



## COUNTERLINE - CHARBROILER GAS BRIQUETTE OR RADIANT COUNTERTOP

### Radiant Models:

- HDC-12
- HDC-18
- HDC-24
- HDC-30
- HDC-36
- HDC-48
- HDC-60

### Briquette Models:

- HDCL-12
- HDCL-18
- HDCL-24
- HDCL-30
- HDCL-36
- HDCL-48
- HDCL-60



Model shown Model HDC-36

### Standard Features

- Available in 12", 18", 24", 30", 36", 48", and 60" widths
- 20,000 BTU (NAT or LP) stainless steel burner per 6"
- Stainless steel front and sides are standard, rear and bottom panels are aluminized steel.
- Reinforced, insulated double wall sides
- Cast iron radiants
- 3/4" rear gas connection and pressure regulator
- 5" high rear and side splash guards
- Field convertible from radiant to briquette cooking
- Two-position, two sided cooking grids
- 4" Spatula width grease trough
- Wide or narrow branding grates
- Stainless steel, full width crumb tray
- One year limited Parts and Labor Warranty
- HDCL units come standard with lava briquettes

### OPTIONS & ACCESSORIES AT ADDITIONAL COST

- Stainless steel stand
- Casters
- Stainless steel plate shelf with or without cutting board
- Plated grids for fish
- Prison package
- 2" high insulator base for mounting on refrigerated base
- Battery Spark Ignition
- Briquette kit to convert radiant to briquette
- Radiant kit to convert briquette to radiant

### STANDARD CONSTRUCTION SPECIFICATIONS

**Exterior Finish:** Front and sides are constructed of #3 polished 430 and 304 stainless steel. Bottom and rear are aluminized steel. Sides are reinforced and fully insulated. 5" rear and side splash.

**Charbroiler:** 12", 18", 24", 30", 36", 48" and 60" (available in radiant or lava). Stainless steel, 20,000 BTU (NAT or LP) burners every 6". Removable two-sided cast-iron grates. Field convertible from radiant to briquette.

**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.

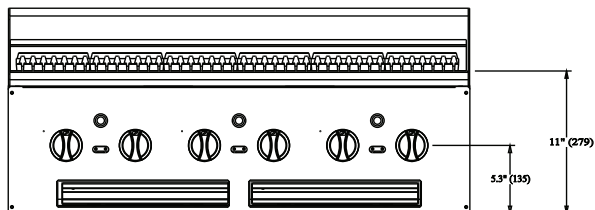
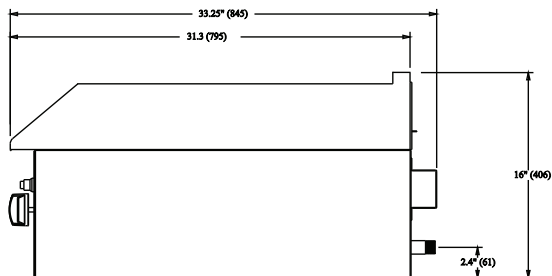
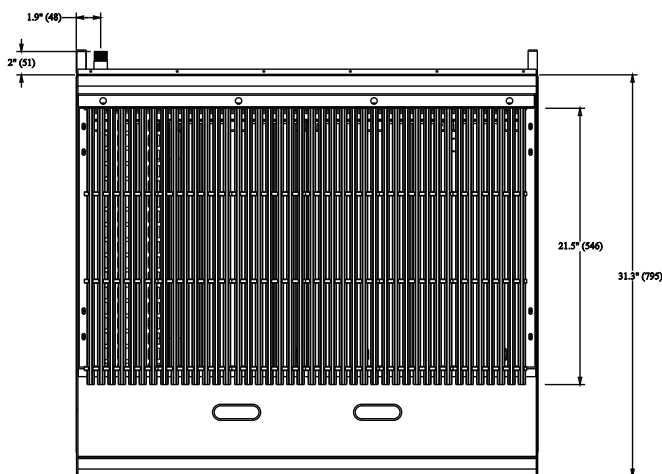
**Legs:** Stainless steel 4" adjustable legs.



Approval Notes: \_\_\_\_\_

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HDC



Dimensions shown in inches and (millimeters)

**DIMENSIONS**

SHIPPING CRATE DIMENSIONS & WEIGHT											
MODEL	WIDTH	BURNERS @20,000 BTU	CRATED WIDTH	CRATED DEPTH	CRATED WEIGHT	MODEL	WIDTH	BURNERS @20,000 BTU	CRATED WIDTH	CRATED DEPTH	CRATED WEIGHT
HDC-12/ HDCL-12	12\"/>										
HDC-18/ HDCL-18	18\"/>										
HDC-24/ HDCL-24	24\"/>										
HDC-30/ HDCL-30	30\"/>										

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)		MODEL	GAS (BTU/HR)	
	NATURAL	PROPANE		NATURAL	PROPANE
HDC12/ HDCL-12	40,000	40,000	HDC36/ HDCL-36	120,000	120,000
HDC18/ HDCL-18	60,000	60,000	HDC48/ HDCL-48	160,000	160,000
HDC24/ HDCL-24	80,000	80,000	HDC60/ HDCL-60	200,000	200,000
HDC30/ HDCL-30	100,000	100,000			

**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.**

