

A top-down view of a roasted pig's head, the centerpiece of the image. The head is cooked to a dark, charred exterior with a succulent, pinkish-brown interior. It is garnished with fresh green herbs, including sprigs of rosemary and basil, and several cherry tomatoes. Surrounding the head are various vegetables: halved roasted tomatoes with charred skins, whole cherry tomatoes, and fresh basil leaves. The entire dish is presented on a dark, rustic metal tray. In the bottom right corner, a portion of a metal knife is visible.

2024
PRICE LIST

 **SOUTHBEND** Since 1898

TODAY'S COOKING SOLUTIONS



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

Key features of Service First™

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

Stay at Ease

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

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

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

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

- John Perruccio, Group President





ISO Certified

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



CERTIFICATE



This is to certify that

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

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

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

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

ISO 9001 : 2015

Certificate registration no: 10001855 QM15
 Date of original certification: 2015-12-14
 Date of certification: 2017-12-08
 Valid until: 2020-12-07




DQS Inc.

 Brad McCann
 Managing Director

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

Southbend's other certifications*



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



JANUARY 2024 EDITION

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

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

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

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

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

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

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

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

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

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

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



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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)



Freight Information



Third Party Billing for Hawaii and Alaska



Freight Rates for orders under \$20,000

\$0 - \$19,999.99 - 3% of total order

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

Notes: Rates ONLY apply if:

1. Freight ships from Southbend warehouse location.
2. Southbend chooses freight carrier.
3. Southbend must pre-pay and add freight to invoice on orders under \$25,000.

Additional Charges

Lift Gate Delivery = \$150.00
All other requests, call for pricing.

Freight Classification

The bulk of Southbend commercial equipment is rated 92.5.

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

Rate classifications are subject to change without notice.





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:

- 100% Stainless Steel Construction
- 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
- 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
- One year Warranty on Operational Parts and one year Warranty on Labor
- One Year Warranty on Operational Parts and One Year Warranty on Labor for Island Suites and Waldorf Suites.



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

- 1 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.

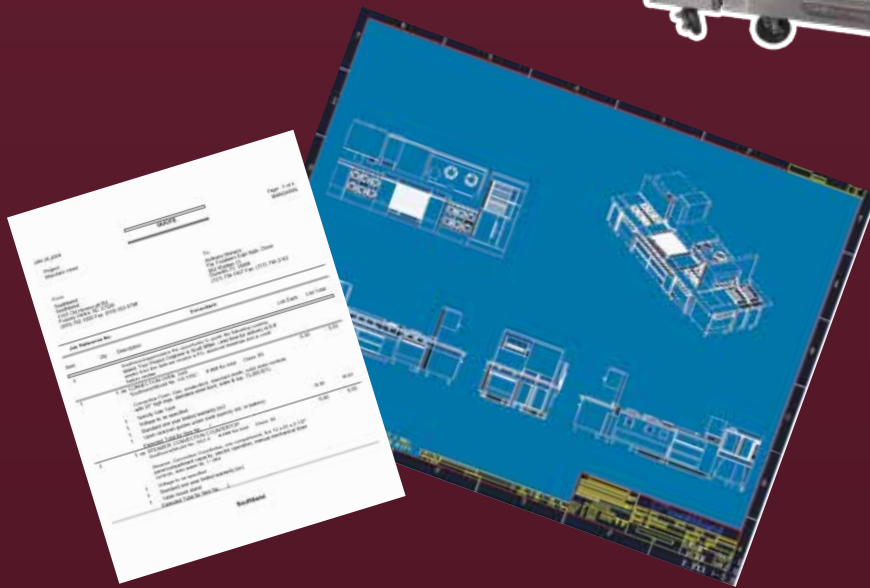


SALES ENGINEERING AND CUSTOM DESIGNS

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.

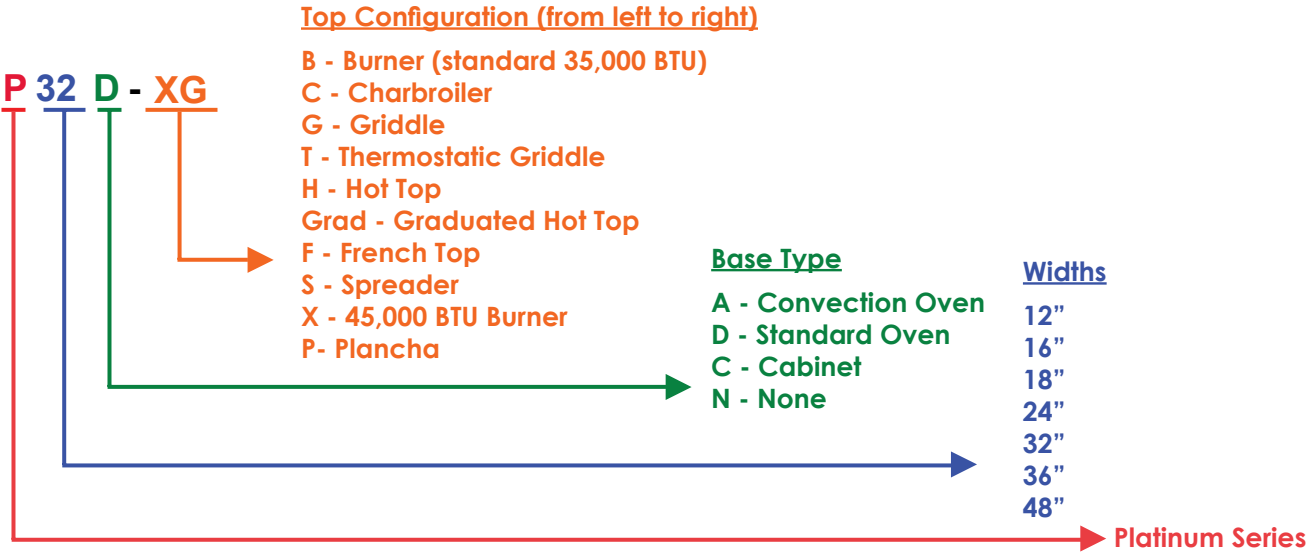


SOUTHBEND®



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	30K	35K
Optional open top BTU (NAT)	45K	30K	30K	n/a
Lifetime non-clog burner	Yes	No	No	No
One piece burner	Yes	No	No	No
Removable welded steel grates	Yes	No	No	No
Fabrication done in-house	Yes	No	Yes	No
Stainless sides and back standard	Yes	No	No	Yes
Warranty	1 year	2 year	1 year	1 year
24/7 warranty	Yes	No	No	No
Battery spark ignition (Closed Tops)	Yes	Yes	No	No
Full porcelain oven interior	Yes	Yes	Yes	No
Oven rack positions	5	4	3	3
Racks included	3	1	1	1
Oven BTUs Std/Convection	45K	40K	40K	50K/32K
Oven temperature range	150°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
w/ optional flue riser and casters



P36D-BBB-SU
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

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"	\$7,250	<i>step-up (SU)</i> \$8,100
						\$8,500	\$9,350
24" open top with 4 -35,000 BTU burners		none cabinet	P24N-BB/P24N-BB-SU P24C-BB/P24C-BB-SU	260 (118) 400 (181)	24"x13.5"x37.5" 24"x41"x37.5"	\$11,250	<i>step-up (SU)</i> \$12,950
						\$13,500	\$15,200
32" open top with 6 -35,000 BTU burners		none cabinet standard convection	P32N-BBB / P32N-BBB-SU	260 (118)	32"x13.5"x37.5"	\$13,500	<i>step-up (SU)</i> \$16,050
			P32C-BBB / P32C-BBB-SU	450 (204)	32"x41"x37.5"	\$17,000	\$19,550
			P32D-BBB / P32D-BBB-SU	530 (240)	32"x41"x37.5"	\$22,750	\$25,300
			P32A-BBB / P32A-BBB-SU	670 (304)	32"x41"x40.25"	\$30,750	\$33,000
36" open top with 6 -35,000 BTU burners		none cabinet standard convection	P36N-BBB / P36N-BBB-SU	390 (178)	36"x13.5"x37.5"	\$13,500	<i>step-up (SU)</i> \$16,050
			P36C-BBB / P36C-BBB-SU	600 (272)	36"x41"x37.5"	\$17,000	\$19,550
			P36D-BBB / P36D-BBB-SU	706 (320)	36"x41"x37.5"	\$22,750	\$25,300
			P36A-BBB / P36A-BBB-SU	759 (344)	36"x41"x40.25"	\$30,750	\$33,000
48" open top with 8 -35,000 BTU burners		none cabinet standard convection	P48N-BBBB / P48N-BBBB-SU	276 (125)	48"x13.5"x37.5"	\$20,450	<i>step-up (SU)</i> \$23,850
			P48C-BBBB / P48C-BBBB-SU	462 (209)	48"x41"x37.5"	\$27,600	\$31,000
			P48D-BBBB / P48D-BBBB-SU	568 (257)	48"x41"x37.5"	\$32,400	\$35,800
			P48A-BBBB / P48A-BBBB-SU	621 (281)	48"x41"x40.25"	\$40,400	\$43,800

Pyromax™ Open Top - 45,000 BTU

Configuration	Oven Base	Model Number	Weight	Dimension WxHxD	List Price	
16" open top with 2 -45,000 BTU burners		none cabinet	P16N-X P16C-X	150 (68) 220 (100)	16"x13.5"x37.5" 16"x41"x37.5"	\$8,750
						\$10,600
18" open top with 2 -45,000 BTU burners		none cabinet	P18N-X P18C-X	150 (68) 220 (100)	18"x13.5"x37.5" 18"x41"x37.5"	\$8,750
						\$10,600
32" open top with 4 -45,000 BTU burners		none cabinet standard convection	P32N-XX	315 (143)	32"x13.5"x37.5"	\$13,500
			P32C-XX	490 (223)	32"x41"x37.5"	\$17,500
			P32D-XX	630 (286)	32"x41"x37.5"	\$22,750
			P32A-XX	670 (305)	32"x41"x40.25"	\$30,750
36" open top with 4 -45,000 BTU burners		none cabinet standard convection	P36N-XX	315 (143)	36"x13.5"x37.5"	\$13,500
			P36C-XX	490 (222)	36"x41"x37.5"	\$17,500
			P36D-XX	630 (286)	36"x41"x37.5"	\$22,750
			P36A-XX	670 (305)	36"x41"x40.25"	\$30,750

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



Charbroiler



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

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

P36D-CCC
w/ optional casters & flue riser

Charbroilers

* Salamanders can not be mounted over charbroilers

Configuration		Oven Base	Model Number	Weight	Dimension WxHxD	List Price
12" charbroiler with 32,000 BTU		none cabinet	P12N-C P12C-C	175 (86) 225 (102)	12"x13.5"x37.5" 12"x41"x37.5"	\$9,750 \$11,250
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"	\$11,000 \$12,850
18" charbroiler with 48,000 BTU		none cabinet	P18N-C P18C-C	270 (122) 300 (136)	18"x13.5"x37.5" 18"x41"x37.5"	\$11,000 \$12,850
24" charbroiler with 64,000 BTU		none cabinet	P24N-CC P24C-CC	260 (118) 400 (181)	24"x13.5"x37.5" 24"x41"x37.5"	\$13,750 \$15,500
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"	\$18,400 \$21,900 \$27,150 \$35,150
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"	\$18,400 \$21,900 \$27,150 \$35,150
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"	\$22,350 \$25,700 \$30,600 \$41,450

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.



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”	\$9,750 \$10,400	
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> \$10,700 \$11,500	<i>thermostatic</i> \$11,250 \$13,250
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> \$12,500 \$14,500	
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> \$12,750 \$15,000	<i>thermostatic</i> \$15,150 \$17,450
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> \$15,500 \$19,500 \$24,500 \$33,750	<i>thermostatic</i> \$19,050 \$22,750 \$25,750 \$36,000
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> \$15,500 \$19,500 \$24,500 \$33,750	<i>thermostatic</i> \$19,050 \$22,750 \$25,750 \$36,000
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> \$19,450 \$23,300 \$28,200 \$39,050	<i>thermostatic</i> \$23,000 \$26,380 \$31,280 \$42,130

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



P36C-PPP
w/ optional casters & flue riser

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"	\$12,500
		P16C-P	270 (122)	16"x41"x37.5"	\$14,350
18" plancha with 16,000 BTU	none cabinet	P18N-P	250 (113)	18"x13.5"x37.5"	\$12,500
		P18C-P	280 (127)	18"x41"x37.5"	\$14,350
24" plancha with 32,000 BTU	none cabinet	P24N-PP	300 (136)	24"x13.5"x37.5"	\$17,450
		P24C-PP	330 (150)	24"x41"x37.5"	\$19,300
32" plancha with 48,000 BTU	none cabinet standard convection	P32N-PPP	400 (182)	32"x13.5"x37.5"	\$18,500
		P32C-PPP	560 (255)	32"x41"x37.5"	\$22,500
		P32D-PPP	700 (318)	32"x41"x37.5"	\$27,750
		P32A-PPP	740 (336)	32"x41"x40.25"	\$35,750
36" plancha with 48,000 BTU	none cabinet standard convection	P36N-PPP	400 (182)	36"x13.5"x37.5"	\$18,500
		P36C-PPP	560 (255)	36"x41"x37.5"	\$22,500
		P36D-PPP	700 (318)	36"x41"x37.5"	\$27,750
		P36A-PPP	740 (336)	36"x41"x40.25"	\$35,750
48" plancha with 64,000 BTU	none cabinet standard convection	P48N-PPPP	400 (182)	48"x13.5"x37.5"	\$22,450
		P48C-PPPP	560 (255)	48"x41"x37.5"	\$25,800
		P48D-PPPP	700 (318)	48"x41"x37.5"	\$30,700
		P48A-PPPP	740 (336)	48"x41"x40.25"	\$41,550

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



Induction Range



P36T-ISS
(mounted on TVES/10SC)

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

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

Induction Range

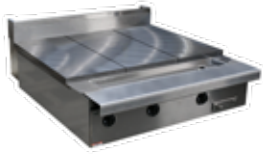
Configuration		Oven Base	Model Number	Weight	Dimension WxHxD	List Price
36" Induction Top with (2) 3,500 WATT hobs (2) 12" spreader		none cabinet TruVection	P36N-ISS	300 (136)	36"x19"x37.5"	\$45,150
			P36C-ISS	567 (257)	36"x36"x41"	\$47,100
			P36T-ISS	630 (272)	36"x36"x41"	\$72,250
36" Induction Top with (2) 3,500 WATT hobs (2) 12" spreader		none cabinet TruVection	P36N-SIS	300 (136)	36"x19"x37.5"	\$45,150
			P36C-SIS	567 (257)	36"x36"x41"	\$47,100
			P36T-SIS	630 (272)	36"x36"x41"	\$72,250
36" Induction Top with (4) 3,500 WATT hobs (1) 12" spreader		none cabinet TruVection	P36N-ISI	300 (136)	36"x19"x37.5"	\$54,100
			P36C-ISI	567 (257)	36"x36"x41"	\$55,900
			P36T-ISI	630 (272)	36"x36"x41"	\$81,150
36" Induction Top with (6) 3,500 WATT hobs		none cabinet TruVection	P36N-III	300 (136)	36"x19"x37.5"	\$71,800
			P36C-III	567 (257)	36"x36"x41"	\$73,750
			P36T-III	630 (272)	36"x36"x41"	\$98,900

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

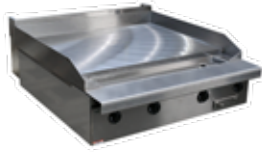


Electric Range

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



PE36N-HHH



PE36N-TTT



PE36N-BBB

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

Electric Range

Configuration		Oven Base	Model Number	Weight	Dimension WxHxD	List Price
(1) 12"x24" hotplates (5.3kW)		None Cabinet	PE12N-H PE12C-H	175 (79) 225 (102)	20"x21"x42.5" 20"x45"x42.5"	\$10,900 \$11,800
(2) 12"x24" hotplates (5.3kW/ea)		None Cabinet	PE24N-HH PE24C-HH	231 (105) 349 (158)	39"x21"x44" 39"x45"x44"	\$15,000 \$17,800
(3) 12"x24" hotplates (5.3kW/ea)		None Cabinet TruVection	PE36N-HHH PE36C-HHH PE36T-HHH	375 (170) 600 (272) 675 (306)	45.5"x23"x55" 45.5"x45"x55" 45.5"x45"x55"	\$18,600 \$22,500 \$35,900
(1) 12"x24" griddle (5.3kW)		None Cabinet	PE12N-T PE12C-T	175 (79) 225 (102)	20"x21"x42.5" 20"x45"x42.5"	\$12,700 \$13,400
(1) 24"x24" griddle (10.6kW)		None Cabinet	PE24N-TT PE24C-TT	250 (113) 330 (150)	39"x21"x44" 39"x45"x44"	\$15,250 \$17,500
(1) 36"x24" griddle (15.9kW)		None Cabinet TruVection	PE36N-TTT PE36C-TTT PE36T-TTT	375 (170) 601 (273) 675 (306)	45.5"x23"x55" 45.5"x45"x55" 45.5"x45"x55"	\$19,350 \$23,550 \$37,350
(2) round hotplates (2.6kW/ea)		None Cabinet	PE12N-B PE12C-B	130 (59) 200 (91)	20"x21"x44" 20"x45"x44"	\$10,450 \$10,900
(4) round hotplates (2.6kW/ea)		None Cabinet	PE24N-BB PE24C-BB	250 (113) 330 (150)	39"x21"x44" 39"x45"x44"	\$14,800 \$15,850
(6) round hotplates (2.6kW/ea)		None Cabinet TruVection	PE36N-BBB PE36C-BBB PE36T-BBB	390 (177) 600 (272) 675 (306)	45.5"x21"x44" 45.5"x45"x44" 45.5"x45"x55"	\$19,800 \$24,200 \$39,250

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



Uniform and Graduated Hot Top



P36A-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



P36D-FF
w/ optional casters & flue riser

Hot Tops - Standard with battery spark ignition

Configuration		Oven Base	Model Number	Weight	Dimension WxHxD	List Price
12" uniform hot top with 32,000 BTU		none cabinet	P12N-H P12C-H	130 (59) 180 (82)	12"x13.5"x37.5" 12"x41"x37.5"	\$8,000 \$9,250
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"	\$9,250 \$11,100
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"	\$12,000 \$13,750
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"	\$14,750 \$18,750 \$24,000 \$32,000
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"	\$14,750 \$18,750 \$24,000 \$32,000
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"	\$15,500 \$19,250 \$24,000 \$31,500
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"	\$15,500 \$19,250 \$24,000 \$31,500
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"	\$12,500 \$14,350
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"	\$19,100 \$22,500 \$23,550 \$35,165

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"

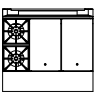
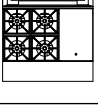
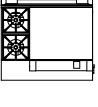
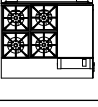
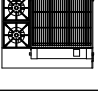
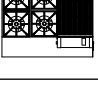
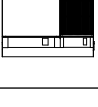

Configuration	Oven Base	Model Number	Weight	Dimension WxHxD	List Price	
32" range Top with 2 -45,000 BTU open top burners and 16" hot top.		none	P32N-XH	300 (136)	32"x13.5"x37.5"	\$18,470
		cabinet	P32C-XH	440 (200)	32"x41"x37.5"	\$22,375
		standard	P32D-XH	570 (259)	32"x41"x37.5"	\$26,530
		convection	P32A-XH	710 (322)	32"x41"x40.25"	\$35,565
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"	\$18,600
		cabinet	P32C-XH-RE	440 (200)	32"x41"x37.5"	\$22,505
		standard	P32D-XH-RE	570 (259)	32"x41"x37.5"	\$26,830
		convection	P32A-XH-RE	710 (322)	32"x41"x40.25"	\$35,955
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> \$17,810 <i>thermostatic</i> \$19,405
		cabinet	P32C-XG / P32C-XT	490 (222)	32"x41"x37.5"	\$18,945 \$21,010
		standard	P32D-XG / P32D-XT	660 (300)	32"x41"x37.5"	\$24,385 \$26,455
		convection	P32A-XG / P32A-XT	800 (363)	32"x41"x40.25"	\$32,555 \$34,980
32" range Top with 2 -45,000 BTU open top burners and 16" charbroiler.		none	P32N-XC	300 (136)	32"x13.5"x37.5"	\$19,845
		cabinet	P32C-XC	440 (200)	32"x41"x37.5"	\$23,525
		standard	P32D-XC	570 (259)	32"x41"x37.5"	\$27,550
		convection	P32A-XC	710 (322)	32"x41"x40.25"	\$35,650
32" range Top with 16" hot top and 16" charbroiler.		none	P32N-HC	300 (136)	32"x13.5"x37.5"	\$20,840
		cabinet	P32C-HC	440 (200)	32"x41"x37.5"	\$25,185
		standard	P32D-HC	570 (259)	32"x41"x37.5"	\$28,625
		convection	P32A-HC	710 (322)	32"x41"x40.25"	\$36,720
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> \$21,315 <i>thermostatic</i> \$22,550
		cabinet	P32C-HG / P32C-HT	490 (223)	32"x41"x37.5"	\$26,155 \$26,660
		standard	P32D-HG / P32D-HT	660 (300)	32"x41"x37.5"	\$28,960 \$30,300
		convection	P32A-HG / P32A-HT	800 (363)	32"x41"x40.25"	\$36,940 \$38,535
32" range Top with 16" griddle and 16" charbroiler.		none	P32N-GC / P32N-TC	390 (177)	32"x13.5"x37.5"	<i>manual</i> \$21,565 <i>thermostatic</i> \$23,255
		cabinet	P32C-GC / P32C-TC	490 (223)	32"x41"x37.5"	\$25,090 \$26,845
		standard	P32D-GC / P32D-TC	660 (300)	32"x41"x37.5"	\$29,095 \$31,010
		convection	P32A-GC / P32A-TC	800 (363)	32"x41"x40.25"	\$36,565 \$39,020

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"


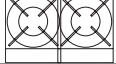

Configuration	Oven Base	Model Number	Weight	Dimension WxHxD	List Price		
36" range Top with 2 -35,000 BTU open top burners and 24" hot top.		none	P36N-BHH	300 (136)	36"x13.5"x37.5"	\$19,095	
		cabinet	P36C-BHH	440 (200)	36"x41"x37.5"	\$22,995	
		standard	P36D-BHH	570 (259)	36"x41"x37.5"	\$27,010	
		convection	P36A-BHH	710 (322)	36"x41"x40.25"	\$35,905	
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"	\$19,520	
		cabinet	P36C-BBH	440 (200)	36"x41"x37.5"	\$23,430	
		standard	P36D-BBH	570 (259)	36"x41"x37.5"	\$27,390	
		convection	P36A-BBH	710 (322)	36"x41"x40.25"	\$36,540	
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> \$17,455	<i>thermostatic</i> \$19,795
		cabinet	P36C-BGG / P36C-BTT	490 (222)	36"x41"x37.5"	\$22,275	\$24,455
		standard	P36D-BGG / P36D-BTT	660 (300)	36"x41"x37.5"	\$26,190	\$29,200
		convection	P36A-BGG / P36A-BTT	800 (363)	36"x41"x40.25"	\$35,485	\$38,440
36" range Top with 4 -35,000 BTU open top burners and 12" griddle.		none	P36N-BBG	300 (136)	36"x13.5"x37.5"	\$16,575	
		cabinet	P36C-BBG	440 (200)	36"x41"x37.5"	\$21,175	
		standard	P36D-BBG	570 (259)	36"x41"x37.5"	\$24,905	
		convection	P36A-BBG	710 (322)	36"x41"x40.25"	\$33,560	
36" range Top with 2 -35,000 BTU open top burners and 24" charbroiler.		none	P36N-BCC	300 (136)	36"x13.5"x37.5"	\$18,730	
		cabinet	P36C-BCC	440 (200)	36"x41"x37.5"	\$23,105	
		standard	P36D-BCC	570 (259)	36"x41"x37.5"	\$27,545	
		convection	P36A-BCC	710 (322)	36"x41"x40.25"	\$36,275	
36" range Top with 4 -35,000 BTU open top burners and 12" charbroiler.		none	P36N-BBC	390 (177)	36"x13.5"x37.5"	\$17,935	
		cabinet	P36C-BBC	490 (223)	36"x41"x37.5"	\$23,265	
		standard	P36D-BBC	660 (300)	36"x41"x37.5"	\$27,220	
		convection	P36A-BBC	800 (363)	36"x41"x40.25"	\$35,270	
36" range Top with 24" griddle and 12" charbroiler.		none	P36N-GGC / P36N-TTC	390 (177)	36"x13.5"x37.5"	<i>manual</i> \$21,995	<i>thermostatic</i> \$23,925
		cabinet	P36C-GGC / P36C-TTC	490 (223)	36"x41"x37.5"	\$25,635	\$27,595
		standard	P36D-GGC / P36D-TTC	660 (300)	36"x41"x37.5"	\$29,715	\$31,840
		convection	P36A-GGC / P36A-TTC	800 (363)	36"x41"x40.25"	\$37,050	\$39,845
36" range Top with 24" plancha and 12" charbroiler.		none	P36N-PPC	390 (177)	36"x13.5"x37.5"	\$25,040	
		cabinet	P36C-PPC	490 (223)	36"x41"x37.5"	\$28,875	
		standard	P36D-PPC	660 (300)	36"x41"x37.5"	\$33,745	
		convection	P36A-PPC	800 (363)	36"x41"x40.25"	\$42,290	

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"	\$2,850
Double Stock Pot Range 240,000 BTU		none	SPR-2J	165 (75)	36"x24"x22.5"	\$6,500
Double Stock Pot Range 90,000 BTU		none	SPR-2J-FB	175 (80)	18"x24"x40.5"	\$6,500



Platinum Options and Accessories - Gas Regulators

Gas Regulators - Options and Accessories	Part Number	List Price
1" Gas regulator, natural gas -preset @ 6". max capacity 600,000 BTU *	1167782	\$355
1" Gas regulator, LP gas -preset @ 10". max capacity 600,000 BTU *	1167783	\$355
1 1/4" Gas regulator, natural gas -preset @ 6". max capacity 2,500,000 BTU *	4450009	\$602
1 1/4" Gas regulator, LP gas -preset @ 10". max capacity 2,500,000 BTU *	4450010	\$602
1" Gas shut-off valve	4450007	\$240
1 1/4" Gas shut-off valve for sectional batteries	4450008	\$322
1" Quick disconnect with 48" flex hose	1130195	\$1,491
1" Quick disconnect with 60" flex hose	1130194	\$1,758
Restraining device	1176867	\$153

* 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"	\$3,170
P12C-S	12"	cabinet	121 (54)	12"x41"x37.5"	\$6,070
P16N-S	16"	none	110 (49)	16"x13.5"x37.5"	\$3,445
P16C-S	16"	cabinet	131 (60)	16"x41"x37.5"	\$6,350
P18N-S	18"	none	120 (63)	18"x13.5"x37.5"	\$3,860
P18C-S	18"	cabinet	141 (64)	18"x41"x37.5"	\$6,970
P24N-SS	24"	none	150 (68)	24"x13.5"x37.5"	\$4,280
P24C-SS	24"	cabinet	180 (81)	24"x41"x37.5"	\$7,585
P32N-SS	32"	none	185 (83)	32"x13.5"x37.5"	\$4,785
P32C-SS	32"	cabinet	220 (99)	32"x41"x37.5"	\$8,655
P36N-SSS	36"	none	220 (99)	36"x13.5"x37.5"	\$5,315
P36C-SSS	36"	cabinet	260 (117)	36"x41"x37.5"	\$9,740

"T" gas connection for utility cabinet includes 1-1/4" regulator and shut-off.....\$4,017

For special size spreader cabinets, up to 72" wide, use price of next largest size and add \$857

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 \$857).

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)	\$7,847
PCF64	64"	142 (65)	\$9,338
PCF72	72"	165 (75)	\$10,635
PCF80	80"	174 (79)	\$11,711
PCF96	96"	210 (95)	\$12,594
For special size frames, up to 96" wide: use price of next largest and add \$529			
28" High Stands for Modular Units			
NO SHELF	WITH SHELF		
PL24	PL/24	24"	88 (40) \$5,139 \$5,671
PL32	PL/32	32"	94 (43) \$5,325 \$5,859
PL36	PL/36	36"	150 (69) \$5,630 \$6,162
PL48	PL/48	48"	198 (91) \$7,315 \$7,847
PL60	PL/60	60"	210 (95) \$8,073 \$8,606
PL64	PL/64	64"	222 (100) \$8,806 \$9,338
PL72	PL/72	72"	245 (112) \$9,543 \$10,074
Castors for Modular Stands			
24", 32", 36", 48"			\$1,015
60", 64", 72"			\$1,481

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"	\$1,070	\$316
PR24-16	16"	31 (14)	16"x24"	\$1,428	\$418
PR24-18	18"	31 (14)	18"x24"	\$1,478	\$437
PR24-20	20"	32 (15)	20"x24"	\$1,529	\$449
PR24-24	24"	33 (15)	24"x24"	\$1,623	\$469
PR24-32	32"	55 (25)	32"x24"	\$1,887	\$530
PR24-36	36"	62 (28)	36"x24"	\$1,923	\$581
PR24-48	48"	80 (37)	48"x24"	\$2,611	\$735
PR24-60	60"	86 (39)	60"x24"	\$3,044	\$903
PR24-64	64"	92 (41)	64"x24"	\$3,256	\$975
PR24-72	72"	102 (46)	72"x24"	\$3,664	\$1,084
36" High Flue Risers					
PR36-12	12"	20 (9)	12"x36"	\$1,652	\$397
PR36-16	16"	30 (14)	16"x36"	\$2,217	\$530
PR36-18	18"	30 (14)	18"x36"	\$2,258	\$581
PR36-20	20"	33 (15)	20"x36"	\$2,297	\$626
PR36-24	24"	38 (17)	24"x36"	\$2,384	\$652
PR36-32	32"	55 (25)	32"x36"	\$2,885	\$679
PR36-36	36"	62 (28)	36"x36"	\$3,064	\$771
PR36-48	48"	80 (37)	48"x36"	\$3,999	\$952
PR36-60	60"	138 (62)	60"x36"	\$4,759	\$1,167
PR36-64	64"	92 (41)	64"x36"	\$5,313	\$1,253
PR36-72	72"	102 (46)	72"x36"	\$5,986	\$1,417

For special width flue risers, up to 72" wide, use price of next largest width and add \$752 Example: A 24"H x 40"W flue riser would be model number PR24-48 for \$2,611 + \$752 (the price of the PR24-48 flue riser plus \$752).
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)*\$3,641
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"	\$1,542	\$316
PRS24-16	16"	45 (21)	16"x24"	\$2,068	\$418
PRS24-18	18"	50 (24)	18"x24"	\$2,141	\$437
PRS24-24	24"	59 (27)	24"x24"	\$2,257	\$469
PRS24-32	32"	59 (27)	32"x24"	\$2,600	\$530
PRS24-36	36"	83 (38)	36"x24"	\$2,952	\$581
PRS24-48	48"	90 (41)	48"x24"	\$3,256	\$735
PRS24-60	60"	99 (45)	60"x24"	\$3,630	\$903
PRS24-64	64"	108 (48)	64"x24"	\$3,862	\$975
PRS24-72	72"	129 (57)	72"x24"	\$4,288	\$1,084
DOUBLE					
PRS36-12	12"	59 (27)	12"x36"	\$2,440	\$397
PRS36-16	16"	68 (31)	16"x36"	\$3,233	\$530
PRS36-18	18"	72 (33)	18"x36"	\$3,453	\$581
PRS36-24	24"	79 (35)	24"x36"	\$3,707	\$652
PRS36-32	32"	85 (39)	32"x36"	\$4,197	\$679
PRS36-36	36"	100 (45)	36"x36"	\$4,750	\$771
PRS36-48	48"	127 (58)	48"x36"	\$5,327	\$952
PRS36-60	60"	138 (62)	60"x36"	\$6,322	\$1,167
PRS36-64	64"	150 (68)	64"x36"	\$6,629	\$1,253
PRS36-72	72"	180 (81)	72"x36"	\$7,451	\$1,417

Solid shelving is standard. Add \$635 per shelf for tray or tubed shelving (specify when ordering)



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	\$1,373
Electronic ignition in lieu of standing pilot (oven base only)	No Charge
650°F oven thermostat (standard oven only)	\$529
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	\$444
Table Top Ranges	
Stainless steel rear	Standard
Stainless steel exterior bottom	Standard
Insulated base (for units in the field)	\$2,331
4" legs (set of 4)	\$447
Low Boy Cabinet (26" high on 6" legs or casters)	
P12C-L	\$5,216
P24C-L	\$6,685
P36C-L	\$9,772
Range Top Options and Accessories	
Griddle Options:	
48" overlapping (includes continuous front rail)	\$1,372
60" overlapping (includes continuous front rail)	\$1,695
64" overlapping (includes continuous front rail)	\$1,797
72" overlapping (includes continuous front rail)	\$1,981
12" grooved	\$2,567
24" grooved	\$4,714
36" grooved	\$6,492
48" grooved	\$8,393
24" chrome	\$8,380
32" chrome	\$9,782
36" chrome	\$11,003
48" chrome	\$14,177
60" chrome	\$17,377
64" chrome	\$18,076
Requires additional lead time. Please contact customer service 919-762-1000	
Charbroiler Options:	
48" overlapping (includes continuous front rail)	\$1,372
60" overlapping (includes continuous front rail)	\$1,695
64" overlapping (includes continuous front rail)	\$1,797
72" overlapping (includes continuous front rail)	\$1,962
6" round rod grate	\$397
12" round rod grate	\$501
16" round rod grate	\$576
Plated fish grids -6" sections	\$738
Replacement briquettes - 5 lbs. bags	\$147
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	\$2,330
Sectional open top units: Flame failure and battery spark ignition per each two burners section, 12", 16" and 18"	\$904
Battery Spark Ignition	
12" - 18" wide	\$157
24" wide	\$317
32" - 36" wide	\$474
48" wide	\$631
Open Tops	
Convert Open Top Burner to stainless steel work top	Deduct \$397 list per 12"
Convert Pyromax Open Top Burner to stainless steel work top	Deduct \$397 list per 16"/18"
Convert rear burners to Hot Top (36" six burner ranges only)	\$3,110
Convert welded steel grates to cast	Deduct \$497 list per 2 burners
Continuous Front Rails	
Length in inches x \$25 (108" maximum) - (requires additional lead time. Not available across spreader tops)	
Front rail with full opening for 1/9th size sauce pans (pans by others).	
12" wide - 2 pans	\$461
16" wide - 2 pans	\$616
24" wide - 3 pans	\$922
32" wide - 4 pans	\$1,228
36" wide - 5 pans	\$1,386
48" wide - 6 pans	\$1,837
Square belly bar (mounts on 7.25" front rail)	\$811 per 12"
7.25" front rail (to match old style sectional unit)	No Charge
Extended plate shelf with cutting board	\$846 per 12"
Extended plate shelf without cutting board	\$659 per 12"
Enclosures	
Stainless steel enclosures under shelves:	
24" wide	\$2,882
32" wide	\$3,857
36" wide	\$4,341
Oven Racks and Casters	
Extra chrome plated oven rack	\$389
4" casters in lieu of legs	\$1,015
6" casters in lieu of legs	\$1,015
Bolt down flanged feet	\$1,213

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

See Page 53 for additional info on TruVection.



P36N-BBB mounted on a TVGS/12SC



Remote Refrigerator and Freezer Bases

Standard Features

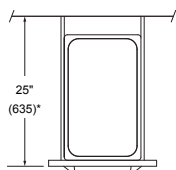
- A variety of sizes available
- Expansion valve
- Stainless steel top, front, sides, back, drawers, and interior cavity
- Adjustable digital thermostat
- Self-closing, heavy-duty drawers slide on stainless steel rollers
- Removable door assembly
- Rubber, magnetic door gaskets provide a positive seal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



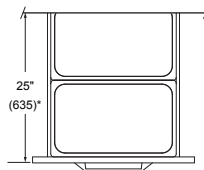
Remote Refrigerator and Freezer Bases

Remote Refrigerated Bases							
Model Number	Size	# of Drawers			Weight	Dimension WxHxD	List Price
		18"	26"	31"			
20032RSB	32"	-	2	-	325 (147)	32"x26"x32.5"	\$22,750
20036RSB	36"	-	2	-	340 (154)	36"x26"x32.5"	\$22,750
20048RSB	48"	-	-	2	400 (181)	48"x26"x32.5"	\$27,000
20060RSB	60"	2	2	-	530 (240)	60"x26"x32.5"	\$29,500
20064RSB	64"	2	2	-	585 (265)	64"x26"x32.5"	\$33,000
20072RSB	72"	-	2	2	637 (289)	72"x26"x32.5"	\$32,000
20084RSB	84"	2	2	-	735 (333)	84"x26"x32.5"	\$34,250
20096RSB	96"	-	6	-	835 (378)	96"x26"x32.5"	\$38,000
20108RSB	108"	-	2	4	940 (426)	108"x26"x32.5"	\$41,900
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"	\$24,750
30036RSB	36"	-	2	-	340 (154)	36"x26"x32.5"	\$24,750
30048RSB	48"	-	-	2	400 (181)	48"x26"x32.5"	\$29,000
30060RSB	60"	2	2	-	530 (240)	60"x26"x32.5"	\$31,500
30064RSB	64"	2	2	-	585 (265)	64"x26"x32.5"	\$35,000
30072RSB	72"	-	2	2	637 (289)	72"x26"x32.5"	\$34,000
30084RSB	84"	4	2	-	735 (333)	84"x26"x32.5"	\$36,250
30096RSB	96"	-	6	-	835 (378)	96"x26"x32.5"	\$40,000
30108RSB	108"	-	2	4	940 (426)	108"x26"x32.5"	\$43,900

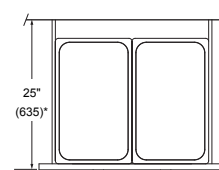
Top view showing extended drawers



Each 18" drawer holds one pan



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



Each 31" drawer holds two pans side-by-side



Self Contained Refrigerator and Freezer Bases

Standard Features

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



Self Contained Refrigerated Bases							
Model Number	Size	# of Drawers			Weight	Dimension WxHxD	List Price
		18"	26"	31"			
20032SB	32"	2	-	-	325 (147)	32"x26"x32.5"	\$24,750
20036SB	36"	2	-	-	340 (154)	36"x26"x32.5"	\$24,750
20048SB	48"	-	2	-	410 (186)	48"x26"x32.5"	\$29,000
20060SB	60"	-	-	2	550 (249)	60"x26"x32.5"	\$31,500
20064SB	64"	-	-	2	600 (272)	64"x26"x32.5"	\$35,000
20072SB	72"	-	4	-	650 (295)	72"x26"x32.5"	\$34,000
20084SB	84"	-	-	4	745 (338)	84"x26"x32.5"	\$36,250
20096SB	96"	2	4	-	855 (388)	96"x26"x32.5"	\$40,000
20108SB	108"	-	6	-	960 (435)	108"x26"x32.5"	\$43,900
20120SB	120"	4	4	-	1075 (488)	120"x26"x32.5"	\$50,650
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"	\$26,750
30036SB	36"	2	-	-	340 (154)	36"x26"x32.5"	\$26,750
30048SB	48"	-	2	-	410 (186)	48"x26"x32.5"	\$31,000
30060SB	60"	-	-	2	550 (249)	60"x26"x32.5"	\$33,500
30064SB	64"	-	-	2	600 (272)	64"x26"x32.5"	\$37,000
30072SB	72"	-	4	-	650 (295)	72"x26"x32.5"	\$36,000
30084SB	84"	-	-	4	745 (338)	84"x26"x32.5"	\$38,250
30096SB	96"	2	4	-	855 (388)	96"x26"x32.5"	\$42,000
30108SB	108"	-	6	-	960 (435)	108"x26"x32.5"	\$45,900
30120SB	120"	4	4	-	1075 (488)	120"x26"x32.5"	\$52,650

Refrigerator/Freezer Base Options and Accessories

Options and Accessories	List Price
12" Low Boy Cabinet (26" high on 6" legs or casters) P12C-L	\$5,216
24" Low Boy Cabinet (26" high on 6" legs or casters) P24C-L	\$6,685
36" Low Boy Cabinet (26" high on 6" legs or casters) P36C-L	\$9,772
Set of 4 casters for 32", 36", and 48" base	\$1,015
Set of 6 casters for 60", 64", 72", 84" and 96" base	\$1,481
Set of 8 casters for 108" and 120" base	\$2,091
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"	\$605
48"	\$715
60"	\$829
72"	\$990
84"	\$1,155

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. 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
- 17" flue riser required

Description	Model Number	Weight	List Price
45 lb. Sectional Match Fryer - 110,000 BTU	P16C-PF45	210 (95)	\$16,425
Built In Filter System - SBSFSG14			\$20,345
Drain cabinet base	P16C-DC	153 (70)	\$7,945
Filter paper - 100 sheets			\$561
Fryer filter powder - 25lb box			\$501



P16C-PF45
w/ optional casters

Sectional Fryer Options and Accessories

Options and Accessories	List Price
Stainless steel frypot cover (40-45 lb. fryer)	\$553
Single basket (40-45 lb. fryer)	\$573
Extra twin size basket (40-45 lb. fryer)	\$801
17" stainless steel divider	\$741
Heat lamp	\$2,566

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"	\$1,428
PR36-16	16"	30 (14)	16"x36"	\$2,217





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.

Our new electric broilers are equipped with high-tech features that make cooking a breeze. Electric cooking has the ability to reduce carbon emissions by 75% or more over gas appliances.

Upright Broilers



270
w/ optional casters

Standard Features

- Available in Radiant, Infrared, and Electric
 - 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 - gas models
 - Removable grease drawer
 - Washable stainless steel air filters and grease filtration system
 - 3/4" rear gas connection - Sectional Match units have a 1" rear gas connection and a 1-1/4" front gas manifold
 - Available in single and double decks
 - Available with warming ovens or can be mounted on Standard and Convection Oven bases
- * See specification sheet for installation details

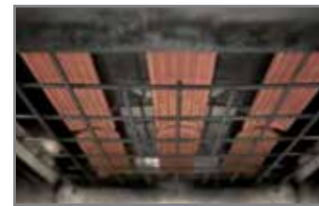
HEATING SOURCES



Infrared Burners
-Gas-
Max Temp: 1650°F



Radiant Burners
-Gas-
Max Temp: 1000°F



Ceramic Infrared Elements
-Electric-
Max Temp: 1000°F

#1 CHOICE

of Famous Steakhouse Restaurants Around The Globe!

Competitive Information

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



Electric Upright Broilers

Our new electric broilers are equipped with high-tech features that make cooking a breeze. Electric cooking has the ability to reduce carbon emissions by 75% or more over gas appliances. This electric broiler allows you to cook steaks and burgers while reducing your carbon footprint, without sacrificing food quality or control.



E-170
(Single Deck)



E-171
(Single Deck with
Warming Oven)



E-270
(Double Deck)

WHAT YOU'LL LOVE:

- 1000°F Top Rack Position Temp
- Increased Energy Efficiency
- No Flare-ups - No Fumes
- Same footprint, Same Capacity as Gas Models

Standard Features

- Stainless steel front, sides and back panel
- 12 kW ceramic infrared heating elements - per rack
- 30 minute preheat with no waiting between loads
- Rugged grid height adjustment mechanism with five positions
- Roll-out broiling area is 24-1/2" wide and 27-1/2" deep, with a reduced heat holding area in the front 3"
- Fully insulated lining and burner boxes
- Removable grids with a round pattern for branding
- 6" adjustable stainless steel legs
- Model E-171 has a warming oven that is heated by 3,000 watt heating element.

Electric Upright Infrared Broilers

Configuration	Model Number	Weight	Dimension WxHxD	List Price
Single deck electric broiler - 12 kW heating elements	E-170	618 (280)	34"x63.5"x39"	\$36,300
Single deck electric broiler with warming oven - 12 kw heating elements - 3 kW warming oven	E-171	693 (314)	34"x74"x39"	\$39,450
Double deck electric broiler - 24 kW elements	E-270	931 (423)	34"x75.5"x39"	\$56,865

24" Electric Broiler

Limited on space but want the efficiency and experience of a full-size electric broiler? Our Electric Counterline Broiler is the solution for you. Providing high heat for evenly cooking steaks with the results of a full-size broiler, in one compact unit.



HDEB-24-316L
(Single Deck)

WHAT YOU'LL LOVE:

- 1000°F Top Rack Position Temp
- Increased Energy Efficiency
- No Flare-ups - No Fumes
- Same footprint, Same Capacity as Gas Models

Standard Features

- 100% 316L Stainless steel construction
- Explicitly designed for catering/outdoor applications
- 6 kW ceramic infrared heating elements
- 30 minute preheat with no waiting between loads
- Roll-out broiling area is 16" wide and 26-1/2" deep, with a reduced heat holding area in the front 3"
- Rugged grid height adjustment mechanism with five positions
- Removable grids with a round pattern for branding
- Fully insulated lining and burner boxes
- Counter mount base for use with legs or mount on stand

24" Electric Broiler

Configuration	Model Number	Weight	Dimension WxHxD	List Price
24" upright electric broiler with 316L Stainless Steel - 6 kW	HDEB-24-316L	525 (238)	24"x44"x44"	\$37,880



Upright Radiant Broilers - Sectional Match

Our Sectional-Match Radiant Broiler is designed for searing a diverse range of product from chicken to seafood and steaks in the broiler deck and finishing, carrying over to the final temp or basting in the warming oven.



P32D-3240

Standard Features

- Warming oven -heated by broiler flue gases (25" wide x 25" deep)
- 110,000 BTU NAT (90,000 BTU LP) two broiler burners with separate controls
- 15 minute preheat
- Removable drip drawer
- Rugged grid height adjustment mechanism with four positions
- Fully insulated lining and burner boxes
- Broiler grid is 24-1/2" wide and 28" deep - easily rolls out 17-1/4"
- 1-1/4" front manifold and rear gas connection standard
- Stainless steel front, sides and back
- 6" adjustable stainless steel legs

Oven Base Features

- 45,000 BTU NAT/LP oven with electronic pilot ignition
- "Insta-On" thermostat ranging from 175°F to 550°F
- Cool-to-the-touch handle
- Porcelain enamel interior
- 2 oven racks with Standard Oven and 3 racks with Convection Oven
- Standard oven interior is large enough to fit 26" x 26" sheet pan either way
- Convection oven models have 1/2hp, two speed blower
- NEMA 4 water resistant controls

Cabinet Base Features

- Stainless steel cabinets with dual side by side removable doors

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"	\$27,255
Sectional Match, single deck radiant broiler with warming oven and standard oven base - 142,000 BTU	P32D-3240	995 (447)	32"x75"x39"	\$30,755
Sectional Match, single deck radiant broiler with warming oven and convection oven base - 142,000 BTU	P32A-3240	995 (447)	32"x75"x40.75"	\$37,480

Upright Infrared Broilers - Sectional Match

Our Sectional-Match Infrared Broiler is perfect for searing product in the deck to finish, carrying over to the final temp, or basting in the warming oven. Broil, roast, and carry over your steak needs with our unique broiler solution.



P32D-171

Standard Features

- 104,000 BTU (NAT or LP) infrared burners
- 90 second preheat with no waiting between loads
- Rugged grid height adjustment mechanism with four positions
- Fully insulated lining and burner boxes
- Broiler grid is 24-1/2" wide and 28" deep - easily rolls out 17-1/4"
- 1-1/4" front manifold and rear gas connection standard
- Warming oven that is heated by broiler flue gases (25" wide x 25" deep). 3,000 watt electric heating element optional.
- Stainless steel front, sides and back
- 6" adjustable stainless steel legs

Oven Base Features

- 45,000 BTU NAT/LP oven with electronic pilot ignition
- "Insta-On" thermostat ranging from 175°F to 550°F
- Cool-to-the-touch handle
- Porcelain enamel interior
- 2 oven racks with Standard Oven and 3 racks with Convection Oven
- Standard oven interior is large enough to fit 26" x 26" sheet pan either way
- Convection oven models have 1/2hp, two speed blower
- NEMA 4 water resistant controls

Cabinet Base Features

- Stainless steel cabinets with dual side by side removable doors

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"	\$43,500
Sectional Match, single deck infrared broiler with warming oven and standard oven base - 149,000 BTU	P32D-171	995 (447)	32"x81"x39"	\$49,950
Sectional Match, single deck infrared broiler with warming oven and convection oven base - 149,000 BTU	P32A-171	995 (447)	32"x81"x40.75"	\$57,150
Sectional Match, single deck infrared broiler with warming oven and no base - 104,000 BTU	P32N-171	800 (363)	32"x52"x37"	\$40,700



Upright Broilers - Infrared & Radiant



Our broilers have the highest capacity in the industry, heating up in just 90 seconds with no recovery between rounds of production. Large-capacity cooking grids increase efficiency and save time.

Standard Features

- Faster broiling times with 1/3 less time
- Blower delivers fresh, filtered air to prevent smoke and vapors from affecting broiling efficiency
- 90 second preheat with no waiting between loads
- 104,000 BTU (NAT or LP) infrared burners (per deck)
- Washable metal mesh air filter
- Rugged grid height adjustment mechanism with five positions
- Roll-out broiling area is 24-1/2" wide and 27-1/2" deep, with a reduced heat holding area in the front 3"
- Fully insulated lining and burner boxes
- Removable grids with a round pattern for branding
- Stainless steel front, sides and back panel
- 6" adjustable stainless steel legs

Model 171 has a warming oven that is heated by broiler flue gases (25" wide x 25" deep). 3,000 watt electric heating element optional.

Upright Infrared Broilers

	Configuration	Model Number	Weight	Dimension WxHxD	List Price
CE	Single deck infrared broiler - 104,000 BTU	170•	618 (280)	34"x63.5"x39"	\$32,565
CE	Single deck infrared broiler with warming oven - 104,000 BTU	171•	693 (314)	34"x74"x39"	\$29,500
CE	Double deck infrared broiler - 208,000 BTU	270•	931 (423)	34"x75.5"x39"	\$55,625

•Contact factory for more details.



Standard Features

- 110,000 BTU NAT (90,000 BTU LP) two broiler burners with separate controls per deck
- Removable drip drawer
- Rugged grid height adjustment mechanism with four positions
- 2" Flue Collar
- Interior shelving made of high-heat aluminized steel
- Broiler grid is 24-1/2" wide and 28" deep -easily rolls out 17-1/4" - the front 3" receive less heat so can be used as a holding area
- Stainless steel front, sides, top and legs
- 6" adjustable stainless steel legs

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"	\$41,030



Steakhouse Broiler

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



SSB-36
w/ standard stand & optional casters

Standard Features

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

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"	\$29,750
SSB-36	84,000(74,000)	665 (302)	36"x57"x38.75"	\$29,750
SSB-45	126,000(111,000)	831 (377)	45"x57"x38.75"	\$34,260

Optional 6" Casters Available \$819 (adjustable legs standard)

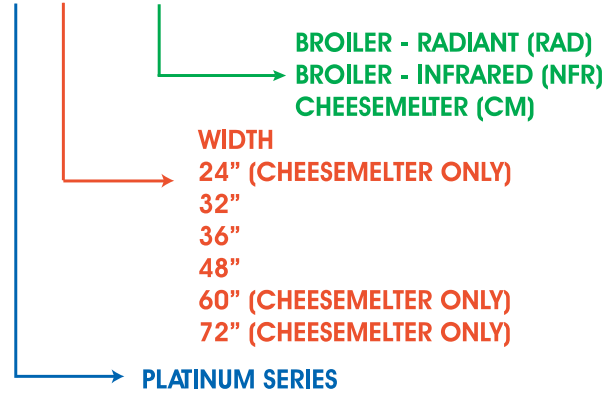
Broiler Options and Accessories

Options and Accessories	List Price
1" pressure regulator (Sectional Match)	\$355
Extra plated oven rack	\$358
Stainless steel flue diverter	\$284
4" or 6" Casters in lieu of legs	\$1,015
Stainless steel rear (Sectional Match)	\$1,582
Electric heating element for warming oven (Infrared broilers only)	\$1,306



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"	\$8,365
36" Radiant Salamander 40,000 BTU - Riser Mount	P36-RAD	170 (77)	36"x21.5"x15.5"	\$8,365
48" Radiant Salamander 60,000 BTU - Riser Mount	P48-RAD	210 (95)	48"x21.5"x15.5"	\$10,000

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"	\$9,440
36" Compact Infrared Broiler 40,000 BTU - Riser Mount	P36-NFR	170 (77)	36"x21.5"x15.5"	\$9,440
48" Compact Infrared Broiler 60,000 BTU - Riser Mount	P48-NFR	210 (95)	48"x21.5"x15.5"	\$10,675



Cheesemelter

What's a Cheesemelter?

An overfired broiler designed to broil plated food on a fixed rack.



P36-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"	\$7,750
32" Infrared Cheesemelter 40,000 BTU - Riser Mount	P32-CM	120 (54)	32"x21.5"x15.5"	\$9,085
36" Infrared Cheesemelter 40,000 BTU - Riser Mount	P36-CM	135 (61)	36"x21.5"x15.5"	\$9,085
48" Infrared Cheesemelter 60,000 BTU - Riser Mount	P48-CM	175 (79)	48"x21.5"x15.5"	\$9,550
60" Infrared Cheesemelter 60,000 BTU - Riser Mount	P60-CM	220 (100)	60"x21.5"x15.5"	\$12,430
72" Infrared Cheesemelter 80,000 BTU - Riser Mount	P72-CM	265 (120)	72"x21.5"x15.5"	\$14,865

RAD/NFR/CHEESEMELTER Options and Accessories

Options and Accessories	List Price
Slope enclosure for 32" units (required in some states)	\$3,295
Slope enclosure for 36" units (required in some states)	\$3,357
Slope enclosure for 48" units (required in some states)	\$3,474
Slope enclosure for 60" units (required in some states)	\$3,573
Wall mounting brackets in lieu of uprights	\$336
Counter mount kit with legs	\$387
Flue mount kit	No Charge
Extra chrome plated racks (24" units)	\$529
Extra chrome plated racks (32" units)	\$557
Extra chrome plated racks (36" units)	\$668
Extra chrome plated racks (48" units)	\$887
Extra chrome plated racks (60" units)	\$1,108
Extra chrome plated racks (72" units)	\$1,252

* 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 **2,000** 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-TTT
w/ optional casters

Available with a
TruVection Base!



SE36T-BBB
w/ optional casters

Standard Features

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

Additional features of models with convection oven:

- Includes three oven racks
- Stainless steel oven and door liner
- Vented, air cooled motor

Additional features of models with standard oven:

- Includes one oven rack
- Aluminized steel oven liner
- Stainless steel door liners

Electric Range

Configuration		Oven Base	Model Number	Weight	Dimension (WxHxD)	List Price
(3) 12"x24" hotplates (5.3kW/ea)		Standard Convection TruVection	SE36D-HHH* SE36A-HHH* SE36T-HHH	700 (318)	36"x38.25"x38.5" 36"x38.25"x38.5" 36"x40.4"x38.5"	\$26,250 \$35,250 \$35,250
(2) 12"x24" hotplates (5.3kW/ea) & (2) round hotplates (2.6kW/ea)		Standard Convection TruVection	SE36D-HHB* SE36A-HHB* SE36T-HHB	660 (299)	36"x38.25"x38.5" 36"x38.25"x38.5" 36"x40.4"x38.5"	\$26,250 \$35,250 \$35,250
(1) 36"x24" griddle (16.5kW)		Standard Convection TruVection	SE36D-TTT* SE36A-TTT* SE36T-TTT	700 (318)	36"x38.25"x38.5" 36"x38.25"x38.5" 36"x40.4"x38.5"	\$29,000 \$38,000 \$38,000
(6) round hotplates (2.6kW/ea)		Standard Convection TruVection	SE36D-BBB* SE36A-BBB* SE36T-BBB	650 (295)	36"x38.25"x38.5" 36"x38.25"x38.5" 36"x40.4"x38.5"	\$21,250 \$30,250 \$30,250
(1) 24"x24" griddle (10.6kW) & (2) round hotplates (2.6kW/ea)(specify left or right)		Standard Convection TruVection	SE36D-TTB* SE36A-TTB* SE36T-TTB	660 (299)	36"x38.25"x38.5" 36"x38.25"x38.5" 36"x40.4"x38.5"	\$25,500 \$34,500 \$34,500
(1) 24"x24" griddle (10.6kW) & (1) 12"x24" hotplate (5.3kW)		Standard Convection TruVection	SE36D-TTH* SE36A-TTH* SE36T-TTH	660 (299)	36"x38.25"x38.5" 36"x38.25"x38.5" 36"x40.4"x38.5"	\$29,000 \$38,000 \$38,000
Available 480V 3 Phase						\$2,836

*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	\$1,077
ACRK36K	Deck oven rack, slide-out	21	All SE36D models	\$409
ACBK36H	Outer back, stainless steel	5	All SE models	\$3,114
Marine Kits				List Price
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.				
MH36KITA	Marine Kit, tops 1,2 and 4	20	SE36-HHH, HHB, BBB	\$2,765
MH36KITB	Marine Kit tops 5 & 6	20	SE36-TTB, TTH	\$2,765
MH36KITC	Marine Kit, top 3	20	SE36-TTT	\$2,850



The Ultimate Restaurant Range

400 Series



4361D
w/ optional
cheesemelter &
casters

Standard Features

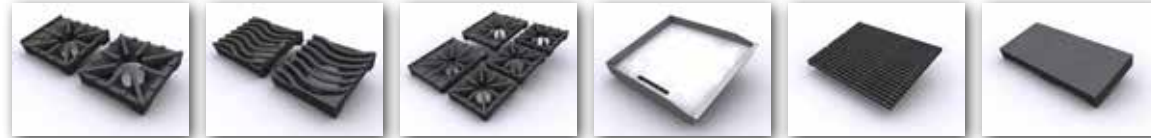
- Five sizes and over **2,000** of combinations including our 5 burner configuration
- Choice of:
 - 33K BTU **PATENTED** lifetime non-clog burners
 - 33K BTU Star/sauté burners
 - 40K BTU 18" PyroMax burners
- Front manual gas shut off valve
- Standard battery spark ignition for oven cavities
- Metal knobs
- 6" stainless legs standard
- Choice of electric oven base with gas top (hybrid)
- Factory installed regulator
- Standard 22.5" flue riser with heavy-duty high shelf
- Flue riser mounted salamander or cheesemelter
- 27" deep cooking surface

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

CHOOSE YOUR BURNER



CHOOSE YOUR TOP
















Customize your own range at www.BuildMyRange.com

Competitive Information

Standard Features:	Southbend Ultimate 400	Garland G Series	Bakers Pride Restaurant Series	US Range U Series	Wolf Challenger	Vulcan Endurance
Stainless steel front, sides and legs	Yes	Yes	Yes	Yes	Yes	Yes
Flue height options - no charge	Yes	Yes	No	Yes	No	No
Rear grate dimensions	12"x15"	12"x13.5"	12"x12"	12"x13.5"	12"x14.5"	12"x14.5"
15" x 18" stock pot grate	Yes	No	No	No	No	No
Five burner range configuration available	Yes	No	No	No	No	No
Non-clog or Star/Saute burner option - no charge	Yes	No	No	No	No	No
Lifetime warranty for non-clog burner	Yes	No	No	No	No	No
Open burner BTUs	33K	33K	40K	32K	30K	30K
Battery spark ignition - oven standard	Yes	No	No	No	No	No
Manual gas shut off to entire unit - standard	Yes	No	No	No	No	No
High efficiency snap action oven thermostat	Yes	Yes	No	No	No	No
Full porcelain oven interior	Yes	Yes	No	No	No	No
Standard oven BTUs	45K	38K	40K	38K	35K	35K
On/Off convection oven switch	Yes	No	No	No	No	No
Oven temp range	175°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"	\$10,000 \$10,000
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"	\$10,750 \$16,000 \$12,800 \$14,470 \$21,645
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"	\$11,750 \$17,000 \$13,800 \$15,470 \$22,645
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"	\$10,750 \$16,000 \$12,800 \$14,470 \$21,645
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"	\$10,750 \$16,000 \$12,800 \$14,470 \$21,645
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"	\$10,750 \$16,000 \$12,800 \$14,470 \$21,645
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"	\$10,750 \$16,000 \$12,800 \$14,470 \$21,645
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"	\$10,750 \$16,000 \$12,800 \$14,470 \$21,645
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"	\$19,500 \$17,000 \$24,500
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"	\$21,250 \$31,250 \$26,250 \$22,500 \$30,250 \$22,250
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"	\$21,250 \$31,250 \$26,250 \$22,500 \$30,250 \$22,250
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"	\$21,250 \$31,250 \$26,250 \$22,500 \$30,250 \$22,250
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"	\$21,250 \$31,250 \$26,250 \$22,250 \$30,250 \$22,250

*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	Image	Base	Model Number	Weight	Dimension (WxHxD)	List Price	
						manual	thermostatic
36" Range with 4 - 33K BTU Non-clog Burners with Standard Grates and 12" Griddle (Left or Right)		Standard	4361D-1G	660(300)	36.5"x59.5"x34"	\$14,330	
		Convection	4361A-1G		36.5"x59.5"x42.13"	\$21,905	
		Hybrid Standard	H4361D-1G		36.5"x59.5"x34"	\$15,305	
		Hybrid Convection	H4361A-1G		36.5"x59.5"x42.13"	\$22,880	
		Cabinet	4361C-1G		36.5"x59.5"x34"	\$13,935	
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"	\$14,500	\$16,000
		Convection	4361A-2G/T*		36.5"x59.5"x42.13"	\$22,835	\$24,500
		Hybrid Standard	H4361D-2G/T*		36.5"x59.5"x34"	\$15,900	\$18,475
		Hybrid Convection	H4361A-2G/T*		36.5"x59.5"x42.13"	\$23,815	\$26,775
		Cabinet	4361C-2G/T*		36.5"x59.5"x34"	\$14,535	\$17,110
36" Range with 36" Griddle		Standard	436D-3G/T*	660(300)	36.5"x59.5"x34"	\$15,255	\$18,630
		Convection	436A-3G/T*		36.5"x59.5"x42.13"	\$22,890	\$26,035
		Hybrid Standard	H436D-3G/T*		36.5"x59.5"x34"	\$16,235	\$19,605
		Hybrid Convection	H436A-3G/T*		36.5"x59.5"x42.13"	\$23,865	\$27,010
		Cabinet	436C-3G/T*		36.5"x59.5"x34"	\$14,860	\$18,235
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"	\$23,695	\$26,215
		Standard/Cabinet	4481DC-2G/T*		48.625"x59.5"x34"	\$23,695	\$26,215
		Convection/Cabinet	4481AC-2G/T*		48.625"x59.5"x42.13"	\$30,150	\$32,670
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"	\$24,315	\$27,835
		Standard/Cabinet	4481DC-3G/T*		48.625"x59.5"x34"	\$24,315	\$27,835
		Convection/Cabinet	4481AC-3G/T*		48.625"x59.5"x42.13"	\$30,775	\$34,290
48" Range with 48" Griddle		Dual Space Saver	448EE-4G/T*	735(334)	48.625"x59.5"x34"	\$25,020	\$29,230
		Standard/Cabinet	448DC-4G/T*		48.625"x59.5"x34"	\$25,020	\$29,230
		Convection/Cabinet	448AC-4G/T*		48.625"x59.5"x42.13"	\$31,475	\$35,685
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"	\$24,500	\$27,000
		Convection/Convection	4607AA-2G/T*		60.75"x59.5"x42.13"	\$37,710	\$41,090
		Convection/Standard	4607AD-2G/T*		60.75"x59.5"x42.13"	\$33,700	\$36,675
		Convection/Cabinet	4607AC-2G/T*		60.75"x59.5"x42.13"	\$33,750	\$36,265
		Standard/Cabinet	4607DC-2G/T*		60.75"x59.5"x34"	\$23,645	\$27,370
		Cabinet/Cabinet	4607CC-2G/T*		60.75"x59.5"x34"	\$23,240	\$26,965
		Standard/Standard	4601DD-2G/T*		1075(488)	60.75"x59.5"x34"	\$24,500
Convection/Convection	4601AA-2G/T*	60.75"x59.5"x42.13"	\$37,710	\$41,090			
Convection/Standard	4601AD-2G/T*	60.75"x59.5"x42.13"	\$33,700	\$36,675			
Convection/Cabinet	4601AC-2G/T*	60.75"x59.5"x42.13"	\$33,750	\$36,265			
Standard/Cabinet	4601DC-2G/T*	60.75"x59.5"x34"	\$23,645	\$27,370			
Cabinet/Cabinet	4601CC-2G/T*	60.75"x59.5"x34"	\$23,240	\$26,965			
60" 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"	\$24,500
		Convection/Convection	4606AA-2G/T*		60.75"x59.5"x42.13"	\$37,710	\$41,090
		Convection/Standard	4606AD-2G/T*		60.75"x59.5"x42.13"	\$33,700	\$36,675
		Convection/Cabinet	4606AC-2G/T*		60.75"x59.5"x42.13"	\$33,750	\$36,265
		Standard/Cabinet	4606DC-2G/T*		60.75"x59.5"x34"	\$23,645	\$27,370
		Cabinet/Cabinet	4606CC-2G/T*		60.75"x59.5"x34"	\$23,240	\$26,965
		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)
Convection/Convection	4601AA-3G/T*			60.75"x59.5"x42.13"	\$38,265	\$41,455	
Convection/Standard	4601AD-3G/T*			60.75"x59.5"x42.13"	\$35,730	\$39,275	
Convection/Cabinet	4601AC-3G/T*			60.75"x59.5"x42.13"	\$35,325	\$38,870	
Standard/Cabinet	4601DC-3G/T*			60.75"x59.5"x34"	\$25,245	\$29,320	
Cabinet/Cabinet	4601CC-3G/T*			60.75"x59.5"x34"	\$24,840	\$28,915	
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)	
		Convection/Convection	4601AA-4G/T*	60.75"x59.5"x42.13"	\$39,360		\$42,650
		Convection/Standard	4601AD-4G/T*	60.75"x59.5"x42.13"	\$36,535		\$40,170
		Convection/Cabinet	4601AC-4G/T*	60.75"x59.5"x42.13"	\$36,125		\$39,765
		Standard/Cabinet	4601DC-4G/T*	60.75"x59.5"x34"	\$26,130		\$33,140
		Cabinet/Cabinet	4601CC-4G/T*	60.75"x59.5"x34"	\$25,720		\$32,730
		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)
Convection/Convection	4601AA-2RR**			60.75"x59.5"x42.13"	\$38,075		
Convection/Standard	4601AD-2RR**			60.75"x59.5"x42.13"	\$34,140		
Convection/Cabinet	4601AC-2RR**			60.75"x59.5"x42.13"	\$33,750		
Standard/Cabinet	4601DC-2RR**			60.75"x59.5"x34"	\$23,250		
Cabinet/Cabinet	4601CC-2RR**			60.75"x59.5"x34"	\$22,855		

*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-2CR
w/ optional casters

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"	\$18,375
			4361A-2C		36.5"x59.5"x42.13"	\$25,080
			4361C-2C		36.5"x59.5"x34"	\$17,965
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"	\$18,580
			4362A-2C		36.5"x59.5"x42.13"	\$25,275
			4362C-2C		36.5"x59.5"x34"	\$18,175
36" Range with 36" Charbroiler		Standard Convection Cabinet	436D-3C	660(300)	36.5"x59.5"x34"	\$19,560
			436A-3C		36.5"x59.5"x34"	\$25,310
			436C-3C		36.5"x59.5"x42.13"	\$19,150
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"	\$27,515
			4481DC-2C		48.625"x59.5"x34"	\$27,525
			4481AC-2C		48.625"x59.5"x42.13"	\$31,760
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"	\$29,435
			4482DC-3C		48.625"x59.5"x34"	\$29,435
			4482AC-3C		48.625"x59.5"x42.13"	\$32,580
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"	\$26,750
			4601AA-2C		60.75"x59.5"x42.13"	\$39,950
			4601AD-2C		60.75"x59.5"x42.13"	\$35,655
			4601AC-2C		60.75"x59.5"x42.13"	\$34,500
			4601DC-2C		60.75"x59.5"x34"	\$28,740
			4601CC-2C		60.75"x59.5"x34"	\$28,310
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"	\$28,750
			4602AA-2C		60.75"x59.5"x42.13"	\$40,785
			4602AD-2C		60.75"x59.5"x42.13"	\$35,325
			4602AC-2C		60.75"x59.5"x42.13"	\$36,500
			4602DC-2C		60.75"x59.5"x34"	\$28,860
			4602CC-2C		60.75"x59.5"x34"	\$28,460
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"	\$26,750
			4605AA-2C		60.75"x59.5"x42.13"	\$39,950
			4605AD-2C		60.75"x59.5"x42.13"	\$35,655
			4605AC-2C		60.75"x59.5"x42.13"	\$34,500
			4605DC-2C		60.75"x59.5"x34"	\$28,740
			4605CC-2C		60.75"x59.5"x34"	\$28,310
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"	\$26,750
			4606AA-2C		60.75"x59.5"x42.13"	\$39,950
			4606AD-2C		60.75"x59.5"x42.13"	\$35,655
			4606AC-2C		60.75"x59.5"x42.13"	\$34,500
			4606DC-2C		60.75"x59.5"x34"	\$28,740
			4606CC-2C		60.75"x59.5"x34"	\$28,310
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"	\$26,750
			4607AA-2C		60.75"x59.5"x42.13"	\$39,950
			4607AD-2C		60.75"x59.5"x42.13"	\$35,655
			4607AC-2C		60.75"x59.5"x42.13"	\$34,500
			4607DC-2C		60.75"x59.5"x34"	\$28,740
			4607CC-2C		60.75"x59.5"x34"	\$28,310

*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
w/ optional casters

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"	\$23,150 \$39,020	
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"	\$24,755 \$39,545	
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"	\$26,360 \$44,060	
					manual	thermo-stat
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"	\$27,075 \$44,060	\$30,695 \$47,430
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"	\$28,565 \$44,585	\$32,180 \$47,955
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"	\$32,550 \$46,655	
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"	\$34,155 \$47,180	

*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"	\$1,775 \$1,909 \$2,157
Optional Step-Up Burners 24" 4-Burner 36" 6-Burner 48" 8-Burner 60" 10-Burner 72" 12-Burner	\$1,159 \$1,443 \$1,728 \$2,041 \$2,305
Casters (in lieu of legs) 2 locking and 2 standard (24", 36", 48" and 60" units) 3 locking and 3 standard (72" units)	\$1,015 \$1,481
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	\$2,264 \$2,779 \$2,859 \$3,135 \$3,420
Extra rack for Standard Oven	\$389
Extra rack for Convection Oven	\$389
3/4" quick disconnect with 4' hose	\$1,348
3/4" quick disconnect with 5' hose	\$1,570
3' restraining device	\$153
Extended Plate Shelves	
424 with solid rail or cutouts	\$1,214
424 with cutting board	\$1,539
436 with solid rail or cutouts	\$1,373
436 with cutting board	\$1,789
448 with solid rail or cutouts	\$1,539
448 with cutting board	\$2,050
460 with solid rail or cutouts	\$1,862
460 with cutting board	\$2,512
472 with solid rail or cutouts	\$2,338
472 with cutting board	\$3,160
Charbroiler Options 6" round rod grates 12" round rod grates	\$397 \$501
Auxiliary griddle plate (3/16" plate with handles -12"x24"x1")	\$1,299
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.	\$1,202
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	\$1,235 \$1,854 \$2,474 \$3,091 \$3,709
Battery Spark Ignition (Open Tops, Charbroilers, Griddles and Hot Tops) 12" Section 24" Section 36" Section 48" Section 60" Section 72" Section	\$157 \$317 \$474 \$631 \$790 \$948

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



The S-Series Range



S36D
w/ optional casters

Standard Features

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

Competitive Information















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

Options and Accessories

S Series Options and Accessories	List Price
Castors (in lieu of legs) - 2 locking and 2 standard	\$1,015
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	\$389
Extra rack for Convection Oven	\$389
3/4" quick disconnect with 4' hose	\$1,346
3/4" quick disconnect with 5' hose	\$1,570
3' restraining device	\$153



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"	\$7,075 \$5,760
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"	\$8,090 \$14,500 \$7,240
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"	\$13,330 \$18,025 \$9,015
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> \$14,310 <i>thermostatic</i> \$15,540 \$18,390 \$19,020 \$9,110 \$10,185
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"	\$14,570 \$18,980 \$9,835 \$16,395 \$20,335 \$11,625
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"	\$16,340 \$21,045 \$15,255
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"	\$20,645 \$23,160 \$16,710 \$20,455 \$23,570 \$18,295
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"	\$19,790 \$23,925 \$17,405 \$21,110 \$25,050 \$19,780
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"	\$21,175 \$25,315 \$18,830 \$23,185 \$27,125 \$21,995
60" Range with 10 Burners 	Dual Standard 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"	\$15,995 \$29,175 \$25,260 \$14,405 \$22,665 \$13,540
60" Range with 6 Burners and 24" griddle 	Dual Standard Convection/Standard 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"	\$17,530 \$31,040 \$25,910 \$15,920 \$24,585 \$15,580 \$17,155 \$31,070 \$27,495 \$17,505 \$24,925 \$16,340
60" Range with 4 Burners and 36" griddle 	Dual Standard 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"	\$18,400 \$32,485 \$28,710 \$17,425 \$26,025 \$20,545 \$18,650 \$33,200 \$31,085 \$19,800 \$27,050 \$21,825
60" Range with 2 Burners and 48" griddle 	Dual Standard 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"	\$21,040 \$33,575 \$29,490 \$18,195 \$27,120 \$21,040 \$24,205 \$34,990 \$32,655 \$21,360 \$28,840 \$23,050
60" Range with 6 Burners and 24" raised broiler/griddle (Right Only) 	Dual Standard 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"	\$22,335 \$30,575 \$27,025 \$17,010 \$24,425 \$19,565

*Griddles 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 D 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.



Fryers



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.	\$13,750
SB18	70lbs to 90lb Fryer (Oil Capacity)	140,000	275 lbs.	\$14,765

Portable filter units available. Filter prices are on page 40.

Options and Accessories

ACCESSORIES	LIST PRICE
9" Casters (Set of 4)	\$647
Filter Paper (SB14R)	\$474
Filter Paper (SB18)	\$619
Filter Powder	\$565
Stainless Steel Splash Shield	\$712
Tank Cover (SB14R)	\$602
Tank Cover (SB18)	\$794



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.	\$12,835
SBF18	Compatible Fryer: SB65S	75 lbs.	150 lbs.	\$14,370

Options and Accessories

Accessories	Price
Filter Powder Packets	\$565
Filter Paper (flat) (SBF14)	\$476
Filter Paper (flat) (SBF18)	\$712



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.	\$23,615
NODR14	Rinse Station (10 Gallon)	n/a	136 lbs.	\$12,280

Options and Accessories

Accessories	Price
6" Casters (Set of 4)	\$565
Small Bulk Basket - Fine Mesh	\$1,157
Large Bulk Basket - Fine mesh	\$1,315
Round Basket - Regular Mesh 4-5/8"	\$355
Round Basket - Fine Mesh 4-5/8"	\$631
Round Basket - Regular Mesh 6-1/4"	\$383
Oblong Basket	\$790
Individual Serving Baskets and Rack	\$961
Stainless Steel Tank Cover for NOD14	\$587



High Volume Griddle



HDG-48V

Standard Features

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

Griddle

Description	Model Number	Weight	Dimension WxHxD	List Price
24" Countertop Griddle 60,000 BTU	HDG-24V	335 (152)	24"x40.6"x33.5"	\$15,850
36" Countertop Griddle 90,000 BTU	HDG-36V	490 (222)	36"x40.6"x33.5"	\$20,620
48" Countertop Griddle 120,000 BTU	HDG-48V	600 (272)	48"x40.6"x33.5"	\$22,175
60" Countertop Griddle 150,000 BTU	HDG-60V	780 (354)	60"x40.6"x33.5"	\$33,370

Options and Accessories

Options and Accessories	List Price
Grooved griddle plates (requires extended lead times)	
Single	\$2,395
Up to 12" of grooving	\$5,028
13" to 24" of grooving	\$7,635
25" to 36" of grooving	\$8,903
Chrome plated griddle plates (requires extended lead times)	
24"	\$6,963
36"	\$9,748
48"	\$11,847
60"	\$14,621
72"	\$17,536



Heavy Duty Griddle

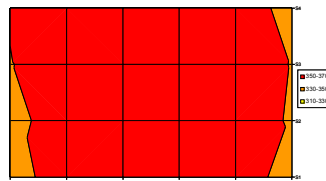
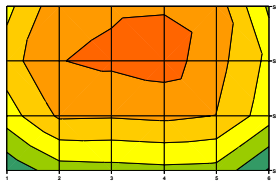


HDG-36
w/ optional stand and casters

Exclusive No Cold Zone

Standard Griddle

Southbend Griddle



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 200°F and 550°F, with embedded load sensing thermostat
- 4" Spatula width front grease trough standard, rear trough optional
- Large capacity grease drawer - (1 for 24"-48", 2 for 60"-72")
- Chrome griddle plate and grooved griddle plate options available
- Can be operated with or without legs

Griddles

Description	Model Number	Weight	Dimension WxHxD	List Price	
				thermostatic	manual
24" Deep Griddles					
18" Countertop Griddle	HDG-18 / HDG-18-M 30,000 BTU / 20,000 BTU	270 (122)	18"x16.125"x33.75"	\$9,215	\$7,785
24" Countertop Griddle	HDG-24 / HDG-24-M 60,000 BTU / 40,000 BTU	305 (139)	24"x16.125"x33.75"	\$10,235	\$8,650
36" Countertop Griddle	HDG-36 / HDG-36-M 90,000 BTU / 60,000 BTU	445 (202)	36"x16.125"x33.75"	\$13,230	\$11,910
48" Countertop Griddle	HDG-48 / HDG-48-M 120,000 BTU / 80,000 BTU	545 (247)	48"x16.125"x33.75"	\$14,770	\$12,485
60" Countertop Griddle	HDG-60 / HDG-60-M 150,000 BTU / 100,000 BTU	705 (320)	60"x16.125"x33.75"	\$23,400	\$19,780
72" Countertop Griddle	HDG-72 / HDG-72-M 180,000 BTU / 120,000 BTU	840 (378)	72"x16.125"x33.75"	\$27,000	\$24,760
30" Deep Griddle					
48" Countertop Griddle - 30" Deep	HDG-48-30	682 (309)	48"x40.6"x45"	\$17,265	n/a
60" Countertop Griddle - 30" Deep	HDG-60-30	880 (399)	60"x40.6"x45.5"	\$27,005	n/a

Competitive Information

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



Heavy Duty Charbroiler



HDC-36
w/ optional stand and casters

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*	165 (75)	12"x16.125"x33.25"	\$7,560
18" Countertop Charbroiler 60,000 BTU	HDC-18 / HDCL-18*	200 (91)	18"x16.125"x33.25"	\$9,210
24" Countertop Charbroiler 80,000 BTU	HDC-24 / HDCL-24*	240 (109)	24"x16.125"x33.25"	\$10,855
30" Countertop Charbroiler 100,000 BTU	HDC-30 / HDCL-30*	305 (138)	30"x16.125"x33.25"	\$12,505
36" Countertop Charbroiler 120,000 BTU	HDC-36 / HDCL-36*	350 (159)	36"x16.125"x33.25"	\$14,155
48" Countertop Charbroiler 160,000 BTU	HDC-48 / HDCL-48*	425 (193)	48"x16.125"x33.25"	\$17,750
60" Countertop Charbroiler 200,000 BTU	HDC-60 / HDCL-60*	500 (135)	60"x16.125"x33.25"	\$23,000

* includes ceramic briquettes.

Competitive Information

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



Heavy Duty Open Top



HDO-36
w/ optional stand and casters

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	
				step up	
12" Open Top with 2-33,000 BTU Burners	HDO-12	165 (75)	12"x11"x33.75"	\$3,500	n/a
24" Open Top with 4-33,000 BTU Burners	HDO-24 / HDO-24SU*	209 (94)	24"x11"x33.75" 24"x15"x33.75"	\$5,000	\$6,750
36" Open Top with 6-33,000 BTU Burners	HDO-36 / HDO-36SU*	253 (115)	36"x11"x33.75" 36"x15"x33.75"	\$7,000	\$9,415
48" Open Top with 8-33,000 BTU Burners	HDO-48 / HDO-48SU*	299 (135)	48"x11"x33.75" 48"x15"x33.75"	\$8,500	\$11,500

* step-up units

Competitive Information

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



All Terrain Oven



BGS/12SCAT All Terrain

Standard Features

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

Gas Models

Description	Model Number	Control Panel	Deck Depth	Weight	Dimension WxHxD	List Price
Gas - 54,000 BTU Single Deck	BGS/12SCAT	standard	standard	750 (340)	38"x55.25"x38.5"	\$20,025

Options and Accessories

Options and Accessories	List Price
3/4" quick disconnect with flexible hose	
4' quick disconnect with flexible hose	\$1,225
5' quick disconnect with flexible hose	\$1,427
Down draft diverter for direct flue	\$268
Chassis mount dry chemical fire extinguisher (Class A,B & C) 5 lbs capacity (does not include extinguisher)	\$737



Catering/Outdoor Units

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



HDO-12-316L



HDB-24-316L



HDC-24-316L



HDG-24-316L

Heavy Duty Griddles

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

Heavy Duty Charbroilers

- 20,000 BTU (NAT or LP) stainless steel burner per 6"
- Stainless steel radiants
- Stainless steel rod grates
- Integrated 4" high splash guards standard
- Large capacity grease drawer

Heavy Duty Open Top

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

Heavy Duty Infrared Broiler

- 52,000 BTU power induced ceramic burners
- 1,600° F file temperatures
- High output with compact design

Gas Models

Description	Model Number	Weight	Dimension WxHxD	List Price
18" Countertop Griddle	HDG-18-316L	270 (122)	18"x16.125"x33.75"	\$9,745
24" Countertop Griddle	HDG-24-316L	305 (139)	24"x16.125"x33.75"	\$10,990
18" Countertop Charbroiler 60,000 BTU	HDC-18-316L	200 (91)	12"x16.125"x33.25"	\$8,685
24" Countertop Charbroiler 80,000 BTU	HDC-24-316L	240 (109)	24"x16.125"x33.25"	\$10,685
36" Countertop Charbroiler 120,000 BTU	HDC-36-316L	350 (159)	36"x16.125"x33.25"	\$13,995
12" Open Top (2) 33,000 BTU Burners	HDO-12-316L	165 (75)	12"x11"x33.75"	\$4,340
24" Upright Broiler 52,000 BTU	HDB-24-316L	525 (238)	24"x44"x44"	\$32,140

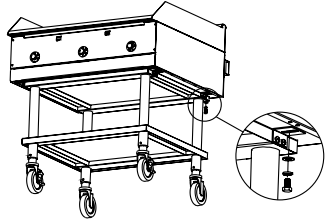
Options and Accessories

Options and Accessories	List Price
6" Removable Plate Shelf with cutting board - 18" shelf	\$1,196
6" Removable Plate Shelf with cutting board - 24" shelf	\$1,494
316L Stainless Steel Stands	
24" HDCS-24-316L	\$4,068
36" HDCS-36-316L	\$4,512
48" HDCS-48-316L	\$4,918
60" HDCS-60-316L	\$5,966
72" HDCS-72-316L	\$6,604
Matching 316L stainless steel work surfaces per 24"	\$2,202

*excludes manifold, valves, and burners



Stands

Configuration	Model Number	Size	List Price
	HDCS-24	24"	\$2,731
	HDCS-36	36"	\$3,027
	HDCS-48	48"	\$3,298
	HDCS-60	60"	\$4,005
	HDCS-72	72"	\$4,430

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

Options and Accessories

Options and Accessories	List Price
Round Rod Grate for Charbroilers 24" 36"	\$738 \$922
Battery Spark Ignition (For open top and charbroiler units) 12" 24" 36" 48" 60" 72"	\$157 \$317 \$474 \$631 \$790 \$948
Radiant kit to convert briquette to radiant. <i>Includes set of cast iron radiants</i>	\$483 per 12"
Briquette kit to convert radiant to briquette. <i>Includes drip shield, two grates and 5lb. bag of briquettes</i>	\$483 per 12"
Chrome Plated Fish grids	\$414 per 6"
Filler strip for griddles and charbroilers	\$134
WOK ring	\$603



Options and Accessories	List Price	
6" Removable Plate Shelf SPSS-24 (24" shelf) SPSS-36 (36" shelf) SPSS-48 (48" shelf) SPSS-60 (60" shelf) SPSS-72 (72" shelf) Add \$823 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 \$1,598 \$2,131 \$2,631 \$3,169 \$3,565
2-1/2" Legs in lieu of 4" standard legs.	\$183	
Casters for 24", 36" and 48" HDCS stands (<u>factory installed only</u>)	\$1,069	
Casters for 60" and 72" HDCS stands (<u>factory installed only</u>)	\$1,692	
2" high insulator base for mounting on refrigerated base (order per unit width) 24" or 36" 48" 60" 72"	\$636 \$751 \$870 \$1,038	
Grooved griddle plates (requires extended lead times) Single Up to 12" of grooving 13" to 24" of grooving 25" to 36" of grooving	\$2,395 \$5,028 \$7,635 \$8,903	
Chrome plated griddle plates (requires extended lead times) 24" 36" 48" 60" 72"	\$6,963 \$9,748 \$11,847 \$14,621 \$17,536	





TruVection

THE NEED

The foodservice 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.

TruVection - Low Profile Convection Oven



Standard Features

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

Gas Models

Description	Model Number	Control Panel	Deck Depth	Dimension WxHxD (on 6" legs)	List Price
52,000 BTU Single Deck	TVGS/12SC	standard	standard	36.1"x27.4"x37.5"	\$15,000
104,000 BTU Double Deck	TVGS/22SC	standard	standard	36.1"x48.7"x37.5"	\$30,000
156,000 BTU Triple Deck	TVGS/32SC	standard	standard	36.1"x69.9"x37.5"	\$45,000

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"	\$15,000
15kW Double Deck	TVES/20SC	standard	standard	36.1"x48.7"x37.5"	\$30,000
22.5kW Triple Deck	TVES/30SC	standard	standard	36.1"x69.9"x37.5"	\$45,000

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)	\$232	\$414	\$620
High voltage 380V, 415V, or 480V option for electric units (specify voltage and cycle)	\$1,631	\$3,301	\$4,839
12" legs (single deck only)	\$1,315	n/a	n/a
Stainless steel legs (26" for single deck / 6" for double deck)	\$1,386	\$556	\$556
6" Casters	\$1,015	\$1,015	\$1,015
4" Casters	\$1,015	\$1,015	\$1,015
Roller bearing rack (only available on the bottom rack)	\$473	n/a	n/a
Marine edge top for 36" unit	\$1,503	n/a	n/a





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.

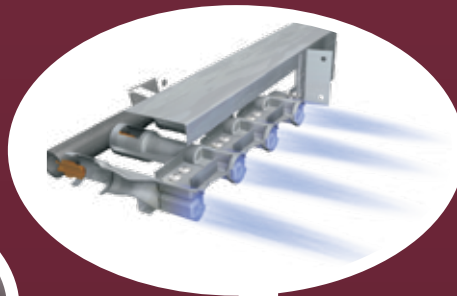
Our convection oven features patented high efficiency, non-clog inshot burners that utilize a horizontal flame like a jet engine. This burner system delivers up to 90,000 btu's and reduces overall oven height; making it one of the safest ovens in the industry.

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.

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



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



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



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



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



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



ENERGY STAR COMPLIANT!!!

G-Series

All Marathoner Gold Gas Standard Depth Convection Ovens are ENERGY STAR® Qualified.

B-Series

BGS/13SC, BGS/23SC, BES/17SC, and BES/27SC Convection Ovens are ENERGY STAR® Qualified.

K-Series

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

NEW TOUCHSCREEN CONTROLS

- Available standard on G-Series and optional for SL-Series, K-Series, and G-Series Half-Size.
- 3 Cooking Modes allow for more control and consistency in your bake
- Manually set time, temperature, and fan speed in manual mode
- Improve production with rack cooking mode.
- Increase consistency with recipe mode



G - Series



Marathoner Gold Gas 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! Touchscreen Controls** with 3 cooking modes - manual, recipe, or rack modes.
 - “NRG” energy saving system
Saves 35-50% in operational cost
 - 60/40 dependent 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 SG4	Montague Vectaire R85A	Duke 613-G1
BTU Rating(Std/Bakery) NAT gas	90K/90K	60K/60K	60K/NA	85K/115K	40K/46K
Product warranty	1 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
Dependent doors	Yes	Yes	No	Yes	Yes
Door warranty	5 years	5 years	1 year	lifetime	10 years
Optional stainless steel doors	No Charge	No Charge	No Charge	No Charge	No Charge
Interior lights	Yes	Yes	Yes	Yes	Yes
Electronic ignition	Yes	Yes	Yes	Yes	Yes
Height of double oven on 6" legs or casters	64.8"	70.5"	70"	72"	71"
Temperature Control Range (Fahrenheit)	140°-500°	150°-500°	150°-500°	200°-500°	200°-500°
Stainless steel front, sides, and top	Yes	Yes	Yes	Yes	Yes
Legs	S/S	S/S	Painted	S/S	Painted
24/7 Warranty	Yes	No	No	No	No



Gas Models

Description	Model Number	Control Panel	Deck Depth	Weight	Dimension WxHxD (on legs)	List Price
90,000 BTU Single Deck	GS/15TC	touchscreen	standard	630 (286)	38"X55"X38.5"	\$15,000
	GB/15TC	touchscreen	bakery	690 (313)	38"X55"X45"	\$16,000
180,000 BTU Double Deck	GS/25TC	touchscreen	standard	1040 (472)	38"X64.8"X38.5"	\$30,000
	GB/25TC	touchscreen	bakery	1080 (490)	38"X64.8"X45"	\$32,000

Electric Models

Description	Model Number	Control Panel	Deck Depth	Weight	Dimension WxHxD (on legs)	List Price
Electric - 11kW Single Deck	ES/10TC	touchscreen	standard	620 (281)	38"X55"X38.5"	\$15,000
	EB/10TC	touchscreen	bakery	690 (313)	38"X55"X45"	\$16,000
Electric - 22kW Double Deck	ES/20TC	touchscreen	standard	1040 (472)	38"X64.8"X38.5"	\$30,000
	EB/20TC	touchscreen	bakery	1180 (535)	38"X64.8"X45"	\$32,000

* All double deck units shipped stacked and interpiped unless otherwise requested.
 Model Number - S: Standard Depth; B: Bakery Depth
 Control Panels - TC: Touchscreen

Options and Accessories

Options and Accessories	List Price	
	Single Deck	Double Deck
Ventless Design (Electric Models Only)	\$4,950	\$9,900
Switch to Standard Controls	No Charge	No Charge
Stainless steel solid doors	No Charge	No Charge
208/240V, 50/60 cycle for gas units (specify voltage and cycle)	\$232	\$414
High voltage 380V, 415V, or 480V option for Electric units (specify voltage and cycle)	\$1,630	\$3,301
Export packaging	\$220	\$381
Marine edge top	\$1,503	n/a
12" legs (single deck only)	\$1,315	n/a
Stainless steel 6" legs	n/a	\$534
Casters	\$1,015	\$1,015
Flanged feet	\$2,283	\$1,021
Stacking kit with legs	\$1,320	n/a
Stacking kit with casters	\$2,295	n/a
Stainless steel interior	\$3,841	\$7,682
Stainless steel exterior bottom	\$750	\$750
Mixed controls SC/CCH (double deck only)	n/a	\$1,195



SL - Series



Standard Features

- 72,000 BTU per deck – available in single or double deck, standard or bakery depth
- 60/40 dependent 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
- **New! Optional Touchscreen Controls** with 3 cooking modes - manual, recipe, or rack modes.

* 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 Zephyrae
BTU Rating(Std/Bakery) NAT gas	72K/72K	60K/60K	70K/80K	60K/60K	85K/115K	50K/60K
Product warranty	1 years parts and labor	2 years parts 1 year labor	1 year parts and labor	1 year parts and labor	1 year parts and labor	2 year parts and labor
PATENTED , Interchangeable control panels	Yes	No	No	No	No	No
Fan speeds	2	2	2	2	2	2
Fan horsepower	1/2 HP	3/4 HP	1/2 HP	1/2 HP	1/2 HP	1/2 HP
Windows in doors	Both	Both	Single	Both	Both	Both
Door type	60/40	60/40	60/40	50/50	50/50	60/40
Dependent doors	Yes	Yes	Yes	No	Yes	Yes
Door Warranty	5 years	5 years	1 year	1 year	lifetime	3 years
Optional stainless steel doors	No Charge	No Charge	No Charge	No Charge	No Charge	No Charge
Interior lights	Yes	Yes	Yes	Yes	Yes	Yes
Electronic ignition	Yes	Yes	Yes	Yes	Yes	Yes
Height of double oven on 6" legs	64.8"	70.5"	74"	70"	72"	70.63"
Temperature Control Range (Fahrenheit)	140°-500°	150°-500°	150°-550°	150°-500°	200°-500°	200°-500°
Stainless steel front, sides, and top	Yes	Yes	Yes	Yes	Yes	Yes
Legs	S/S	S/S	S/S	Painted	S/S	S/S
24/7 Warranty	Yes	No	No	No	No	No



Gas Models

Description	Model Number	Control Panel	Deck Depth	Weight	Dimension WxHxD (on legs)	List Price
Gas - 72,000 BTU Single Deck	SLGS/12SC	standard	standard	600 (272)	38"X55"X38.5"	\$12,500
	SLGB/12SC	standard	bakery	650 (295)	38"X55"X45"	\$13,500
	SLGS/12TC	touchscreen	standard	600 (272)	38"X55"X38.5"	\$13,500
	SLGB/12TC	touchscreen	bakery	650 (295)	38"X55"X45"	\$14,500
Gas - 144,000 BTU Double Deck	SLGS/22SC	standard	standard	1040 (472)	38"X64.8"X38.5"	\$25,000
	SLGB/22SC	standard	bakery	1100 (499)	38"X64.8"X45"	\$27,000
	SLGS/22TC	touchscreen	standard	1040 (472)	38"X64.8"X38.5"	\$27,000
	SLGB/22TC	touchscreen	bakery	1100 (499)	38"X64.8"X45"	\$29,000

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"	\$12,500
	SLEB/10SC	standard	bakery	690 (313)	38"X55"X45"	\$13,500
	SLES/10TC	touchscreen	standard	620 (281)	38"X55"X38.5"	\$13,500
	SLEB/10TC	touchscreen	bakery	690 (313)	38"X55"X45"	\$14,500
Electric - 22 kW Double Deck	SLES/20SC	standard	standard	1040 (472)	38"X64.8"X38.5"	\$25,000
	SLEB/20SC	standard	bakery	1080 (490)	38"X64.8"X45"	\$27,000
	SLES/20TC	touchscreen	standard	1040 (472)	38"X64.8"X38.5"	\$27,000
	SLEB/20TC	touchscreen	bakery	1080 (490)	38"X64.8"X45"	\$29,000

* 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	\$1,916	\$3,830
208-240V/60Hz	\$3,194	\$6,387
208-240V/50Hz	\$3,194	\$6,387
Ventless Design (Electric Models Only)	\$4,950	\$9,900
Stainless steel solid doors	No Charge	No Charge
Stainless steel rear jacket (for field mounting)	\$824	\$1,652
208/240V, 50/60 cycle for gas units (specify voltage and cycle)	\$232	\$414
High voltage 380V, 415V, or 480V option for electric units (specify voltage and cycle)	\$1,630	\$3,301
Export packaging	\$220	\$381
Marine edge top	\$1,503	n/a
12" legs (single deck only)	\$1,315	n/a
Stainless steel legs (6" for double deck)	n/a	\$556
Stacking kit with legs	\$1,320	n/a
Casters	\$1,015	\$1,015
Flanged feet	\$2,283	\$1,021
Stainless steel interior	\$3,841	\$7,682
Stainless steel exterior bottom	\$750	\$750



B - Series



BGS/22SC
w/ optional casters

BGS/12SC
w/ optional casters



BGS/13SC, BGS/23SC, BES/17SC,
and BES/27SC 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 dependent 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	Garland SCO-GS-10S	Bakers Pride BCO-G
BTU Rating(Std/Bakery) NAT gas	54K/54K	50K/50K	50K/50K	53K/53K	60K/60K
Product warranty	1 year parts/labor	1 year parts/labor	1 year parts/labor	1 year parts/labor	1 year parts/labor
Fan speeds	2	2	2	1	2
Fan horsepower	1/2 HP	1/2 HP	1/3 HP	3/4 HP	1/4 HP
Windows in doors	2 Windows Standard	2 Windows Standard	1 Window Standard	Solid Doors Standard	2 Windows Standard
Door type	60/40	50/50	60/40	60/40	60/40
Dependent doors	Yes	No	Yes	Yes	No
Door warranty	1 year	1 year	1 year	3 years	1 year
Optional stainless steel doors	No Charge	No Charge	n/a	Optional Windows	Optional
Interior lights	Yes	Yes	No	No	Yes
Electronic ignition	Yes	Yes	Yes	Yes	Yes
Height of double oven on 6" legs	64.8"	70"	70.63"	70.5"	72.25"
Temperature Control Range (Fahrenheit)	140 ^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



Gas Models

Description	Model Number	Control Panel	Deck Depth	Weight	Dimension WxHxD (on legs)	List Price
Gas - 54,000 BTU Single Deck	BGS/12SC	standard	standard	600 (272)	38"X55"X38.5"	\$10,000
Gas - 108,000 BTU Double Deck	BGS/22SC	standard	standard	1100 (499)	38"X64.8"X38.5"	\$20,000

Energy Star Models

Description	Model Number	Control Panel	Deck Depth	Weight	Dimension WxHxD (on legs)	List Price
Gas - 40,000 BTU Single Deck	BGS/13SC	standard	standard	600 (272)	38"X55"X38.5"	\$11,000
Gas - 80,000 BTU Double Deck	BGS/23SC	standard	standard	1100 (499)	38"X64.8"X38.5"	\$22,000
Electric - 7.5 kW Single Deck	BES/17SC	standard	standard	620 (281)	38"X55"X38.5"	\$11,000
Electric - 15 kW Double Deck	BES/27SC	standard	standard	1040 (472)	38"X64.8"X38.5"	\$22,000

Options and Accessories

Options and Accessories	List Price	
	Single Deck	Double Deck
Stainless steel solid doors	No Charge	No Charge
Extra oven rack (specify standard or bakery depth)	\$552	n/a
Open pan guides with under shelf (specify standard or bakery depth)	\$1,241	n/a
Downdraft diverter (for use with direct venting on gas models)	\$295	n/a
Stainless steel drip pan (per deck)	\$573	n/a
3/4" quick disconnect with 4' hose	\$1,348	n/a
3/4" quick disconnect with 5' hose	\$1,570	n/a
Restraining device	\$147	n/a
Stacking kit -includes 6" stainless steel legs (specify unit)	\$1,320	n/a
Casters	\$1,016	n/a
208/240V, 50/60 cycle for gas units (specify voltage and cycle)	\$232	\$414
High voltage 380V, 415V, or 480V option for electric units (specify voltage and cycle)	\$1,631	\$3,301

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).



TC - Digital Touch Controls
4.3 inch screen boasts a bright easy-to-read full-color display, capacitive touch controls, and a user friendly menu system.

- Manually set time, temperature, and fan speed in manual mode.
- Improve production with rack cooking mode.
- Increase consistency with recipe mode.



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
- **New! Optional Touchscreen Controls** with 3 cooking modes - manual, recipe, or rack modes.

Competitive Information

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



Gas Models

Description	Model Number	Control Panel	Deck Depth	Weight	Dimension WxHxD (on legs)	List Price
Gas - Half Size 30,000 BTU Single Deck	GH-10SC	standard	standard	420 (191)	30"X33"X26.8"	\$14,500
	GH-10TC	touchscreen	standard	420 (191)	30"X33"X26.8"	\$14,500
Gas - Half Size 60,000 BTU Double Deck	GH-20SC	standard	standard	850 (386)	30"X64"X26.8"	\$29,000
	GH-20TC	touchscreen	standard	850 (386)	30"X64"X26.8"	\$29,000

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"	\$14,500
	EH-10TC	touchscreen	standard	420 (191)	30"X33"X26.8"	\$14,500
Electric - Half Size 15 kW Double Deck	EH-20SC	standard	standard	850 (386)	30"X64"X26.8"	\$29,000
	EH-20TC	touchscreen	standard	850 (386)	30"X64"X26.8"	\$29,000

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

Options and Accessories

Options and Accessories	List Price	
	Single Deck	Double Deck
Ventless Design (Electric Models Only)	\$3,135	\$6,270
Stainless steel solid doors	No Charge	No Charge
High voltage 380V, 415V, or 480V option for Electric units (specify voltage and cycle)	\$1,861	\$3,722
Export packaging	\$232	\$427
Marine edge top	\$1,623	n/a
26" stainless steel legs	\$1,340	n/a
26" stainless steel legs with casters	\$2,487	n/a
26" stainless steel legs with flanged feet	\$2,474	n/a
Stainless steel legs with rack pan guide kit	\$2,629	n/a
Casters	\$1,015	\$1,015
Flanged feet	\$1,107	\$1,107
12" stainless steel legs (single deck only)	\$1,315	n/a
6" stainless steel legs	n/a	\$615
Extra oven rack	\$389	
Stainless steel drip pan	\$805	





Our K-Series Oven was designed to meet your needs while featuring that same soft heat mixing technology and offering a generous 10-year chassis warranty, 5-year door warranty, and 3-year parts and labor warranty for all schools and universities.

K - Series



KLGS/27SC
w/ optional casters

KLGS/17SC
w/ optional casters



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

Standard Features

- Energy Star Compliant - (Gas Models Only)
 - 53,000 BTU (NAT or LP) or 11kW high efficiency heating elements
 - Patented, high efficiency, non-clog Inshot burners (gas models)
 - Available standard depth
 - Single deck convection oven is 57-1/2" in height (with optional casters)*
 - Patented "plug-in, plug-out" control panel - easy to service
 - Slide out control panel for full view servicing
 - Stainless Steel front, top and sides
 - Dependent glass doors (Full 180° opening)
 - Energy saving high efficiency glass windows
 - Heat keeping dual door seal system
 - Coved, fastener-free, porcelain interior
 - Stay cool heavy duty door handle
 - Soft Air, two speed, 1/2 hp, fan motor
 - 11-position rack guides and 5 plated oven racks
 - Electronic ignition with solid state temperature controls
 - Forced cool down fan mode
 - Oven "heat" light cycles with burners
 - Interior oven lights.
 - **New! Optional Touchscreen Controls** with 3 cooking modes - manual, recipe, or rack modes.
- * Height excludes gas vent

Gas Models

Description	Model Number	Control Panel	Deck Depth	Weight	Dimension WxHxD (on legs)	List Price
Gas - 53,000 BTU Single Deck	KLGS/17SC	standard	standard	600 (272)	38"X55"X37.25"	\$12,500
	KLGS/17TC	touchscreen	standard	600 (272)	38"X55"X37.25"	\$13,500
Gas - 106,000 BTU Double Deck	KLGS/27SC	standard	standard	1040 (472)	38"X64.8"X37.25"	\$25,000
	KLGS/27TC	touchscreen	standard	1040 (472)	38"X64.8"X37.25"	\$27,000

Electric Models

Description	Model Number	Control Panel	Deck Depth	Weight	Dimension WxHxD (on legs)	List Price
Electric - 11 kW Single Deck	KLES/10SC	standard	standard	620 (281)	38"X55"X37.25"	\$12,500
	KLES/10TC	touchscreen	standard	620 (281)	38"X55"X37.25"	\$13,500
Electric - 22 kW Double Deck	KLES/20SC	standard	standard	1040 (472)	38"X64.8"X37.25"	\$25,000
	KLES/20TC	touchscreen	standard	1040 (472)	38"X64.8"X37.25"	\$27,000

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

See page 59 for options and accessories



Prison/Correctional Options

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

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

Convections Ovens

Correctional fasteners	\$534
Door locking clasps (per oven cavity)	\$675
Secured light cover (per oven cavity)	\$143
Control panel cover (per oven cavity)	\$1,751
Expanded metal on flue/vent	\$534
Top and bottom enclosure for rear jacket (if applicable)	\$902

Restaurant Range

Correctional fasteners	\$517
Door locking clasp	\$517
Knob cover	\$1,285

Heavy Duty Counterline

Correctional fasteners	\$517
Knob cover	\$1,285

Platinum

Correctional fasteners	\$517
Door locking clasp	\$517
Knob cover	\$1,285
Control panel cover (oven base only)	\$517



Limited Warranty

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

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

TIME PERIOD:

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

Heavy Duty Sectional: One year on operational parts, one year labor.

Gold Convection Oven: One year on operational parts, one year labor.

Silverstar Convection Oven: One year on operational parts, one year labor.

Exceptions to standard warranty, effective within above limitations:

- Alkaline batteries are not covered under warranty.
- Maximum 90 days parts and labor warranty covers the following from date of installation: Glass windows, door seals, rubber seals, light bulbs, spark ignitors, ceramic burner tiles, sight glasses, cathodic descaler or anodes, broiler briquettes and drip shields.

EXCLUSIONS:

- Equipment failure relating to improper installation. Examples are: improper utility connection, improper utilities supply and problems due to ventilation.
- Equipment that has not been properly maintained. Examples are: calibration of controls, adjustments to pilots and burners, damage from improper cleaning, and water damage to controls.
- Equipment that has not been used in an appropriate manner, or has been subject to misuse or misapplication, neglect, abuse, accident, damage during transit or delivery, fire, flood, riot, or act of mother nature.

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

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

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

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

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



Limited Warranty

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

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

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

Warranty Disclaimer Statements

1. **NON-Quarry Tile Floor Policy** – "If installing on any NON-Quarry Tile floor (flooring other than quarry tile, cement or natural stone), contact the factory for installation options as damage due to improper installation is not covered under warranty." – Applies to Southbend Ultimate and S Series Range.
2. **Oversized Cookware Use Policy** – "Oversized cookware is considered anything 12" in diameter or larger. Larger vessels may be used to straddle over open top grates (although efficiency may be lost when doing so). It is highly recommended when using oversized cookware that its use be limited to the rear portion of the range. IF oversized cookware is used on the front portion and hangs over onto the front rail, excessive heat may be driven and trapped in the front rail and can cause premature damage to the components housed there. This is easily avoided by never allowing cookware to overlap the front rail of the range. Electrical and other components housed in this area should see years of performance under normal intended use." – Applies to Southbend Ultimate and S Series Range, Platinum Range and HD Counterline.
3. **Cleaning Warning** – "DO NOT use sheet pans when cleaning charbroiler. Use of sheet pans reflects too much heat into a non-flued area and causes irreparable damage. Damage due to blocking the charbroiler grates with a sheet pan while the burners are turned on is not covered under warranty." – Applies to Southbend Ultimate and S Series Range, Platinum Range and HD Counterline.
4. **Terry System Cartridge Changes / Installation** – "2-3 gallons of water MUST be purged at each cartridge change or new installation prior to water supply being fed to the steamer. Failure to do so can result in component damage within the steamer which is not covered under warranty. For additional guidance on proper installation, refer to install documentation provided with each Terry System and Replacement Cartridge Set." – Applies to ALL Crown and Market Forge Steamers that require a water connection (i.e., auto-fill steamer models).
5. **Mileage Limit for Factory Performance Checks** – Equipment that qualifies for a free factory performance check will include labor and mileage charges up to 100 miles round trip (or 50 miles each way) from the authorized service agency office. Locations further than 50 miles from the agency office may be charged an excess mileage fee to cover the mileage cost above the 100 miles round trip limit.



ADDITIONAL 1 YEAR WARRANTY NET PRICES

(Parts and Labor)

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

Restaurant Ranges

Restaurant Ranges (Electric, Ultimate or S-Series) with any single oven or single cabinet base..\$641
 Restaurant Ranges (Ultimate or S-Series) with any double oven or double cabinet base.....\$1,225

Sectional

Sectional - Any Oven Base, Cabinet, Modular \$769

Convection Ovens

G-Series- per deck\$641
 SL-Series - per deck\$641
 B-Series - per deck \$641
 1/2 Size - per deck \$641
 TV-Series - per deck\$641

Broilers

Upright Broilers/Steakhouse Broiler \$641
 Compact Infra-red Broilers..... \$641
 Radiant Salamanders/Broilers..... \$641
 Cheesemelters \$641

Counter Steam

All Counter Steamers \$641

Heavy Duty Steam

Braising Pans \$769
 Kettles \$900
 Boiler Base Steamers..... \$900

Counterline

Heavy Duty Counterline \$674

Fryers & Pasta Cookers

All Fryers and Pasta Cookers..... \$674

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



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

Minimum Advertised Price & Minimum Resale Internet Cart

MINIMUM ADVERTISED PRICE (MAP) POLICY

This Policy applies to all means of Advertised Pricing for all Middleby Commercial Foodservice Brands

The Middleby Corporation (hereinafter "the Corporation") is committed to supporting our Authorized Dealers and resellers selling the Corporation's products in or into the United States & Canada by continuing to provide high-quality, premium products for the foodservice industry while maintaining its brand equity and integrity. This Minimum Advertised Price Policy ("MAP POLICY") applies to ANY and ALL means of Advertised Pricing, to ANY and ALL customers, for the Commercial Foodservice Brands within the Corporation, as defined in Exhibit A. Advertising at a price below MAP will be considered a violation of this Policy. This MAP Policy will apply to any activity which the Corporation determines, in its sole and absolute discretion, is designed or intended to circumvent the intent of this MAP Policy.

- MAP Policy pricing is the Current List Price less a discount defined by Individual Brand (see Exhibit A). At a minimum, MAP would be rounded down to the nearest whole number. Certain products within a Brand's portfolio have specific MAP pricing (see Exhibit A) for pricing.
- If a Dealer offers or combines (i.e. "bundling") one or more products from a single or multiple brands of the Corporation in an advertisement, the aggregate price for all of the Corporation's products offered for sale in combination may not be lower than the cumulative MAP for each of the products when sold separately.
- At the Dealer's sole expense, the Dealer may offer or combine the following items of casters, warranty, or freight into their product's sell price, not to be below the product's MAP pricing.

The MAP Policy applies to any advertisements of the Corporation's products and designs in any and all media, including but not limited to, print advertising (e.g. magazines, catalogs, newspapers, posters, flyers and direct mail), e-mail and facsimile advertising (e.g. broadcast campaigns, flyers, coupons and similar inserts), internet or similar electronic media (e.g. Amazon, eBay, Google), Dealer websites, internet banner ads, social networks, social media blasts, search engine advertising and all other types of digital signage.

All internet advertised prices must show the product's "MAP" price or higher. Any communications stating or implying that a price below MAP may be found elsewhere on the site, that is initiated by the Dealer, would constitute advertising and would be deemed a violation of this MAP Policy. Dealers may not make any statements, displays, or communications that indicate, state, imply, or suggest that a lower price may be found at the online check out, including but not limited to: "Call for Pricing", "Chat for Pricing", "Text for Pricing", "Click for Pricing", "Email for Pricing", "Add to Cart for Pricing", "Mouse Over for Pricing", "Log In for Pricing", strike-through the price, or any of the like. This includes "shopping cart price", "chat box price" and "emailed price" that appear on the internet in any format on any Dealer's public internet website or public internet-based account, including internet search engine shopping feeds, are all subject to the Corporation MAP Policy. Website features such as automated "bounce-back" pricing emails, pre-formatted email responses, forms, automatic price display, loyalty and reward point systems and other similar features are considered "advertising" under this MAP Policy. Under this MAP Policy, the Corporation prohibits the use of split-screen, side-by-side advertising, or pop-ups to advertise a similar product of any other brand other than those that are manufactured by other brands within the Corporation. The Corporation prohibits any Dealer from redirecting (automatically, inadvertently or otherwise) a customer who is in search of a product of the Corporation or item number to any other Non Middleby brand.

No Dealer may advertise a product of the Corporation at a price in violation of this MAP Policy on any third-party platform such as Amazon, eBay, Google or any like platforms in which it may operate as a vendor or have a re-distributor operate on its behalf. No Dealer may advertise a price in violation of this MAP Policy in an effort to match or beat a competitor's price. It is a violation of the MAP Policy to advertise a price below MAP pricing, even if such advertised price was automatically or manually generated due to a MAP Policy violation by a vendor or competitor on another medium or platform.

From time to time, the Corporation may discontinue certain products or engage in promotions with respect to certain products. In such events, the Corporation reserves the right to modify or suspend the MAP Policy with respect to the affected products at its sole discretion. Such changes shall apply equally to all Authorized Dealers of the Corporation.



MINIMUM RESALE INTERNET CART PRICE (MRICP) POLICY

As Brand applicable, the Minimum Resale Internet Cart Price ("MRICP") applies to the final internet check out prices regardless of providing a customer "log in", membership, or similar (i.e., shopping cart prices, chat box prices, emailed prices, and prices on the internet website or search engines) of the Corporation's products. The Corporation requires that when Dealers sell select products (see Exhibit A) through internet sales that these products are subject to MRICP and are sold at a Brand defined discount (see Exhibit A) rounded down to the nearest whole number off the Current List Price. This MRICP Policy will apply to any activity which the Corporation determines, in its sole and absolute discretion, is designed or intended to circumvent the Intent of this MRICP Policy.

The MAP Policy and MRICP Policy apply only to advertised prices and do not apply to the price at which the products are actually sold or offered for sale to an individual customer at a Dealer's place of business, including contract negotiations, or negotiations in the field. The decision to implement and enforce the MAP Policy and MRICP Policy is solely to protect the Corporation's brands, reputation and competitiveness and the Authorized Dealers who promote and sell our products based on quantitative and qualitative factors.

POLICY VIOLATIONS

These MAP and MRICP Policies are not Intended as, nor are they to be construed as, an attempt by the Corporation to set advertised or resale prices or an agreement between the Corporation and any Authorized Dealer or other party. In addition, the Corporation will not accept any assurances of compliance with these MAP or MRICP Policies from any Authorized Dealer. Each Authorized dealer must independently choose whether to comply with the terms of these MAP and MRICP Policies. These MAP and MRICP Policies are not negotiable and will not be altered for any individual Authorized Dealer.

The Corporation, or its agent(s), will conduct a reasonable investigation in response to a suspected MAP and MRICP Policy violation. Failure to cooperate by any Authorized Dealer, including retaliatory actions by any Authorized Dealer with the Corporation's investigation will be considered an additional violation.

Failure to meet the terms and conditions of the MAP and MRICP Policies will result in full, unconditional enforcement of the penalties described below. The event of a violation will be determined solely by the Corporation.

Dealer will be subject to penalties (over a 12-month period) up to and including but not limited to:

- 1st violation: The Corporation at a minimum will issue an email communication to the non-compliant dealer requesting their compliance to the MAP and MRICP Policies. Failure to comply within 48 hours (2 days) or a repeated offense within a 30 day period will be considered a 2nd violation.
- 2nd violation: The Corporation at a minimum will issue an email notification to the non-compliant dealer, from the corporation or by the individual brand, requesting their compliance to the MAP and MRICP Policies and will hold all shipments from that Brand and or the Corporation, until all violations are resolved. Failure to comply within 48 hours (2 days) or a repeated offense within a 6 month period will be considered a 3rd violation.
- 3rd violation and each violation thereafter: The Corporation, or the brand, at a minimum will issue an email notification to the non-compliant dealer and applicable buying group as applicable requiring their compliance to the MAP and MRICP Policies and will result in (a) dealer's net pricing being increased to standard Brand market discount (see Exhibit A) off ALL Middleby Corporation Brands published List Price and (b) any and ALL available rebates, marketing incentives, or program dollars (accrued or due in total) will be forfeited. Failure to comply within 48 hours (2 days) or a repeated offense within a 12-month period, The Corporation at a minimum will issue an email notification to the non-compliant dealer and applicable buying group as applicable informing them of the a) indefinite suspension of their account with Middleby Corporation and b) permission to use the Corporation's brand trademarks, trade names, corporate logos, product images and product content will be indefinitely revoked. Reinstatement of the account, preferred pricing and applicable incentives or rebates may be re-evaluated by the Corporation in its sole discretion after 30 days.

DEALER ACCOUNTABILITY

In the case of a MAP or MRICP violation by a reseller who does not have an authorized relationship with the Corporation's brands and instead purchases the Corporation's products from an Authorized Dealer or any other reseller (i.e., dealer-to-dealer re-sale), the Corporation will pursue enforcement actions against the Authorized Dealer as provided above in these Policies.

OTHER PROVISIONS

These Policies are managed by the MAP/MRICP Policy Administrator for the Corporation. Only the MAP/MRICP Policy Administrator, Brand President, or Brand Vice President of Sales may provide direction to Dealers concerning compliance with the MAP and MRICP Policies. And ONLY the Brand President, Brand Vice President of Sales may authorize exceptions to the Policies. No other individuals, including any employee or representative of the Brands, may provide such direction or authorizations regarding these Policies to any Dealer. It is the Dealer's sole responsibility to remain aware of any changes to the Corporation's MAP and MRICP Policies.

The terms of the MAP and MRICP Policies are confidential and are not to be disclosed to other parties. The Corporation has adopted the MAP and MRICP Policies unilaterally in furtherance of its independent business strategy and reserves, at its sole discretion, the right to change the Policies and to interpret, enforce and otherwise handle all questions and issues related to the Policies.





1100 Old Honeycutt Road • Fuquay-Varina, NC 27526
Phone:(919)-762-1000 • Fax:(919)-762-1121
www.southbendnc.com