

# COUNTERLINE - GRIDDLE Heavy Duty, Thermostatic and Manual, Gas

#### **Standard Features**

- Available in 18", 24", 36", 48", 60" and 72" widths
- 30,000 BTU (NAT or LP) burner per 12" Thermostatic Models
- 20,000 BTU (NAT or LP) burner per 12" Manual Models
- Electronic spark ignition (battery)
- Stainless steel front, vent and sides are standard, rear and bottom panels are aluminized steel.
- Reinforced, insulated double wall sides
- 1" thick polished rolled steel plate
- 5" high rear and 4" side splash guards
- 3/4" rear gas connection and pressure regulator
- Protected flue opening
- Exclusive "NO COLD" Zone -Uniform heat distribution across surface
- Each burner equipped with runner tube
- Grease drawers with large capacity
- Fully welded griddle plate with protected exhaust vent

### **Standard Features of Thermostatic Griddle Models**

- "Insta-on" thermostatic controls for precise settings between 200°F and 400°F
- Imbedded load sensing thermostat
- Flame failure safety device

Thermostatic Griddles: HDG-18, HDG-24, HDG-36, HDG-48, HDG-60, HDG-72

Manual Griddles: HDG-18-M, HDG-24-M, HDG-36-M, HDG-48-M, HDG-60-M, HDG-72-M



(Model HDG-24)

## STANDARD CONSTRUCTION SPECIFICATIONS

**Exterior Finish:** Front, sides and vent 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 4" side splash.

**Griddle Plate:** 18", 24", 36", 48", 60", 72" wide unit with one 30,000 BTU (NAT or LP) burners every 12" on thermostatic models and one 20,000 BTU (NAT or LP) burners every 12" on manual models. Fully welded, 1" thick polished steel griddle plate with side splash guards, and grease drawer.

**Griddle Controls:** Independent, "Insta-on" thermostatic controls with uniform temperature range of 200°F to 400°F. (Thermostatic models ONLY)

Legs: Stainless steel 4" adjustable legs.

**Gas Heat Control System:** Each foot of griddle is heated by a "U" shaped burner. Each burner is controlled by a thermostatic control. For safety, each pilot has a flame failure device. A 3/4" rear gas connection is standard. Units over 48" wide are constructed of two bodies.(Thermostatic models ONLY)

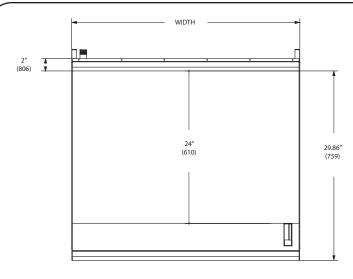






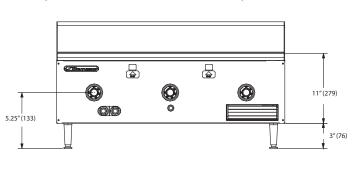


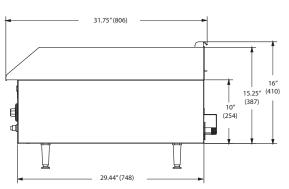
Models: □HDG-18 □HDG-24 □HDG-36 □HDG-48 □HDG-60 □HDG-72 □HDG-18-M □HDG-24-M □HDG-36-M □HDG-48-M □HDG-60-M □HDG-72-M



Shipping Crate Dimensions & Weight						
Model	WIDTH	Number of Burners	CRATED WIDTH	CRATED DEPTH	CRATED WEIGHT	
HDG-18/	18"	1	31"	39"	270 lbs	
HDG-18-M	(457)		(788)	(991)	(122 kg)	
HDG-24/	24"	2	31"	39"	305 lbs	
HDG-24-M	(610)		(788)	(991)	(159 kg)	
HDG-36/	36"	3	55"	39"	445 lbs	
HDG-36-M	(915)		(1398)	(991)	(202 kg)	
HDG-48/	48"	4	55"	39"	545 lbs	
HDG-48-M	(1220)		(1398)	(991)	(247 kg)	
HDG-60/	60"	5	67"	45.5"	705 lbs	
HDG-60-M	(1525)		(1703)	(1157)	(320 kg)	
HDG-72/	72"	6	110"	45.5"	840 lbs	
HDG-72-M	(1830)		(2796)	(1157)	(378 kg)	

(Model shown with thermostatic controls)





## **UTILITY INFORMATION**

GAS: Each unit has a 3/4" rear gas connection with a male NPT connector(female when regulator is added). 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.

Gas (BTU/HR)			
Natural	PROPANE		
30,000	30,000		
20,000	20,000		
60,000	60,000		
40,000	40,000		
90,000	90,000		
60,000	60,000		
120,000	120,000		
80.000	80,000		
150,000	150,000		
100,000	100,000		
180,000	180,000		
120,000	120,000		
	NATURAL 30,000 20,000 60,000 40,000 90,000 120,000 80.000 150,000 100,000		

## **MISCELLANEOUS**

- If casters are used with flex hose, a restraining device should be used to eliminate undue stain on the flex hose.
- Minimum clearance from noncombustible construction is zero. Minimum clearance from combustible construction is 12" on sides and 8" on rear.
- 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 ☐ Grooved griddle plates
- □ Chrome plated griddle plates
- 2" high insulator base for mounting on refrigerated base



INTENDED FOR COMMERCIAL USE ONLY.

NOT FOR HOUSEHOLD USE.

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without cutting board