



COUNTERLINE - CHARBROILER Gas Briquette or Radiant Countertop

Standard Features

- Available in 12", 24", 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

Radiant Models:
HDC-12, HDC-24, HDC-36, HDC-48, HDC-60

Briquette Models:
HDCL-12, HDCL-24, HDCL-36, HDCL-48, HDCL-60



(Model HDC-36)

Job # _____

STANDARD CONSTRUCTION SPECIFICATIONS

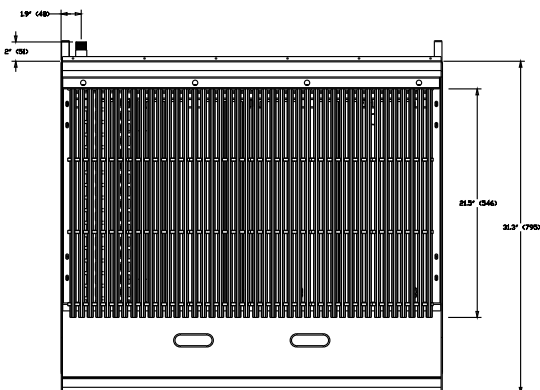
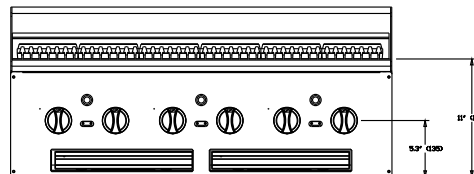
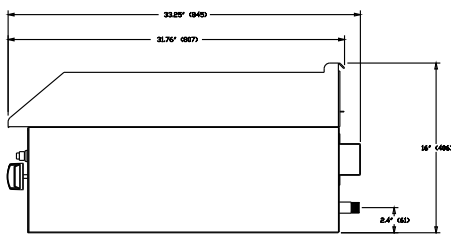
Exterior Finish: Front and sides are constructed of #3 polished 430 and 304 stainless steel. Bottom and rear are aluminized steel. Sides are reinforced and fully insulated. 5" rear and side splash.

Charbroiler: 12", 24", 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.





SHIPPING CRATE DIMENSIONS & WEIGHT					
MODEL	WIDTH	BURNERS @20,000 BTU	CRATED WIDTH	CRATED DEPTH	CRATED WEIGHT
HDC-12/ HDCL-12	12" (305)	2	15.5" (394)	39" (991)	120 lbs (54 kg)
HDC-24/ HDCL-24	24" (610)	4	31" (788)	39" (991)	240 lbs (108 kg)
HDC-36/ HDCL-36	36" (915)	6	55" (1398)	39" (991)	350 lbs (159 kg)
HDC-48/ HDCL-48	48" (1220)	8	55" (1398)	39" (991)	425 lbs (193 kg)
HDC-60/ HDCL-60	60" (1525)	10	67" (1703)	45.5" (1157)	500 lbs (135 kg)

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
HDC12/ HDCL-12	40,000	40,000
HDC24/ HDCL-24	80,000	80,000
HDC36/ HDCL-36	120,000	120,000
HDC48/ HDCL-48	160,000	160,000
HDC60/ HDCL-60	200,000	200,000

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.

OPTIONS AND ACCESSORIES

- Stainless steel stand
- Casters for stand
- Stainless steel plate shelf with or without cutting board
- Plated grids for fish
- 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

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



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