



COUNTERLINE - OUTDOOR CHARBROILER

GAS RADIANT COUNTERTOP



Model shown HDC-36-316L

- HDC-18-316L
- HDC-24-316L
- HDC-36-316L

Standard Features

- Available in 18", 24", and 36" widths
- 20,000 BTU (NAT or LP) stainless steel burner per 6"
- 316L stainless steel front, rear, sides, and bottom panels
- 5" high 316L stainless steel rear and side splash guards
- 316L Stainless steel radiants
- 6" wide, 3/8" stainless steel round rod grates
- Reinforced, insulated double wall sides
- 3/4" rear gas connection and pressure regulator
- Two-position, two sided cooking grids
- 4" Spatula width grease trough
- 316L stainless steel full width crumb tray
- One year limited Parts and Labor Warranty

OPTIONS & ACCESSORIES AT ADDITIONAL COST

- | | |
|---|--|
| <input type="checkbox"/> 316L Stainless steel stand | <input type="checkbox"/> Battery Spark Ignition |
| <input type="checkbox"/> All Terrain 10" casters | <input type="checkbox"/> Extended plate with cutting board |
| <input type="checkbox"/> Plated grids for fish | <input type="checkbox"/> Radiant kit to convert briquette to radiant |
| <input type="checkbox"/> 2" high insulator base for mounting on refrigerated base | <input type="checkbox"/> Briquette kit to convert radiant to briquette |

STANDARD CONSTRUCTION SPECIFICATIONS

Exterior Finish: Front, rear, sides and bottom panels are constructed of 316L stainless steel. Sides are reinforced and fully insulated. 5" rear and side splash.

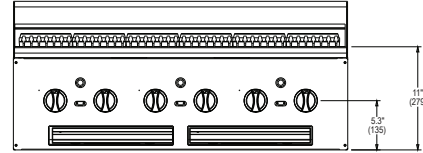
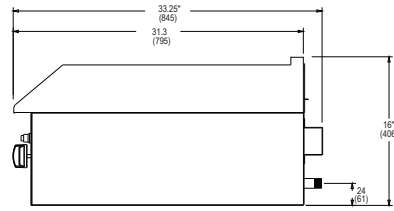
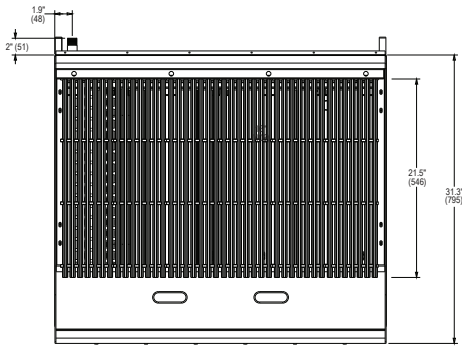
Charbroiler: 18", 24", and 36" 316L Stainless steel, 20,000 BTU (NAT or LP) burners every 6". Removable two-sided cast-iron grates.

Gas Heat Control System: Each straight burner is controlled by a gas valve for independent control of flame. One standing pilot services each burner. A 3/4" rear gas connection is standard.

Legs: Stainless steel 4" adjustable legs.



Approval Notes: _____



Dimensions shown in inches and (millimeters)

DIMENSIONS

SHIPPING CRATE DIMENSIONS & WEIGHT					
MODEL	WIDTH	BURNERS @20,000 BTU	CRATED WIDTH	CRATED DEPTH	CRATED WEIGHT
HDC-18-316L	18" (457)	3	15.5" (394)	39" (991)	120 lbs (54 kg)
HDC-24-316L	24" (610)	4	31" (788)	39" (991)	240 lbs (108 kg)
HDC-36-316L	36" (915)	6	55" (1398)	39" (991)	350 lbs (159 kg)

Dimensions shown in inches and (millimeters)

UTILITY INFORMATION

GAS: Each unit has a 3/4" rear gas connection with a male NPT connector. Minimum supply pressure is 7" W.C. for natural gas and 11" W.C. for propane. All units require a regulated gas supply. Pressure regulator included. If using a flexible hose gas connection, the I.D. of the hose must not be smaller than the connector on the unit and must comply with ANSI Z21.69, providing an adequate means of restraint to prevent undue strain on the gas connection.

MODEL	GAS (BTU/HR)	
	NATURAL	PROPANE
HDC-18-316L	60,000	60,000
HDC-24-316L	80,000	80,000
HDC-36-316L	120,000	120,000

MISCELLANEOUS

- If casters are used with flex hose, a restraining device should be used to eliminate undue strain on the flex hose.
- For use in non-combustible locations only.
- Minimum clearance from noncombustible construction is zero.
- Install under vented hood.
- Check local codes for fire and sanitary regulations.

NOTICE:

Southbend has a policy of continuous product research and improvement. We reserve the right to change specifications and product design without notice. Such revisions do not entitle the buyer to corresponding changes, improvements, additions or replacements for previously purchased equipment.

DISCLAIMER

1. **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."
2. **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."

**INTENDED FOR COMMERCIAL USE ONLY.
NOT FOR HOUSEHOLD USE.**

