-5

Gas counter top convection steamer with atmospheric steam generator

Standard Features

- Stainless steel construction
- Covered 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

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"	\$ 17,582

Options and Accessories

Part Number	Options and Accessories	List Price
TS-120-1	120 Minute Timer (Electric Steamer Only) Priced per compartment.	\$ 179
HSB-2	High Sensitivity Board for reverse osmosis water (208 or 240volt) Priced per compartment (R24-3 & R24-5).	\$ 484
CSF-1	Constant Steam Feature. Priced per compartment (R18A-4M , R18A-4, R24-3 & R24-5)	\$ 516
SSL-4	Stainless Steel 4" High Legs (R18A-4, R24-3 & R24-5)	\$ 193
SK-1	Stacking Kit For Two Units (R18A-4, R24-3 & R24-5)	\$ 27
SIP-2	Interconnect Plumbing For Two Units (R24-3 & R24-5)	\$ 691
S75-10	7.5KW increased to 10KW (R24-3)	\$ 260
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)	\$ 767
SEVS-6	575 or 600 Volts, 3 Phase, 50 or 60 Hertz (EZ18-3, R24-3 & R24-5)	\$ 1,107
SGVS-1	220 Volts, 1 phase, 50 or 60 Hertz (RG24-5)	\$ 833
DHK	Drain Hose Kit includes 5' hose with fitting (R18A-4M, EZ18-3, EZ18-5, EZ24-3 & EZ24-5)	\$ 246
Stands and Caster options		
RL-28	Single Unit 28" High Stand: (R24-3 or R24-5)	\$ 1,363
RL-28X	Single Unit 28" High Stand: (EZ24-3 or EZ24-5)	\$ 1,480
CK-2	Casters, 3" High, Set of 4 (RL28X stand only)	\$ 807
RL-28XN	Single Unit 28" High Stand: (R18A-4M, R18A-4, EZ18-3 or EZ18-5)	\$ 1,480
RL-28G	Single Unit 28" High Stand: (RG24-5)	\$ 1,542
RL-34	Single Unit 34" High Stand: (R24-3 or R24-5)	\$ 1,641
RL-18	Double Unit 18" High Stacking Stand: (2) R24-3 or (2) R24-5 Units	\$ 1,255
RL-23	Double Unit 23" High Stacking Stand: (2) R24-3 or (2) R24-5 Units	\$ 1,322
R18SS-3	Double Unit Stacking Stand, 60" Total Height for (2) EZ18-3 Units	\$ 2,623
R18SS-3	Double Unit Stacking Stand, 66" Total Height for EZ18-3 over EZ18-5	\$ 2,623
R18SS-4	Double Unit Stacking Stand, 63.5" Total Height for (2) R18A-4M or (2) R18A-4 units	\$ 2,623
R18SS-5	Double Unit Stacking Stand, 63.5" Total Height for EZ18-3 over EZ18-5	\$ 2,623
R18SS-5	Double Unit Stacking Stand, 69" Total Height for (2) EZ18-5 Units	\$ 2,623
S-EPXSS-1	Double Unit Stacking Stand, 58" Total Height for (2) EZ24-3 Units	\$ 2,623
S-EPXSS-1	Double Unit Stacking Stand, 64" Total Height for EZ24-3 over EZ24-5	\$ 2,623
S-EPXSS-2	Double Unit Stacking Stand, 71" Total Height for (2) EZ24-5 Units	\$ 2,623



Water Treatment Systems

WATER QUALITY

Water is the essential ingredient in food business. Water quality is a 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 filter replacement may be required for warranty coverage.

Water supply to Southbend steamers must be within these general 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 fails to meet these standards should be treated by installation of Southbend's Comprehensive Water Treatment Systems. Check with your local water treatment specialist if you are not sure of the water quality in your area.

WATER TREATMENT

The Southbend water treatment systems provides 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.

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 Description	List Price
1400712	TruH2O Water Treatment System (Stage 1 and Stage 2)	\$ 550
	Replacement Filter System Parts Descriptions	List Price
1400713	TruH2O replacement cartridges (Stage 1 and Stage 2)	\$ 450
1401889	Scale Master Filter System 1 cartridges	\$ 875
1401890	Scale Master Filter System 2 cartridges	\$ 1,185



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.

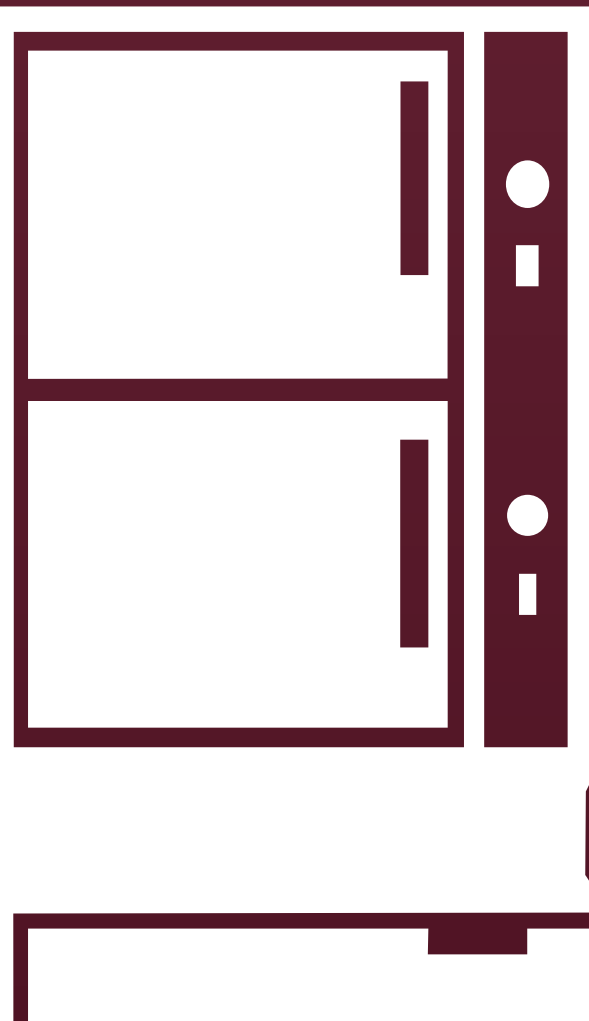
Cooking with steam is extremely versatile.

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
- 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

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"	\$ 22,112
	SCX-2S	Steam Coil	500 (227)	24"x55.5"x33"	\$ 28,756
	ECX-2S	Electric Boiler- 24 kW	550 (250)	24"x55.5"x33"	\$ 29,142
	GCX-2S	Gas Boiler- 200,000 BTU	630 (286)	24"x55.5"x33"	\$ 30,718
6 Pan, Two Compartment Steamer with 36" Cabinet Base	DCX-2S-36	Direct Steam	600 (273)	36"x55.5"x33"	\$ 22,920
	SCX-2S-36	Steam Coil	600 (272)	36"x55.5"x33"	\$ 30,011
	ECX-2S-36	Electric Boiler- 24 kW	650 (255)	36"x55.5"x33"	\$ 32,289
	GCX-2S-36	Gas Boiler- 250,000 BTU	764 (347)	36"x55.5"x33"	\$ 33,487
6 Pan, Two Compartment Steamer with 6 Gallon Kettle and 44" Cabinet Base	DCX-2S-6	Direct Steam	650 (295)	44"x62.1"x33"	\$ 32,959
	SCX-2S-6	Steam Coil	700 (318)	44"x62.1"x33"	\$ 40,223
	ECX-2S-6	Electric Boiler- 36 kW	880 (400)	44"x66.1"x33"	\$ 39,246
	GCX-2S-6	Gas Boiler- 250,000 BTU	980 (445)	44"x66.1"x33"	\$ 39,745
6 Pan, Two Compartment Steamer with 10 Gallon Kettle and 48" Cabinet Base	DCX-2S-10	Direct Steam	700 (318)	48"x61.1"x33"	\$ 35,140
	SCX-2S-10	Steam Coil	750 (340)	48"x61.13"x33"	\$ 42,354
	ECX-2S-10	Electric Boiler- 36 kW	930 (422)	48"x65.1"x33"	\$ 41,853
	GCX-2S-10	Gas Boiler- 250,000 BTU	1030 (467)	48"x65.1"x33"	\$ 41,994
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"	\$ 50,942
	SCX-2S-6-6	Steam Coil	930 (422)	60"x62.1"x33"	\$ 59,373
	ECX-2S-6-6	Electric Boiler- 42 kW	840 (381)	60"x66.13"x33"	\$ 54,123
	GCX-2S-6-6	Gas Boiler- 250,000 BTU	930 (422)	60"x66.1"x33"	\$ 54,123
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"	\$ 54,040
	SCX-2S-6-10	Steam Coil	970 (440)	60"x62.1"x33"	\$ 62,373
	ECX-2S-6-10	Electric Boiler- 42 kW	880 (400)	60"x66.13"x33"	\$ 59,382
	GCX-2S-6-10	Gas Boiler- 250,000 BTU	970 (440)	60"x66.1"x33"	\$ 60,502



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"	\$ 24,257
	SCX-10S	Steam Coil	575 (260)	24"x68.5"x33"	\$ 30,593
	ECX-10S	Electric Boiler- 36 kW	575 (260)	24"x68.5"x33"	\$ 32,657
	GCX-10S	Gas Boiler- 200,000 BTU	670 (340)	24"x68.5"x33"	\$ 34,346
10 Pan, Two Compartment Steamer with 36" Cabinet Base	DCX-10S-36	Direct Steam	625 (284)	36"x68.5"x33"	\$ 23,717
	SCX-10S-36	Steam Coil	625 (284)	36"x68.5"x33"	\$ 31,052
	ECX-10S-36	Electric Boiler- 36 kW	700 (317)	36"x68.5"x33"	\$ 35,969
	GCX-10S-36	Gas Boiler- 250,000 BTU	840 (381)	36"x68.5"x33"	\$ 37,619
10 Pan, Two Compartment Steamer with 6 Gallon Kettle and 44" Cabinet Base	DCX-10S-6	Direct Steam	900 (408)	44"x68.5"x33"	\$ 35,500
	SCX-10S-6	Steam Coil	1000 (453)	44"x68.5"x33"	\$ 41,514
	ECX-10S-6	Electric Boiler- 36 kW	900 (408)	44"x72.5"x33"	\$ 41,398
	GCX-10S-6	Gas Boiler- 250,000 BTU	1000 (453)	44"x72.5"x33"	\$ 43,022
10 Pan, Two Compartment Steamer with 10 Gallon Kettle and 48" Cabinet Base	DCX-10S-10	Direct Steam	920 (417)	48"x68.5"x33"	\$ 36,962
	SCX-10S-10	Steam Coil	1020 (462)	48"x68.5"x33"	\$ 44,254
	ECX-10S-10	Electric Boiler- 36 kW	920 (408)	48"x72.5"x33"	\$ 45,937
	GCX-10S-10	Gas Boiler- 250,000 BTU	1020 (462)	48"x72.5"x33"	\$ 47,533
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"	\$ 51,439
	SCX-10S-6-6	Steam Coil	1000 (453)	60"x68.5"x33"	\$ 59,869
	ECX-10S-6-6	Electric Boiler- 42 kW	1020 (462)	60"x72.5"x33"	\$ 57,840
	GCX-10S-6-6	Gas Boiler- 250,000 BTU	1020 (462)	60"x72.5"x33"	\$ 57,840
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"	\$ 54,610
	SCX-10S-6-10	Steam Coil	1000 (453)	60"x68.5"x33"	\$ 62,868
	ECX-10S-6-10	Electric Boiler- 42 kW	1020 (462)	60"x72.5"x33"	\$ 61,012
	GCX-10S-6-10	Gas Boiler- 250,000 BTU	1020 (462)	60"x72.5"x33"	\$ 61,012

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"	\$ 28,816
	SCX-16	Steam Coil	800 (363)	36"x62"x33"	\$ 35,022
	ECX-16	Electric Boiler- 42 kW	900 (408)	36"x62"x33"	\$ 38,848
	GCX-16	Gas Boiler- 300,000 BTU	800 (363)	36"x62"x33"	\$ 40,379

(see page 69 for Options and Accessories)

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*

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

1400712 - TruH2O Water Treatment System (Stage 1 and Stage 2) - \$ 550

1400713 - TruH2O replacement cartridges (Stage 1 and Stage 2) - \$450

(see also filter replacement parts on page 61)



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.



Convection Steamers

High Performance - High Efficiency



SX-34GC



GSX-10HE

Standard Features

- Stainless steel construction
- 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.

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"	\$ 21,023
	SX-55EC	10 (two 5 pans)	395 (179)	24"x68.5"x33"	\$ 23,730
GAS Convection Steamer with 24" stainless steel cabinet base	SX-34GC	7 (one 3 pan; one 4 pan)	625 (285)	24"x76.25"x37"	\$ 25,787
	SX-55GC	10 (two 5 pans)	675 (305)	24"x76.25"x37"	\$ 27,512
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"	\$ 27,393
	GSX-10HE	10 (two 5 pans)	700 (318)	24"x72"x33.13"	\$ 28,713
	GSX-16HE	16 (two 8 pans)	900 (408)	36"x70.375"x33.13"	\$ 36,218
Options and Accessories					List Price
380, 415, 480 VAC, 50 Hz, 3-phase*					\$ 1,031
380, 415, 480 VAC, 60 Hz, 3-phase*					\$ 1,031
Rack pan guides in cabinet base (SX-34EC ONLY)					\$ 500
220/1/50 or 60Hz controls per compartment (SGVS-2)					\$ 1,635
A set of (4) Casters (GSX-7HE, GSX-10HE and GSX-16HE ONLY)(CK-3)					\$ 901



Large Capacity Steamer with Broiler Base

Description	Model Number	Weight	Dimension WxHxD	List Price
Full Size - "DO-ALL" 2 compartment large capacity steamer with boiler base	DDA-2S	600 (272)	36"x55.13"x33.88"	\$ 33,415
	SCDA-2S	1050 (477)	36"x55.13"x33.88"	\$ 40,465
	EDA-2S	1050 (477)	36"x55.13"x33.88"	\$ 44,847
	GDA-2S	1050 (477)	39"x55"x33"	\$ 44,084

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"	\$ 35,881
3 Compartment with Elec. Generator - 24kW	EC-3S	1100 (499)	36"x68"x33.88"	\$ 45,395
<i>standard: 208, 230, 240/60/3</i>				
2 Compartment with Gas Boiler - 250,000 BTU	GC-2S	1100 (499)	36"x55.13"x33.88"	\$ 39,116
3 Compartment with Gas Boiler - 250,000 BTU	GC-3S	1170 (531)	36"x68"x33.88"	\$ 47,089
<i>standard: 115/60/1 controls only</i>				
2 Compartment with Direct Steam	DC-2S	560 (255)	36"x55.13"x33.88"	\$ 25,714
3 Compartment with Direct Steam	DC-3S	815 (370)	36"x68"x33.88"	\$ 31,903
2 Compartment with Steam Coil	SC-2S	815 (370)	36"x55.13"x33.88"	\$ 34,471
3 Compartment with Steam Coil	SC-3S	950 (432)	36"x68"x33.88"	\$ 42,255
<i>standard: 115/60/1 controls only</i>				



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"	\$ 23,365
Gas boiler with 10 gallon kettle - 200,000 BTU	GMT-10	470 (213)	24"x55.75"x33"	\$ 25,416
Electric boiler with 6 gallon kettle - 24kW	EMT-6	450 (204)	24"x66.13"x33"	\$ 25,200
Electric boiler with 10 gallon kettle - 24kW	EMT-10	470 (213)	24"x65.13"x33"	\$ 27,325
Direct Steam boiler with 6 gallon kettle	DMT-6	225 (102)	24"x62.13"x33"	\$ 13,237
Direct Steam boiler with 10 gallon kettle	DMT-10	245 (111)	24"x61.13"x33"	\$ 15,597
Gas boiler with two 6 gallon kettles- 250,000 BTU	GMT-6-6	450 (204)	36"x63"x33"	\$ 31,415
Gas boiler with 10 gallon and 6 gallon kettles - 250,000 BTU	GMT-10-6	570 (259)	42"x58.75"x33"	\$ 33,242
Electric boiler with two 6 gallon kettles - 24kW	EMT-6-6	600 (272)	36"x66.13"x33"	\$ 32,522
Electric boiler with 10 gallon and 6 gallon kettles - 24kW	EMT-10-6	700 (317)	42"x66.13"x33"	\$ 35,075
Direct Steam boiler with two 6 gallon kettles	DMT-6-6	350 (159)	36"x58.75"x33"	\$ 20,256
Direct Steam boiler with 10 gallon and 6 gallon kettles	DMT-10-6	800 (368)	36"x58.75"x33"	\$ 22,412
Optional steam take-off				\$ 340

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"	\$ 17,004
Electric - 24 kW	CE-24S	350 (159)	24"x28"x33"	\$ 16,170
Gas - 140,000 BTU	CG-14S	375 (170)	24"x55"x33"	\$ 19,186
Gas - 200,000 BTU	CG-20S	375 (170)	24"x55"x33"	\$ 20,705
Steam Generated Boiler in Double Cabinet Base				
Steam Coil - 4 B.H.P.	CSC-36S	450 (204)	36"x28"x33"	\$ 18,058
Electric - 24 kW	CE-324S	415 (188)	36"x28"x33"	\$ 18,258
Electric - 36 kW	CE-336S	415 (188)	36"x28"x33"	\$ 19,652
Electric - 42 kW	CE-342S	415 (188)	36"x28"x33"	\$ 21,067
Gas - 140,000 BTU	CG-314S	450 (204)	36"x55"x33"	\$ 20,686
Gas - 200,000 BTU	CG-320S	475 (215)	36"x55"x33"	\$ 22,356
Gas - 250,000 BTU	CG-325S	475 (215)	36"x55"x33"	\$ 22,036
Gas - 300,000 BTU	CG-330S	475 (215)	36"x55"x33"	\$ 24,343



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"	\$ 28,050
3 compartments	DCL-3S	825 (375)	36"x58"x28"	\$ 37,196
4 compartments on legs	DCL-4S	1075 (448)	36"x69.6"x28"	\$ 46,282
2 compartments -pedestal base	DCP-2S	615 (280)	36"x45.4"x33"	\$ 28,604
3 compartments -pedestal base	DCP-3S	875 (398)	36"x58.3"x33"	\$ 38,408
2 compartments -wall mount	DCW-2S	757 (261)	36"x55"x34"	\$ 27,737
3 compartments -wall mount	DCW-3S	835 (380)	36"x68"x34"	\$ 36,739
<i>standard: 115/1/60</i>				

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

Options and Accessories	List Price
24kW standard, increase to 36kW	\$ 1,034
24kW standard, increase to 42kW	\$ 2,138
36kW standard, increase to 42kW	\$ 1,647
36kW standard, increase to 48kW	\$ 1,832
140,000 BTU standard, increase to 200,000 BTU	\$ 1,698
140,000 BTU standard, increase to 250,000 BTU	\$ 2,793
140,000 BTU standard, increase to 300,000 BTU	\$ 4,418
200,000 BTU standard, increase to 250,000 BTU	\$ 1,097
200,000 BTU standard, increase to 300,000 BTU	\$ 2,715
250,000 BTU standard, increase to 300,000 BTU	\$ 1,932
Wash down spray hose (Single and Double)	\$ 2,040
Pressure regulating valve	\$ 780
Steam take-off kit for steam kettles	\$ 340
380 or 415 volts, 50Hz, 3-phase	\$ 1,031
575 or 600 volts, 60Hz, 3-phase	\$ 1,031
CSD-1 code kit	Standard
Ball float trap (painted)	\$ 1,748
Export Package	\$ 120
Right hand hinged doors	\$ 2,496
Split water line connection	\$ 128
Load compensating timer - Pressureless steamers (1 compartment)	\$ 567
Load compensating timer - Pressureless steamers (2 compartment)	\$ 1,124
SSBK-24 24" wide stainless steel back for boiler base unit	\$ 388
SSBK-36 36" wide stainless steel back for boiler base unit	\$ 491
SSBK-42 42" wide stainless steel back for boiler base unit	\$ 554
SSBK-44 44" wide stainless steel back for boiler base unit	\$ 578
SSBK-48 48" wide stainless steel back for boiler base unit	\$ 671
SSBK-60 60" wide stainless steel back for boiler base unit	\$ 817
SSF-24 24" wide stainless steel frame for boiler base unit	\$ 1,208
SSF-36 36" wide stainless steel frame for boiler base unit	\$ 1,957
SSF-42 42" wide stainless steel frame for boiler base unit	\$ 2,417
SSF-44 44" wide stainless steel frame for boiler base unit	\$ 2,494
SSF-48 48" wide stainless steel frame for boiler base unit	\$ 2,730
SSF-60 60" wide stainless steel frame for boiler base unit	\$ 3,304



Kettles



Standard Features

- Stainless steel construction and liner for high acid content products
- 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"	\$ 10,963
2/3-jacketed, 10 gallon	KECT-10	180 (82)	26.25"x34.88"x17.25"	\$ 12,784
2/3-jacketed, 12 gallon	KECT-12	190 (86)	26.25"x36.88"x17.25"	\$ 14,385
2/3-jacketed w/legs, 20 gallon (floor model)	KECT-20	225 (102)	31"x36"x24.25"	\$ 16,023
2/3-jacketed, 6 gallon w/crank	KECTC-06	130 (59)	25.12"x33.5"x15.25"	\$ 15,304
2/3-jacketed, 10 gallon w/crank	KECTC-10	180 (82)	28.88"x34.88"x19.25"	\$ 17,449
2/3-jacketed, 12 gallon w/crank	KECTC-12	190 (86)	28.88"x36.88"x19.25"	\$ 18,470

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"	\$ 2,064
30" wide stand w/sliding shelf	KEDC-30	60 (28)	30"x20"x21"	\$ 2,233
24" wide stand w/drain drawer	KEDC-24SD	50 (23)	24"x20"x21"	\$ 3,023
30" wide stand w/drain drawer	KEDC-30SD	66 (30)	30"x20"x21"	\$ 3,123

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"	\$ 6,110
2/3 jacket, 10 gallon	KDCT-10	61 (28)	19.25"x33.12"x19.12"	\$ 7,935
2/3 jacket, 12 gallon	KDCT-12	70 (32)	19.25"x35.12"x19.12"	\$ 9,315
2/3 jacket, 20 gallon	KDCT-20	95 (43)	26"x42.38"x24.12"	\$ 11,235
Steam control valve	SCV-1			Standard



Counter Steam Kettle Stands



Description	Model Number	Weight	List Price
26" wide kettle table	KTED-26	140 (64)	\$ 7,027
40" wide kettle table	KTED-40	200 (91)	\$ 8,607
50" wide kettle table	KTED-50	225 (102)	\$ 9,324
64" wide kettle table	KTED-64	285 (130)	\$ 10,520
72" wide kettle table	KTED-72	315 (143)	\$ 11,205
80" wide kettle table	KTED-80	345 (157)	\$ 12,104
Deck mounted faucet w/ extension	DMF-18R		\$ 1,438
Deck mounted faucet w/ extension	DMF-12R		\$ 1,365
Interconnect Plumbing Kit			\$ 1,621

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"	\$ 25,908

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" *	\$ 23,071
Gas 40 gallon		KSLG-40	600 (272)	35.5"x44"x48" *	\$ 25,328
Gas 60 gallon		KSLG-60	720 (327)	40"x49.5"x52" *	\$ 26,493
Gas 80 gallon		KSLG-80	950 (430)	41.63"x44.63"x63.13" *	\$ 37,482
Gas 100 gallon		KSLG-100	1100 (498)	41.63"x49.13"x63.13" *	\$ 38,846
2" Draw-off (TVT-2) with perforated strainer (TPS-)				Standard	
Gas 20 gallon		KTLG-20	700 (318)	48.13"x40.13"x62.5" *	\$ 33,937
Gas 30 gallon		KTLG-30	900 (408)	55"x37.25"x65.5" *	\$ 35,434
Gas 40 gallon		KTLG-40	930 (422)	55"x41.5"x65.5" *	\$ 36,201
Gas 60 gallon		KTLG-60	1142 (518)	58.88"x45.5"x68.5" *	\$ 40,461
2" Draw-off (TVT-2) with perforated strainer (TPS-)				\$ 2,274	
3" Draw-off (TVT-3) with perforated strainer (TPS-)				\$ 4,269	
Single pantry kettle filler, includes bracket				\$ 1,840	
Double pantry kettle filler, includes bracket				\$ 2,082	

*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" *	\$ 16,473
2/3-jacketed, 30 gallon -15 kW		KELS-30	226 (103)	27.75"x38"x36.5" *	\$ 16,706
2/3-jacketed, 40 gallon -18kW		KELS-40	255 (116)	29.75"x38"x35" *	\$ 17,357
2/3-jacketed, 60 gallon -18 kW		KELS-60	390 (177)	33.75"x42"x38.25" *	\$ 21,195
2/3-jacketed , 80 gallon -18kW		KELS-80	445 (202)	36.75"x45"x41" *	\$ 27,928
2/3-jacketed , 100 gallon -24 kW		KELS-100	480 (218)	40"x48"x44.5" *	\$ 28,155
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" *	\$ 23,107
2/3-Jacketed, 30 gallon -15 kW		KELT-30	313 (142)	39"x38"x38.25" *	\$ 24,377
2/3-Jacketed, 40 gallon -18 kW		KELT-40	352 (160)	41"x38"x43.25" *	\$ 24,519
2/3 Jacketed, 60 gallon -18 kW		KELT-60	417 (189)	44.5"x42"x46.25" *	\$ 28,443
2/3-Jacketed, 80 gallon -18 kW		KELT-80	520 (236)	48"x45"x50.75" *	\$ 34,538
2/3-Jacketed, 100 gallon -24 kW		KELT-100	630 (286)	49.5"x48.75"x57.3" *	\$ 40,631
2" Draw-off valve (TVT-2) with perforated strainer (TPS-)					\$ 2,274
2/3-Jacketed, 20 gallon -12 kW		KEPS-20	196 (89)	23.75"x38"x34" *	\$ 16,158
2/3-Jacketed, 30 gallon -15 kW		KEPS-30	226 (103)	27.75"x38"x36.5" *	\$ 17,357
2/3-Jacketed, 40 gallon -18 kW		KEPS-40	255 (116)	29.75"x38"x39" *	\$ 16,706
2/3 Jacketed, 60 gallon -18 kW		KEPS-60	390 (177)	33.75"x42"x38.25" *	\$ 21,195
2/3 Jacketed, 80 gallon -18 kW		KEPS-80	445 (202)	36.75"x45"x41" *	\$ 27,928
2/3-Jacketed 100 gallon -24 kW		KEPS-100	480 (218)	40"x48"x44.5" *	\$ 28,155
2" Draw-off (TVT-2) with perforated strainer (TPS-)					Standard

Stainless steel liner on all Kettles up to 40 gallon.

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

SOUTHBEND KETTLES ARE PERFECT FOR ANY APPLICATION.




Direct Steam Kettles

Description	Model Number	Weight	Dimension WxHxD	List Price	
2/3 jacket, 20 gallon		KDLS-20	155 (70)	22.75"x37"x30" *	\$ 9,325
2/3 jacket, 30 gallon		KDLS-30	180 (82)	25.88"x37"x32.75" *	\$ 9,446
2/3 jacket, 40 gallon		KDLS-40	190 (86)	27.88"x37"x35" *	\$ 10,173
2/3 jacket, 60 gallon		KDLS-60	265 (120)	31.38"x40.5"x35" *	\$ 12,073
2/3 jacket, 80 gallon		KDLS-80	308 (140)	34.75"x42.5"x38.8" *	\$ 13,336
2/3 jacket, 100 gallon		KDLS-100	360 (163)	37.25"x44.5"x40" *	\$ 19,680
2/3 jacket, 150 gallon		KDLS-150	465 (211)	44"x48"x56.38" *	\$ 30,785
Full-Jacket, 20 gallon		KDLS-20F	175 (79)	27.5"x37"x37.5" *	\$ 12,403
Full-Jacket, 30 gallon		KDLS-30F	240 (109)	31"x37"x41.25" *	\$ 12,802
Full-Jacket, 40 gallon		KDLS-40F	280 (127)	34.5"x37"x45" *	\$ 12,903
Full-Jacket, 60 gallon		KDLS-60F	320 (145)	37"x40.5"x45.75" *	\$ 15,341
Full-Jacket, 80 gallon		KDLS-80F	380 (172)	42"x40.5"x56.38" *	\$ 23,829
2/3 jacket, 20 gallon		KDPS-20	155 (70)	22.75"x37"x30" *	\$ 9,325
2/3 jacket, 30 gallon		KDPS-30	180 (82)	25.88"x37"x32.75" *	\$ 9,446
2/3 jacket, 40 gallon		KDPS-40	190 (86)	27.88"x37"x35" *	\$ 10,173
2/3 jacket, 60 gallon		KDPS-60	265 (120)	31.38"x40.5"x35" *	\$ 12,091
2/3 jacket, 80 gallon		KDPS-80	308 (140)	34.75"x42.5"x38.8" *	\$ 13,345
2/3 jacket, 100 gallon		KDPS-100	360 (163)	37.25"x44.5"x40" *	\$ 16,653
Full-Jacket, 20 gallon		KDPS-20F	175 (79)	27.5"x37"x37.8" *	\$ 12,403
Full-Jacket, 30 gallon		KDPS-30F	240 (109)	31"x37"x41.25" *	\$ 12,802
Full-Jacket, 40 gallon		KDPS-40F	280 (127)	34.5"x37"x45" *	\$ 12,903
Full-Jacket, 60 gallon		KDPS-60F	320 (145)	37"x40.5"x45.75" *	\$ 15,341
Full-Jacket, 80 gallon		KDPS-80F	380 (172)	43.88"x40.5"x56.4" *	\$ 23,829
2/3 jacket, 20 gallon		KDLT-20	240 (109)	34.75"x37"x41" *	\$ 13,209
2/3 jacket, 30 gallon		KDLT-30	285 (129)	37.75"x37"x42.5" *	\$ 13,557
2/3 jacket, 40 gallon		KDLT-40	332 (151)	39.75"x37"x45" *	\$ 14,684
2/3 jacket, 60 gallon		KDLT-60	356 (166)	43.25"x40.5"x48.5" *	\$ 16,301
2/3 jacket, 80 gallon		KDLT-80	424 (192)	46.75"x42.5"x52.5" *	\$ 18,885
2/3 jacket, 100 gallon		KDLT-100	480 (218)	49.25"x42.5"x60.8" *	\$ 22,200
2" Draw-off valve (TVT-2) with perforated strainer (TPS-)				\$ 2,274	
2/3 jacket, 20 gallon		KDPT-20	230 (104)	34.75"x37"x41" *	\$ 13,209
2/3 jacket, 30 gallon		KDPT-30	275 (125)	37.75"x37"x43" *	\$ 13,557
2 /3 jacket, 40 gallon		KDPT-40	320 (145)	39.75"x37"x45" *	\$ 14,684
2/3 jacket, 60 gallon		KDPT-60	350 (159)	43"x40.5"x48" *	\$ 16,301
2/3 jacket, 80 gallon		KDPT-80	410 (186)	46.5"x42.5"x44" *	\$ 18,885

*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"	\$ 26,635
2/3 jacket, 40 gallon -36" cabinet		DMT-40	525 (239)	36"x42.5"x33"	\$ 26,924
2/3 jacket, 60 gallon -42" cabinet		DMT-60	600 (273)	42"x47.62"x33"	\$ 27,864
Draw-off valve		with perforated strainer (TPS-)			Standard
2/3 jacket, 30 gallon		DMS-30	375 (170)	36"x41.5"x33"	\$ 19,486
2/3 jacket, 40 gallon		DMS-40	400 (181)	36"x42.5"x33"	\$ 18,195
2/3 jacket, 60 gallon		DMS-60	500 (227)	42"x47.62"x33"	\$ 20,230
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"	\$ 155,681
Single - 60 gallon		KEMTL-60	880 (400)	66"x80"x38.25"	\$ 164,090
Single - 80 gallon		KEMTL-80	1050 (477)	69.25"x80"x38.25"	\$ 181,523
Single - 100 gallon		KEMTL-100	1295 (568)	71.5"x85"x38.25"	\$ 197,226
Double - 40 gallon		KEMTL-40-2	1600 (727)	104.5"x75.63"x38.25"	\$ 202,511
Double - 60 gallon		KEMTL-60-2	1650 (705)	112"x75.63"x38.25"	\$ 205,242
Double - 80 gallon		KEMTL-80-2	1850 (840)	118.5"x75.63"x38.25"	\$ 230,532

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"	\$ 140,998
60 gallon		KDMTL-60	730 (331)	65"x80"x38.25"	\$ 146,423
80 gallon		KDMTL-80	840 (381)	67.75"x80"x38.25"	\$ 166,171
100 gallon		KDMTL-100	900 (410)	70"x85"x38.25"	\$ 168,126
40 gallon		KDMTL-40-2	1350 (613)	102"x75.63"x38.25"	\$ 166,975
60 gallon		KDMTL-60-2	1400 (636)	108"x80"x38.25"	\$ 175,526
80 gallon		KDMTL-80-2	1490 (677)	116"x80"x38.25"	\$ 196,692
100 gallon		KDMTL-100-2	1595 (725)	121"x80"x38.25"	\$ 202,511



Steam Kettle Options and Accessories

Description	Model Number	List Price
Contour Measuring Strips		
20-100 gal.	CMS	\$ 432
Permanent Etched Interior Markings		
Kettle size 6 gal.	GM-6	\$ 516
Kettle size 10 gal.	GM-10	\$ 516
Kettle size 12 gal.	GM-12	\$ 516
Kettle size 20 gal.	GM-20	\$ 521
Kettle size 30 gal.	GM-30	\$ 532
Kettle size 40 gal.	GM-40	\$ 541
Kettle size 60 gal.	GM-60	\$ 557
Kettle size 80 gal.	GM-80	\$ 568
Kettle size 100 gal.	GM-100	\$ 581
Steam Control Options, Tilting & Stationary Kettles		
Steam control valve KDCT-10	SCV-1	\$ 542
Steam control assembly consisting of line, strainer, steam inlet globe	STA-2	\$ 624
No. 316 liner for 2/3 jacketed kettles (60, 80 and 100 gallons)		\$1,831
No. 316 liner for 2/3 jacketed kettles (150 gallons)		\$2,624
No. 316 liner for fully jacketed kettles (30, 40 and 60 gallons)		\$1,282
No. 316 liner for fully jacketed kettles (80 gallons)		\$1,877

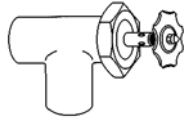
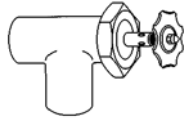
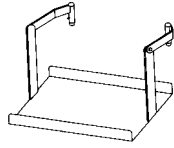
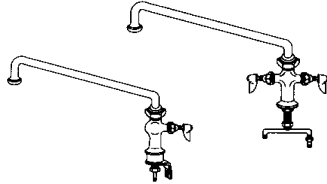
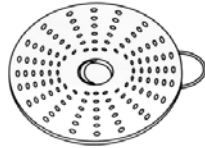
Mixer Kettle Options and Accessories

Description	List Price
2" manual butterfly valve	\$ 2,087
3" manual butterfly valve	\$ 2,913
Mixer kettle cover - 2 pc lift off	
40 gallon	\$ 2,981
60 gallon	\$ 3,773
80 gallon	\$ 4,511
100 gallon	\$ 4,511
Automatic Water Meter -6 ft. filler hose (specify end of side controls)	\$ 13,283

NOTE: Prices valid only if ordered with original equipment order



Steam Kettle & Braising Pan Options and Accessories

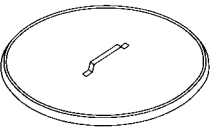
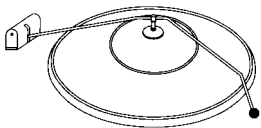

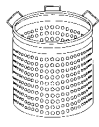
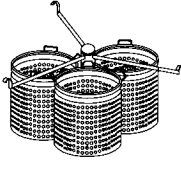
Description		Model Number	List Price
Tangent Draw-off Valve - Stationary Kettles			
3" in lieu of standard 2"		TVS-3	\$ 2,169
Tangent Draw-off Valve - Tilting Kettles			
1-1/2" Valve added to tilting kettle		TVT-1	\$ 1,575
2" Valve added to tilting kettle		TVT-2	\$ 2,274
3" Valve added to tilting kettle		TVT-3	\$ 4,269
Pan Support - Tilting Kettles			
20-100 gallons		PC-4	\$ 1,493
Pantry Faucets with Brackets			
Kettle Bracket Only		KB	\$ 178
12" single pantry faucet		SF-12	\$ 653
12" double pantry faucet		DF-12	\$ 941
18" single pantry faucet		SF-18	\$ 712
18" double pantry faucet		DF-18	\$ 1,032
Single pantry kettle filler, includes bracket		SF-60	\$ 1,840
Double pantry kettle filler, includes bracket		DF-60	\$ 2,082
Tangent Draw-off Valve Strainers			
Perforated strainer for 2" draw-offs		TPS-2	\$ 269
Perforated strainer for 3" draw-offs		TPS-3	\$ 269
Solid strainer for 2" draw-offs		TSS-2	\$ 269
Solid strainer for 3" draw-offs		TSS-3	\$ 269

Electric Kettle Options and Accessories

Description	List Price
200 to 240v, 60Hz	Standard
380 or 415 volts, 50Hz, 3-phase	\$ 1,342
440, 460 or 480 volts, 60 Hz, 3-phase	\$ 1,342
575 or 600 volts, 60 Hz, 3-phase	\$ 1,790
24 kW elements (recommended for large kettles)	\$ 511
33 kW elements (recommended for large kettles)	\$ 1,200
Export packaging (per unit)	\$ 120



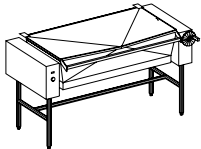
Steam Kettle Options and Accessories

Description		Model Number	List Price	
6 gal.	 <p>LIFT OFF COVER</p>	C-6	\$ 297	
10 gal.		C-10	\$ 420	
20 gal.		C-20	\$ 489	
30 gal.		C-30	\$ 616	
40 gal.		C-40	\$ 680	
60 gal.		C-60	\$ 744	
80 gal.		C-80	\$ 858	
100 gal.		C-100	\$ 1,123	
20 gal.		 <p>SPRING ASSIST COVER</p>	CH-20	\$ 1,977
30 gal.			CH-30	\$ 2,091
40 gal.	CH-40		\$ 2,100	
60 gal.	CH-60		\$ 2,173	
80 gal.	CH-80		\$ 2,749	
100 gal.	CH-100		\$ 3,242	
In lieu of hinge cover for KSLG-20/40		CH-20/40	\$ 845	
Condensate Ring - factory installed			\$ 641	
40 gal.	 <p>TWO PIECE HINGED COVER</p>	2PHC-40	\$ 2,593	
60 gal.		2PHC-60	\$ 2,698	
80 gal.		2PHC-80	\$ 2,918	
100 gal.		2PHC-100	\$ 3,146	
Single, Perforated Stainless Steel Basket				
6 gal.		SSB-6	\$ 630	
10 gal. (can be used on 20 gal. kettle)		SSB-10	\$ 1,110	
Triple, Perforated Stainless Steel Basket Assembly (2/3 jacketed kettle)				
20 gallon		TBA-20	\$ 2,420	
30 gallon		TBA-30	\$ 2,653	
40 gallon		TBA-40	\$ 2,653	
60 gallon		TBA-60	\$ 2,653	
80 gallon		TBA-80	\$ 3,557	
100 gallon		TBA-100	\$ 3,557	
Kettle Strainers				
6-10 gal.		TKS-1	\$ 1,265	
20-100 gal.		TKS-2	\$ 1,849	



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" *	\$ 23,523
Gas floor skillet, 40 gal. 100,000 BTU		BGLT-40	725 (328)	58.6"x71.9"x42.1" *	\$ 26,101
Electric floor skillet, 30 gal. 18kW		BECT-30	501 (228)	49.8"x67.6"x43.5" *	\$ 19,168
Electric floor skillet, 40 gal. 27kW		BECT-40	547 (248)	59"x67.5"x43.5" *	\$ 22,848
SCK-1 - 4" Swivel Casters, set of (4)				\$ 1,119	
Voltage:					
220 VAC, 50/60 Hz, 1-phase (for gas units)				\$ 904	
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				\$ 1,342	


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"	\$ 19,730
40 gallon electric open base tilt skillet with electric tilt - 18kW		BELTS-40	575 (260)	48"x74"x33"	\$ 21,565
30 gallon gas open base tilt skillet with electric tilt* - 80,000 BTU		BGLTS-30	550 (249)	36"x70"x33"	\$ 24,301
40 gallon gas open base tilt skillet with electric tilt* - 100,000 BTU		BGLTS-40	736 (334)	48"x70"x33"	\$ 25,838
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"	\$ 20,242
40 gallon - 18 kW Electric, manual tilting skillet		BELM-40	710 (322)	48"x70.9"x39.4"	\$ 22,838
30 gallon - 100,000 BTU Gas, manual tilting skillet		BGLM-30	550 (250)	36"x71.4"x38.9"	\$ 23,965
40 gallon - 125,000 BTU Gas, manual tilting skillet		BGLM-40	720 (327)	48"x70.9"x39.4"	\$ 26,560

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"	\$ 23,924
40 gallon - 18 kW Electric, with electric tilt		BEMTS-40	770 (349)	48"x70.9"x39.5"	\$ 27,122
30 gallon - 80,000 BTU Gas, with electric tilt		BGMTS-30*	650 (295)	36"x70.9"x39.5"	\$ 26,874
40 gallon - 100,000 BTU Gas, with electric tilt		BGMTS-40*	825 (374)	48"x70.9"x39.5"	\$ 29,993

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"	\$ 12,838
16 gallon gas counter tilt skillet (NAT gas only) - 30,000 BTU	GCTRS-16	240 (109)	29.25"X40.75"X29.88"	\$ 18,049
30" wide stand with drain drawer	KEDC-30SD		66 (30)	\$ 3,123
Electronic ignition				\$ 1,113

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"	\$ 11,151
30" wide stand with sliding shelf	KEDC-30		60 (28)	\$ 2,233
30" wide stand with drain drawer	KEDC-30SD		66 (30)	\$ 3,123

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"	\$ 6,457

Braising Pan and Skillet Options and Accessories

Description	Model Number	List Price
Lift-off cover for BECT-12	SC-12	\$ 699
Lift-off cover for ECTRS-16 & GCTRS-16	SC-16	\$ 452
Steam pan insert for BECT-12	SPI-12	\$ 822
Steam pan insert for ECTRS-16 & GCTRS-16	SPI-16	\$ 790
Steam pan insert for BECT-30	SPI-24	\$ 1,187
Steam pan insert (except for BECT)	SPI-30	\$ 1,187
Steam pan insert for BECT-40	SPI-40	\$ 1,352
12" Single pantry faucet	SF-12	\$ 653
12" Double pantry faucet	DF-12	\$ 941
Pan Carrier - BECT-30, 40 & BGLT-30, 40	PC-1	\$ 1,301
Pan Carrier - BELM-30, 40 & BGLM-30,40 & BELTS-30, 40 & BGLTS-30, 40	PC-3	\$ 1,301
12, 16, 30, and 40 gallon marking		\$ 599
3" Stainless steel plumbing enclosures		\$ 1,565
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		\$ 1,342
2" Valve added to tilting kettle	TVT-2	\$ 2,274
Perforated strainer for 2" draw-offs	TPS-2	\$ 269

