

STEAKHOUSE BROILERS



TODAY'S COOKING SOLUTIONS

INFRARED AND RADIANT BROILERS FOR EVERY APPLICATION.



Upright Broilers

Upright Broilers

E-170, E-171, E-270, 170, 171, 270, 234R

Our upright broilers provide maximum output in the smallest footprint. Available with either infrared or radiant burners.



Sectional Match

Sectional Match Upright Broiler

P32C-32B, P32D-3240, P32A-3240, P32C-171, P32D-171, P32A-171, P32N-171

Infrared and radiant broilers with sectional match bases.



Steakhouse Broiler

Steakhouse Broiler

SSB-32, SSB-36, SSB-45, SSB-245

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



Countertop Broiler

Countertop Broiler

HDB-24, HDEB-24

Limited on space, this 24" wide infrared broiler is your solution. Can be mounted on legs or stainless steel stand.

☎ 919.762.1000 ✉ sales@southbendnc.com
www.southbendnc.com



When hundreds of juicy steaks have to be broiled every night, Southbend Broilers are your solution. The heavy-duty construction of our broilers will handle the rigors of the busiest restaurant kitchen. Delivering a perfectly seared and consistent product every time.



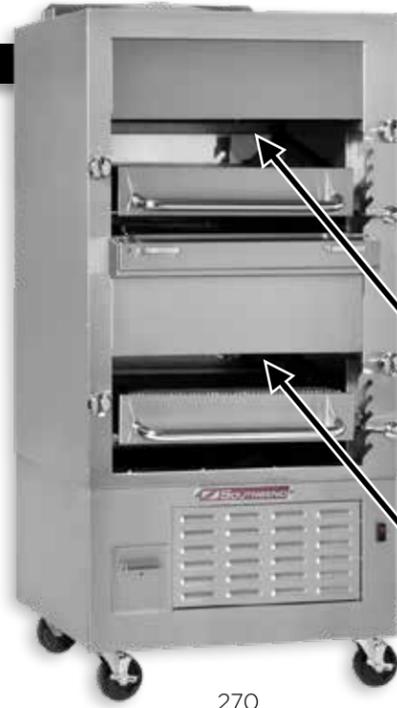
TABLE OF CONTENTS

BROILERS

Infrared vs Radiant vs Electric.....	6
NEW! Electric Broilers.....	6
Infrared Uprights.....	10
Radiant Uprights.....	11
Infrared Sectional-Match.....	12
Radiant Sectional-Match.....	13
Radiant Steakhouse.....	14
Countertop.....	15

INFRARED VS. RADIANT VS. ELECTRIC

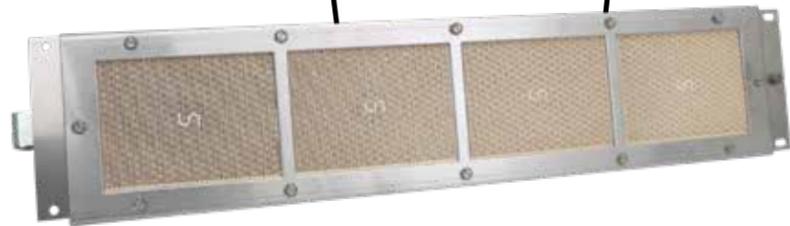
INFRARED BURNERS



270

Our high-performance infrared burner's tile temperature can reach 1,650°F in 90 seconds. No matter how heavy the load or how many loads are broiled, it continues to broil at peak efficiency.

Intense infrared energy quickly penetrates meat, locking in natural juices and reducing broiling time by as much as 50%. Broil in half the time with 1/3 less gas for fuel savings of up to 66% over ordinary broilers.



1650°F

FROM ZERO TO FULL THROTTLE IN SECONDS

Southbend Magic Ray Infrared Broilers combine speed, efficiency, and output in a broiler that just won't quit. Our Infrared broilers use forced air power burner technology that provides a quicker and uniform heat from front to back.

- Preheat in **45-90 seconds**
- Quick recovery time
- 1650°F tile temp
- Increased energy efficiency
- Grease filtration system for clean air intake
- Forced air blower produces higher uniform heat
- 104K BTU's per deck



Achieve a cast iron experience in large volumes. Lock-in juices for perfect steaks and broil faster with infrared broilers.

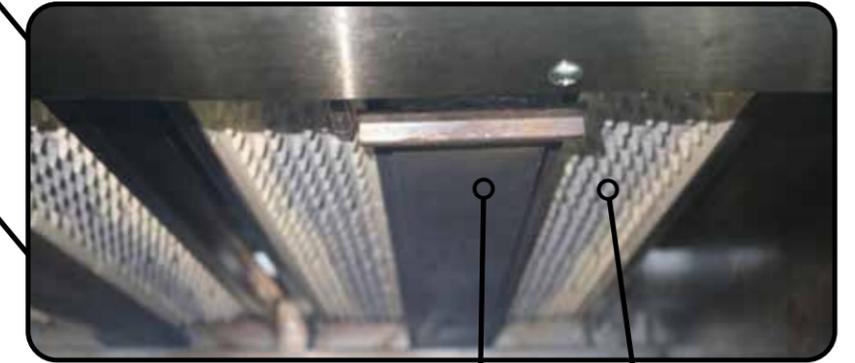
RADIANT BURNERS



234R

Radiant broilers are an open burner system that generates an enveloping heat source utilizing ceramic tiles to radiate heat. Our gas-powered radiant burners are rated at 55,000 BTU per burner for a total of 110,00 BTU per broiler deck.

Radiant broilers are ideal for cooking product with irregular thicknesses like pork loins, fish, or chicken.



1000°F

GAS BURNER + CERAMIC TILE = PERFECTION

Radiant broilers use a burner's open flame in tandem with ceramic tiles. This combination allows for a gentler heat ideal for more delicate proteins such as chicken and pork.

- Preheat in 15 minutes
- 110K BTU's per deck
- 900°F - 1000°F



Radiant broilers offer a distinct flavor and appearance to the product as compared to a traditional charbroiler or standard grill.

NEW ELECTRIC BROILER

CERAMIC INFRARED ELEMENTS



HDEB-24-316L

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.



1000°F

PACKS A ONE-TWO PUNCH WITH INFRARED AND RADIANT HEATING.

Once the ceramic infrared elements are fully preheated the surface of the element reaches 1420°F. When the rack is placed in the top position temperatures can reach up to 1000°F.

- Preheat in 30 minutes
- 1000°F top rack position temp
- Increased energy efficiency
- No fumes
- No flare-ups - elements are unaffected by grease splatter
- 1000 W per element
- Front serviceability



Broil your burgers to perfection from frozen in as little as 4 minutes. Our electric broilers are designed for the modern kitchen, where energy efficiencies are of the utmost importance.

For over 100 years now, Southbend has set industry standards for commercial kitchen broilers. Southbend Broilers have always been the ultimate choice of millions of restaurant owners and chefs from all around the world. Today's restaurants and steakhouses can barely be imagined without our high-performance broilers.



NEW! ELECTRIC UPRIGHT BROILERS



E-270

E-171

E-170

STANDARD FEATURES

- 6 kW ceramic infrared heating elements
- 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

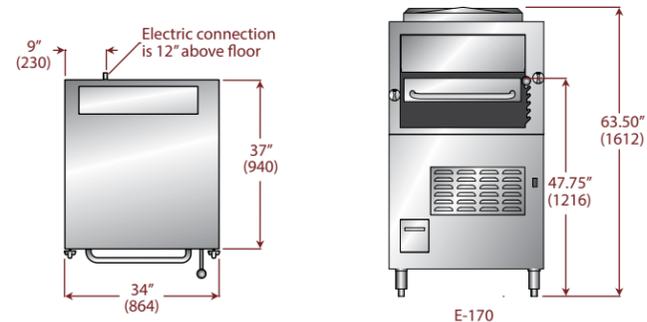
Model E-171 has a warming oven that is heated by 3,000 watt heating element.

OPTIONS AND ACCESSORIES

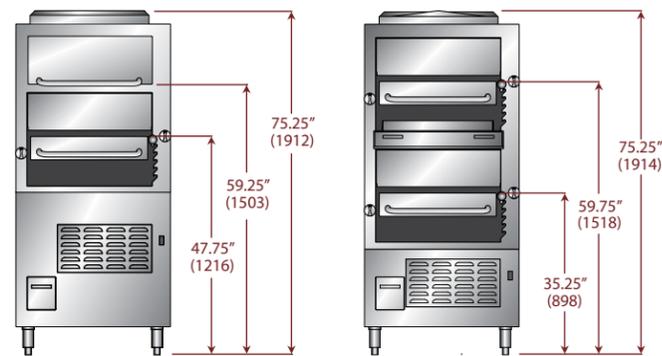
- Casters - front two casters lock
- Cable restraint kit (to restrict movement when on casters)
- 3,000 watt heating element for warming oven (171 Model only)



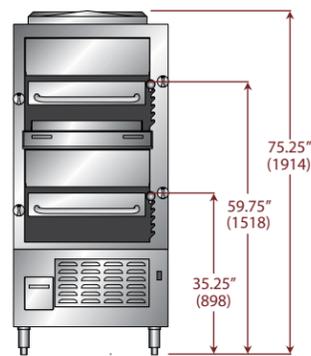
E-171 Warming Oven



E-170



E-171



E-270

NEW! ELECTRIC COUNTERLINE BROILER



HDEB-24-316L



STANDARD FEATURES

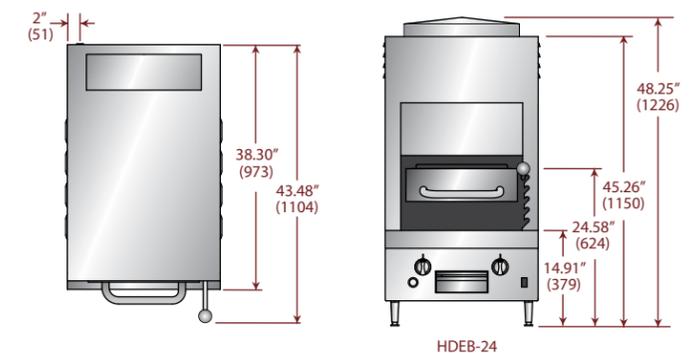
- 100% Stainless Steel Construction
- Explicitly designed for catering/outdoor applications
- 6 kW ceramic infrared heating elements
- Roll-out broiling area is 16" wide and 26-1/2" deep, with a reduced heat holding area in the front 3"
- Rugged grid height adjustment mechanism with five positions
- 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

OPTIONS AND ACCESSORIES

- 316L Stainless steel stand
- Casters - 4" with front two casters lock



Roll-out Broiling Grid



HDEB-24

Looking for the efficiency and experience of a full-size broiler, but limited on space? Our Counterline Broiler is the solution, now also available in an electric version. Get high heat for even cooking in one compact unit.





THE TOP STEAKHOUSES CHOOSE



INFRARED UPRIGHT BROILERS



270 171 170

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.

OPTIONS AND ACCESSORIES

- Casters - front two casters lock
- Cable restraint kit (to restrict movement when on casters)
- 3,000 watt heating element for warming oven (171 Model only)

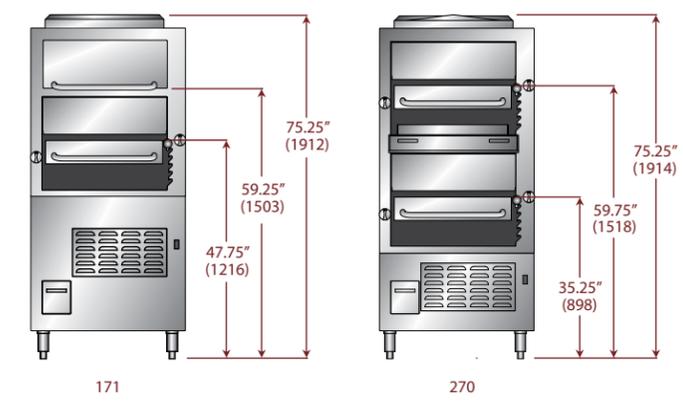
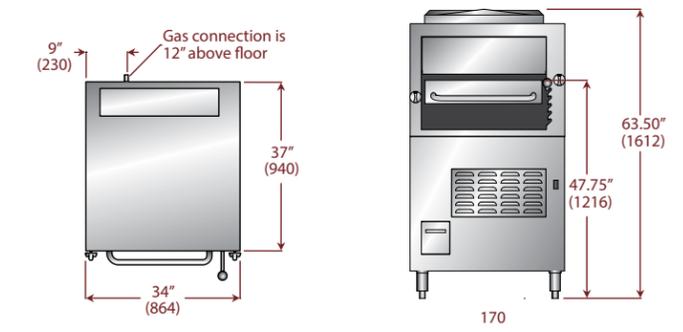


Blower Motor



171 Warming Oven

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 cooking product. Our infrared broiler is perfect for large-volume steak production.



RADIANT UPRIGHT BROILERS



234R



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

OPTIONS AND ACCESSORIES

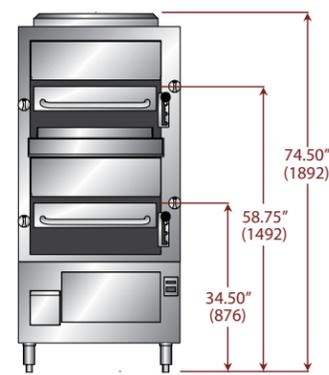
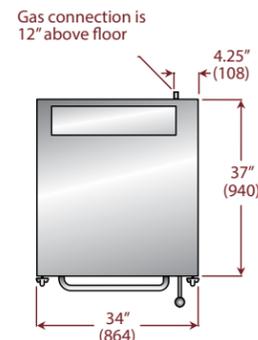
- Stainless steel flue diverter
- Casters - front two casters lock
- Cable restraint kit (to restrict movement when on casters)



Radiant Burners



Deep Roll-out Broiling Grid



234R



Radiant broilers provide users with the ability to cook a diverse range of products with irregular shapes such as pork loin, fish, or chicken while enjoying the performance benefits of high-temperature broiling.

INFRARED SECTIONAL-MATCH BROILERS



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

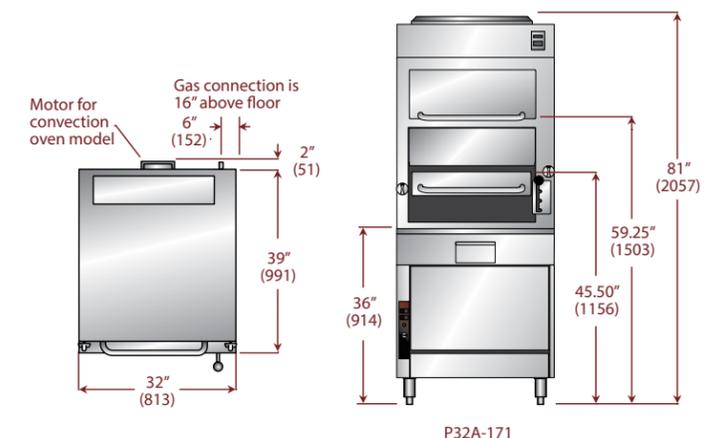
CABINET BASE FEATURES

- Stainless steel cabinets with dual side by side removable doors

OPTIONS AND ACCESSORIES

- Additional oven rack
- Casters - front two casters lock
- Cable restraint kit (to restrict movement when on casters)
- Open-frame base with casters

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.



P32A-171

RADIANT SECTIONAL-MATCH BROILERS



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

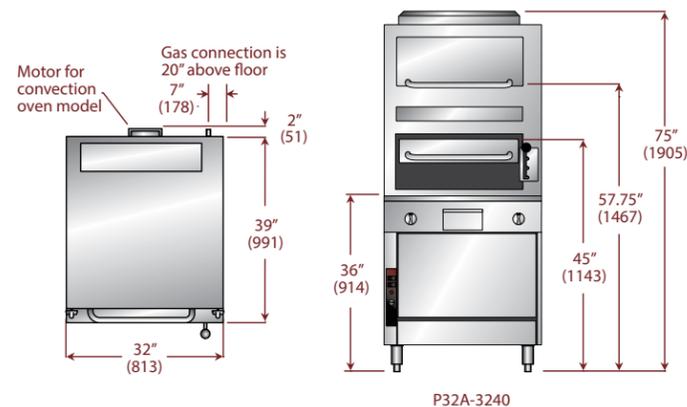
- 45,000 BTU NAT/LP oven with electronic pilot ignition
- "Insta-On" thermostat ranging from 175°F to 550°F
- Cool-to-the-touch handle
- Porcelain enamel interior
- 2 oven racks with Standard Oven and 3 racks with Convection Oven
- Standard oven interior is large enough to fit 26" x 26" sheet pan either 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

OPTIONS AND ACCESSORIES

- Additional oven rack
- Casters - front two casters lock
- Cable restraint kit (to restrict movement when on casters)
- Open-frame base with casters



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.



RADIANT STEAKHOUSE BROILERS



SSB-32



STANDARD FEATURES

- Stainless steel cradle and carriage construction
- 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
- Cool temp handle, knobs and controls
- Chrome plated cooking grids
- Mounting options include equipment stand (standard), countertop, cabinet base, refrigerated or freezer base.
- 1-1/4" front manifold with 1" rear gas supply connection
- Stainless steel front, sides and back
- 6" adjustable legs or 6" adjustable casters (excluding counter top model)

OPTIONS AND ACCESSORIES

- **Front rail options:**
 - cutouts in front rail for sauce pans
 - 7-1/4" front rail (to match old style sectional)
 - square belly bar mounted on 7-1/4" front rail
- External pressure regulator
- Casters on equipment stand (front two casters lock)
- Cable restraint kit (to restrict movement when on casters)
- Removable shelf inside cabinet

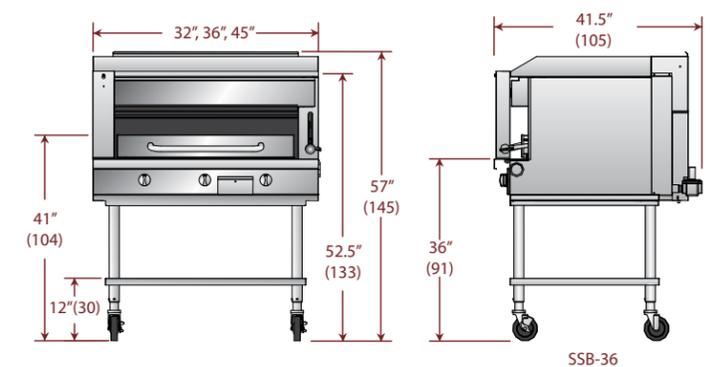
Our Steakhouse Broiler is a multitasking powerhouse. You can broil product in the deck and manage searing other product on the upper griddle simultaneously. Perfect for managing a diverse menu of proteins and vegetables all on one station.



1/2" Thick Searing Griddle



Chrome Plated Cooking Grids



INFRARED COUNTERLINE BROILER



HDB-24-316L



STANDARD FEATURES

- 316L Stainless Steel Construction
- Explicitly designed for catering/outdoor applications
- 90 second preheat with no waiting between loads
- 52,000 BTU (NAT or LP) infrared burners
- 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
- Blower delivers fresh air to prevent smoke and vapors from affecting broiling efficiency.
- 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

OPTIONS AND ACCESSORIES

- 316L Stainless steel stand
- Casters - 4" with front two casters lock

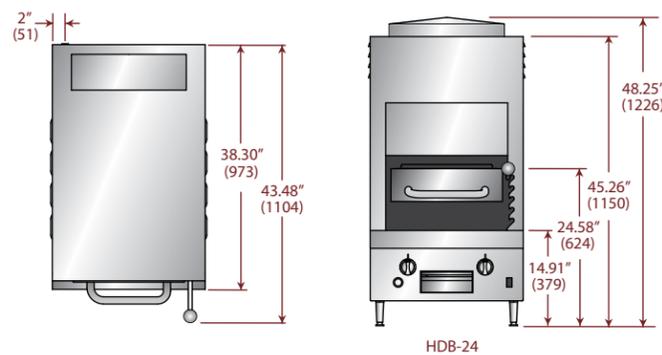
Limited on space but want the efficiency and experience of a full-size broiler? Our Counterline Broiler is the solution for you. Providing high heat for evenly cooking steaks with the results of a full-size broiler, in one compact unit.



Infrared Burners



Roll-out Broiling Grid





BACKED BY OUR
SERVICEFIRST®
PROGRAM

COUNT ON US.



- GUARANTEED SIX HOUR RESPONSE TIME
- GUARANTEED CERTIFIED TECHNICIAN
- GUARANTEED LOCALLY STOCKED PARTS

☎ 919.762.1142 ✉ sbtechserv@southbendnc.com
www.southbendnc.com

Speedy, durable and consistent - these are the three words that can describe our professional broilers the best. When opting for Southbend Broilers, you choose high-quality kitchen equipment that will serve you for ages.



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