



Engineered to Perform, Built to Last.

1100 Old Honeycutt Road
Fuquay-Varina, NC 27526
919-762-1000
www.southbendnc.com



*Award-winning Chef Paul Kahan
Blackbird Restaurant, Chicago*

“Our kitchen is tight and the restaurant can get really busy , so there is no room for error. Using Southbend equipment means the cooking equipment we need for peak performance is reliable and consistant, to keep up with order after order on a busy night”



“We had a Southbend island suite installed in 2006. We chose Southbend because of functionality and the advanced, patented cooking technologies we need in our busy kitchen. We are pleased with the outstanding service that was provide, including the custom design of the unit to meet the needs of our kitchen.”

*Michael Schlow
Executive Chef and Owner
Via Matta, Boston*

“Our restaurants have a stellar reputation because of Southbend brand cooking equipment. Our customers expect the best and we only use the best.”

*Barry Devine
Morton's The Steakhouse*

“We are training future generations of chefs and we require the highest standard in cooking equipment. That is why we use Southbend, because it is solid and well-made the best in the industry.”

*Chef John Higgins
George Brown Culinary School, Toronto*

“We prefer Southbend equipment because we have found it to be the most reliable. Their service is excellent and their people are responsive.”

*Jason Burgess
Carrabba's*



HEAVY DUTY SECTIONAL

Engineered for the rigors of high volume kitchens with virtually unlimited designs to withstand the weights of large stock pots and the abuses seen in modern kitchens today. With thousands of configurations to choose from, Southbend can help you deliver your promise to your customers.

STANDARD FEATURES:

- 2 YEAR Warranty on Operational Parts and Labor
- **WATER RESISTANT** Welded Control Panels and Construction
- Ranges can be mounted on Counter, Cabinet, Standard Oven, Convection Oven, Refrigerated or Freezer Bases
- FRONT and REAR Gas Connections
- Stainless Steel Sides
- Unique Triple Radiant Low Profile Charbroiler
- **PATENTED** Heat Bank Griddle Design
- Stainless Steel Cabinet with Removable Doors
- 5" Flue Riser
- Heavy Duty Solid Stainless Steel Removable Shelf Standard with Shelf Risers
- Porcelain Oven Interior with Optional Stainless Steel Interior
- **PATENTED** On/Off Convection Oven Fan Controls
- 550°F oven with standing pilot on ALL Standard and Convection Oven Bases. Electronic ignition available in lieu of standing pilot at no charge.
- **PATENTED** 33,000 BTU Non-clogging Burners with Lifetime Warranty
- **PATENTED** 45,000 BTU Signature Pyromax Non-clogging Burners with Lifetime Warranty
- Removable Cast Iron Grates



*Platinum
Series*

SOUTHBEND'S SALES ENGINEERING AND CUSTOM DESIGNS

Platinum is a premier cooking line that can be designed to meet the needs of any kitchen. To help our customers receive their ideal cooking system, Southbend's Sales Engineering and Customs Department assist every step of the way. To ensure a successful delivery of the Platinum Cooking System, Southbend offers the Battery Assistance Program at NO CHARGE.

BATTERY ASSISTANCE PROGRAM - When specified, Southbend will:

- Provide you with a Plan, Elevation and Isometric drawings of the battery, if requested
- Assemble the battery at our facility as specified by your sketch or drawing
- Label the sections with color-coded tape before breaking down the battery. This will show where each piece was installed in the battery and will make for an easier and more timely installation.
- Take digital pictures of the battery, if requested at time of order.
- Mark shipping crates on two sides with Item Number, Model, Battery Number, and Kitchen.
- Ship units in assembled sections or blocks for ease of installation. When possible, risers, shelves and/or compact broilers will be mounted.

Southbend's Customs Department also offers:

- Project Manager specific to your order
- Renderings and drawings
- Rear gas connection on all models
- Simple installation with gas trunk lines
- OEM components and custom fabrication
- Installation and follow-up support



Project Schedule, included with quotation and prints, track development of equipment from conception to shipment.

All Stainless Steel Construction*

Platinum Series is constructed of all stainless steel to protect our equipment against various environmental conditions.

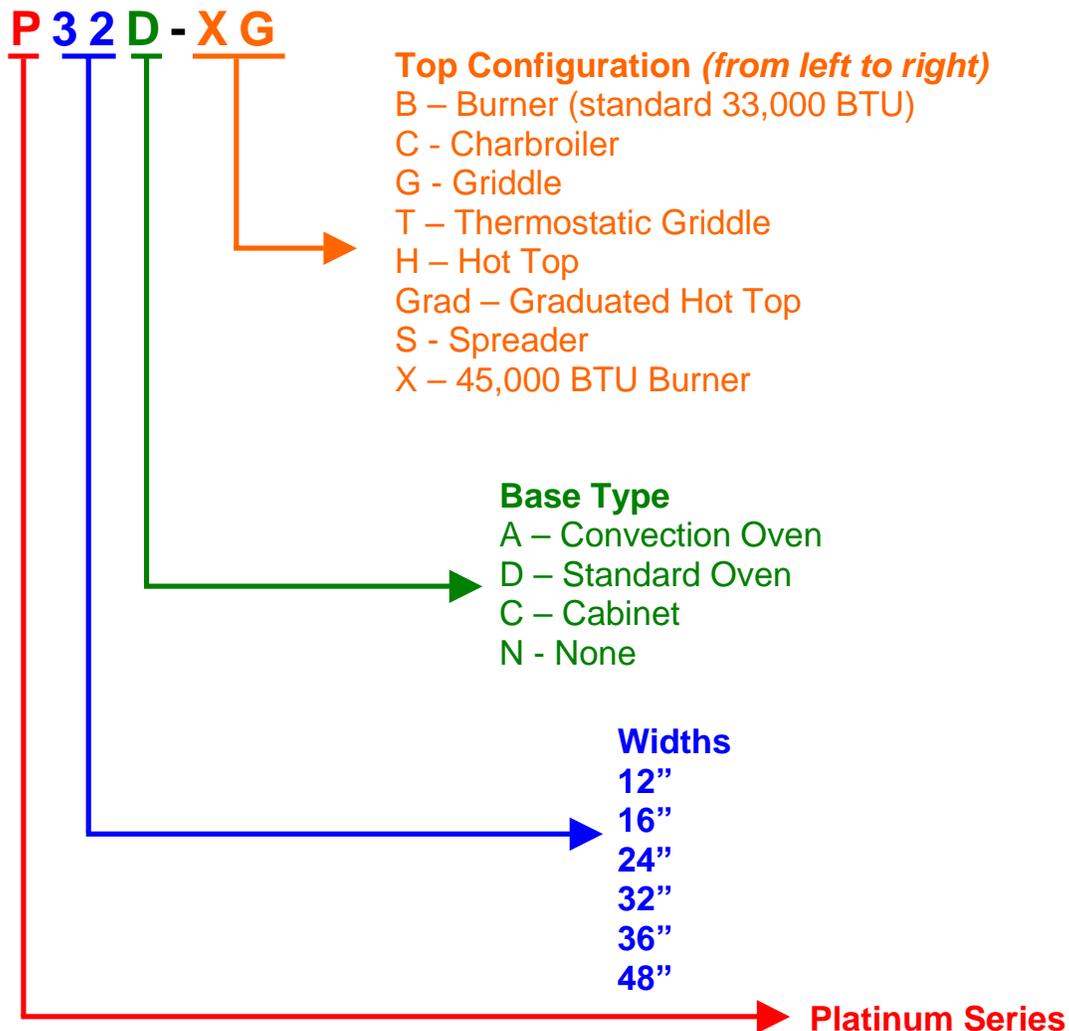


- Welded Stainless Steel Construction
- NEMA 4 Water Resistant Controls
- Drip Edges Employed For Superior Water Shedding
- Labor Saving Installation

*excludes castings and forgings

MAKING IT EASY TO DO BUSINESS

Platinum Series Sectional offers virtually an unlimited number of designs and configuration to fit any kitchen's need. Offering thousands of possible combinations, as well as options and accessories, personalizing your kitchen is up to you. From Open Top Burners to Griddles, Charbroilers, and Hot Tops, in a variety of sizes and combinations, building the perfect complement is limitless. With the vast array of models to choose from, Southbend has created a model naming system to simplify the selections in designing your optimal kitchen equipment layout.





OPEN TOP RANGE

- **PATENTED** 33,000 BTU Non-clogging Burners with Lifetime Warranty
- **PATENTED** 45,000 BTU Signature Pyromax Non-clogging Burners with Lifetime Warranty
- Removable Cast Iron Grates
- Stainless Steel Construction Standard
- * 33,000 BTU burners also available in step-up configurations



GRIDDLE

Southbend Griddles feature "Insta-on" controls and patented "heat bank" technology -giving you significantly faster and more evenly distributed heat than typical gas fired griddles.

- 40,000 BTU burners every 16" (16", 32", and 48" units)
- 32,000 BTU burners every 12" (12", 24", and 36" units)
- 1" thick polished griddle plate
- Manual or thermostatic controls
- **Electronic Pilot Ignition - Piezo**
- Stainless Steel Construction Standard



GRADUATED HOT TOP

- 62,000 BTU burner
- Hi/Lo control setting
- Center operates at 1000°F
- **Electronic Pilot Ignition - Piezo**
- Stainless Steel Construction Standard



CHARBROILER

The Platinum Charbroiler, triple radiant heating surface design provides a powerful, even heating surface.

- 40,000 BTU burners every 16" (16" and 32" units)
- 32,000 BTU burners every 12" (12", 24", 36" and 48" units)
- Briquette or Radiant*
- Stainless steel burners with Hi/Lo setting
- Removable cast iron grates with double sided grids
- Stainless Steel Construction Standard

* field reversible



UNIFORM HOT TOP

- 40,000 BTU burners every 16" (16" and 32" units)
- 32,000 BTU burners every 12" (12", 24", 36" and 48" units)
- Dual controls
- **Electronic Pilot Ignition - Piezo**
- Stainless Steel Construction Standard



UPRIGHT BROILERS



(shown with optional casters)

- **NEW** burner tile guard
- Stainless steel front, top and sides
- Highest capacity in smallest footprint
- Round grids -great for meat marking
- Removable grids for easy cleaning
- Power blower
- Removable grease drawer
- Washable stainless steel air filters and grease filtration system
- 1" rear gas connection
- Available in single and double decks
- Available in Radiant and Infrared
- Available with warming ovens or can be mounted on Standard and Convection Oven bases
- * See specification sheet for installation details

USED BY THE BEST STEAKHOUSES IN THE WORLD!

Competitive Information

Standard Features:	Southbend 171	Garland M100XR	Montague 136W36	Vulcan GHIR	Jade JSHB1-36H
Stainless steel front & sides	YES	NO	NO	NO	YES
Two removable racks	YES	NO	YES	NO	YES
Patented, high-power multidirectional burners for better heat distribution.	YES	NO	NO	NO	NO
Total BTU output	104,000	70,000	84,000	80,000	104,000
Air filtration screen	YES	NO	NO	NO	NO
Power blower	YES	YES	NO	YES	NO
Optional warming oven	YES	YES	YES	YES	YES
8" Rack-stop	YES	NO	NO	NO	NO
Optional oven base	YES	YES	YES	NO	YES
24/7 Warranty	YES	LIMITED	NO	NO	NO



ELECTRIC RANGE



SE36D-HHH
with standard oven base
and optional casters



SE36A-TTB
with convection oven base
and marine kit.
(marine legs not shown)

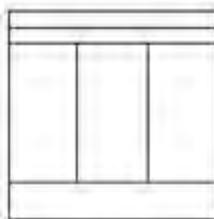
- Stainless steel front, sides and top
- Hatchable to pass through 26" opening
- Includes 6" NSF listed legs
- Front serviceable
- 36" cooking height

Additional features of models with convection oven:

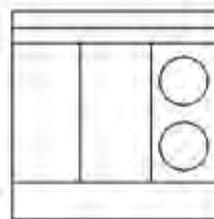
- Includes three oven racks
- Stainless steel oven AND door liner
- Vented, air cooled motor

Additional features of models with standard oven:

- Includes one oven rack
- Aluminized steel oven liner
- Stainless steel door liners



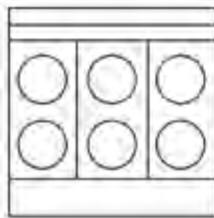
SE36D/A-HHH
•Three 12"x 24" hotplates



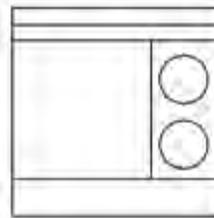
SE36D/A-HHB
•Two 12" x 24" hotplates
•Two round hotplates



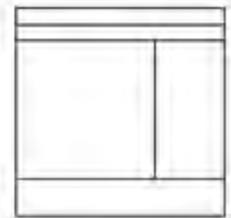
SE36D/A-TTT
•One 36" x 24" griddle plate



SE36D/A-BBB
•Six round hotplates



SE36D/A-TTB
•One 24" x 24" griddle plate
•Two round hotplates



SE36D/A-TTH
•One 24" x24" griddle plate
•One 12" x 24" hotplate



400 SERIES RESTAURANT RANGE

Southbend Restaurant Ranges have long been a kitchen favorite because of its long lasting durability. NOW equipped with the industries hottest BTU burners and ovens.



(shown with optional casters)

For broiler range mount (Cheesemelter, Radiant, Infrared) see page 21-22

- **PATENTED** 33,000 BTU Non-Clogging Burners with lifetime warranty
- Individual Cast Iron Grates with 15" Rear Sections
- 45,000 BTU Standard Oven Base/32,000 BTU Convection Oven Base
- Large Oven Capacity with Coved Interior - fits sheet pans front to back and left to right
- Stainless Steel Construction
- 4" Bright Anneal Plate Shelf with Colored Valve Panel
- 2" Ergonomically Designed "Cool Touch" Handle
- Factory Installed Regulator
- On/Off control for convection fan motor
- Fully Front Serviceable with Lift-out Oven Bottom

Competitive Information

STANDARD FEATURES:	Southbend 436D	Garland H286	Imperial IR-6	Jade JSR-6-36	Montague G26-6	U.S. Range PS-6-26	Vulcan 36L	Wolf CHR-6-29
Stainless steel front & sides	YES	YES	YES	NO	NO	YES	YES	YES
Stainless steel backsplash	YES	YES	YES	YES	YES	YES	YES	YES
Lifetime warranty on burners	YES	NO	NO	NO	NO	NO	NO	NO
15" deep rear grate to allow for 14" stock pot	YES	NO	NO	NO	NO	NO	NO	NO
18" x 26" pan fits either way (standard)	YES	NO	YES	NO	YES	NO	NO	NO
On/Off switch for fan on convection oven	YES	NO	NO	NO	NO	NO	NO	NO
Individual cast iron split grates	YES	NO	YES	NO	NO	NO	YES	NO
Open top BTU (NAT)	33,000	24,000	28,000	27,500	25,000	32,000	26,000	26,000
Oven BTU (NAT, standard oven)	45,000	30,000	35,000	27,500	35,000	35,000	35,000	30,000
Universal gas regulator factory installed	YES	NO	NO	NO	NO	NO	NO	NO
Depth of standard oven	26.5"	22"	26"	24"	26"	22"	22"	22"
One piece, anti-clog burners with built-in port protectors	YES	NO	YES	NO	NO	NO	NO	NO
24/7 Warranty	YES	NO	NO	NO	NO	NO	NO	NO



MARATHONER GOLD



- **NEW** - 50/50 Dependant Doors
- Stainless steel front, top, sides, and legs
- 90,000 BTU per deck –available in single or double deck, standard or bakery depth
- Oven Interior Coved Corners and Two Interior Lights
- Electronic Ignition and Flame Failure Safety Device
- Single Deck: 52” in height with legs, 55” with legs and casters
- Double Deck: 64” in height -lowest in the industry
- Unibody with Solid Frame Construction
- Available in Gas and Electric
- Available with a variety of **PATENTED**, interchangeable control panels
- Fully Front Serviceable

Competitive Information

Standard Features	Southbend GS/B	Garland MCO	Imperial ICV	U.S. Range MCO	Vulcan SG
BTU Rating(Std/Deep)	90K	60K, 60K	70K, 80K	60K, 60K	60K, 60K
Patented, Interchangeable control panels	YES	NO	NO	NO	NO
Two-speed fan	YES	YES	YES	YES	YES
Fan horsepower	1/2 HP	3/4 HP	1/2 HP	3/4 HP	1/2 HP
Windows in both doors	YES	YES	NO	NO	YES
100% front serviceable	YES	NO	NO	NO	NO
50/50, Dependant doors	YES	NO	NO	NO	NO
Interior lights with momentary light switch	YES	YES	YES	YES	YES
Electronic ignition	YES	YES	YES	YES	YES
Height of double oven	66”	70.5”	74”	70.5”	72”
150°F to 500°F temp. control	YES	YES	YES	YES	YES
Stainless steel front, sides, and top	YES	YES	YES	YES	YES
24/7 Warranty	YES	LIMITED	NO	LIMITED	NO



SilverStar



- **NEW** - 50/50 Dependant Doors
- Stainless steel front, top, and sides
- 72,000 BTU per deck –available in single or double deck, standard or bakery depth
- Interior Light
- Electronic Ignition and Flame Failure Safety Device
- Single Deck: 52” in height with legs, 55” with legs and casters
- Double Deck: 64” in height -lowest in the industry
- Unibody Solid Frame Construction
- Available in Gas and Electric
- Available with a variety of **PATENTED** interchangeable control panels
- Fully Front Serviceable

Competitive Information

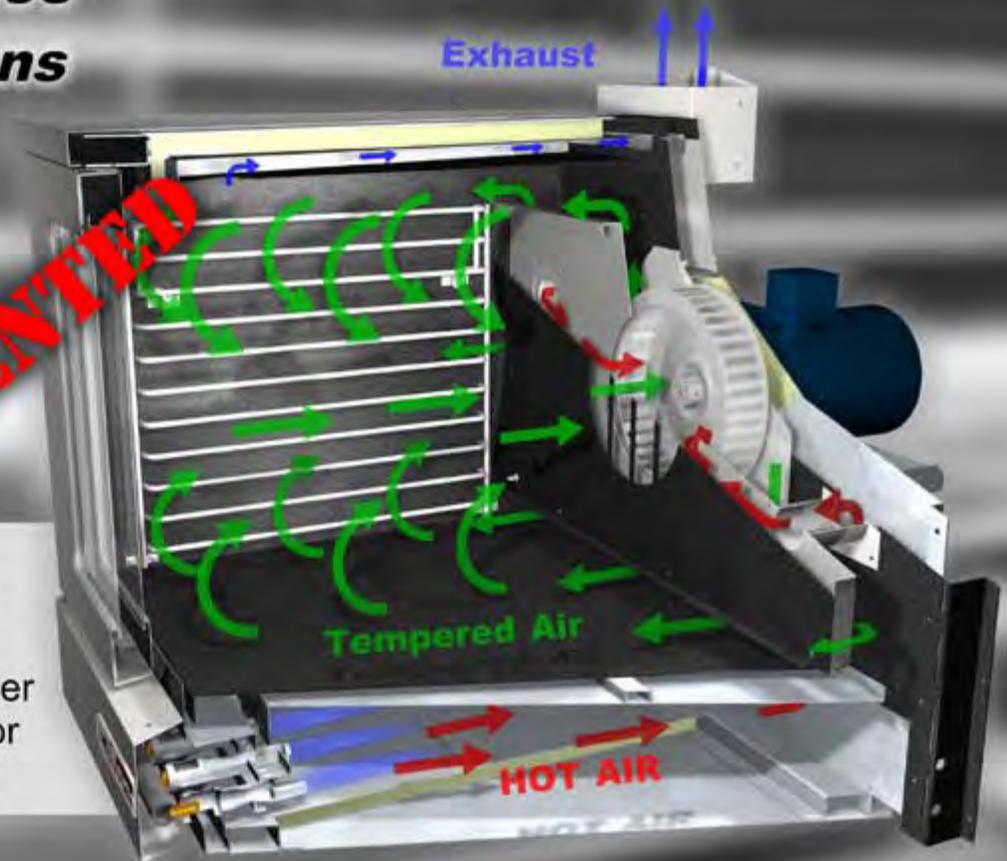
Standard Features	Southbend GS/B	Duke 613	U.S. Range MCO	Vulcan SG-4D	Wolf WKG
BTU Rating(Std/Deep)	72K	40K, 46K	60K, 60K	60K	44K, 44K
Patented, Interchangeable control panels	YES	NO	NO	NO	NO
Interior Lights	YES	YES	YES	YES	YES
Two-speed fan	YES	YES	YES	YES	YES
Fan horsepower	1/2 HP	1/2 HP	3/4 HP	1/2 HP	1/2 HP
Windows in both doors	YES	NO	NO	YES	YES
100% front serviceable	YES	YES	NO	NO	NO
50/50, Dependant doors	YES	NO	NO	NO	NO
Interior lights with momentary light switch	YES	YES	YES	YES	YES
Electronic ignition	YES	YES	YES	YES	YES
Height of single oven	56.5”	60.5”	57.5”	56.75”	56.75”
Height of double oven	66”	70.5”	70.5”	70”	70”
150°F to 500°F temp. control	YES	NO	YES	YES	NO
Stainless steel front, sides, and top	YES	YES	YES	YES	YES
Pans fit either way in bakery depth	YES	NO	NO	NO	NO
24/7 Warranty	YES	LIMITED	LIMITED	NO	NO

Marathoner Gold
and **SilverStar**
High Performance
Convection Ovens



Engineered to Perform, Built to Last.

PATENTED



Soft Heat Mixing Zone technology allows hot air to be mixed with cooler air from the baking chamber to produce tempered air for even baking and cooking.

PATENTED



Inshot Burners operate with the same concept as a jet engine. Each burner has a single large opening where the air and gas mix. This insures a consistent burn and eliminates the possibility of clogging.



These PATENTED features can be found in the 90,000BTU Marathoner Gold, and 72,000BTU SilverStar Southbend high performance convection ovens.



MARATHONER GOLD HALF SIZE



- Stainless steel front, top, sides, and legs
- Single Deck: 52" in height with legs, 55" with legs and casters
- Double Deck: 64" in height -lowest in the industry
- Unibody with Solid Frame Construction
- Available with a variety of **PATENTED**, interchangeable control panels
- Fully Front Serviceable

Competitive Information

Standard Features	Southbend EH	Duke 59-E3	Garland MCO	Montague EK8	Vulcan ECO
KW Rating	7.5	8	5.6	7.9	5.5
Patented, Interchangeable control panels	YES	NO	NO	NO	NO
Two-speed fan	YES	YES	YES	NO	YES
Fan horsepower	1/3 HP	1/2 HP	1/4 HP	1/3 HP	1/3 HP
Window in door	YES	YES	YES	YES	YES
Distance for door opening	18.25"	19.4375"	20"	20.5"	19.375"
100% front serviceable	YES	NO	NO	NO	NO
Height of single oven (with 4" legs)	33"	30"	29"	29.375"	30.5"
Height of double oven (with 6" legs)	64"	58"	56"	60.75"	68.125"
Depth with door handle	26.75"	29.25"	29.75"	30.375"	27.6"
140°F to 500°F temp. control	YES	NO	NO	NO	NO
Stainless steel front, sides, and top	YES	YES	YES	NO	YES
Can be operated without legs	YES	YES	YES	YES	YES
24/7 Warranty	YES	NO	LIMITED	NO	NO



ON YOUR MARK GET SET STEAM

STRATO Steam

**PRE-HEAT
IN LESS THAN
5 MINUTES**

**QUICKEST
IN THE INDUSTRY**



NOW with 60-Day Money Back Guarantee!

* Electric Strato Steam Only*

 **SOUTHBEND** *Engineered to Perform, Built to Last.*

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919-762-1000 / 919-552-9798 fax



Southbend is a leader in the commercial cooking industry. For more than 100 years, Southbend has been dedicated to providing the highest quality and most innovative cooking equipment to customers in all facets of the foodservice industry. Customers choose Southbend due to the reliable performance, endless versatility and pricing value of their equipment. Southbend products are engineered to perform and built to last.

Performance

Our in-house engineers bring decades of experience to the research and development of every new and innovative Southbend product. This expertise is passed along to our customers every time they use Southbend cooking equipment.

- First in the industry with countertop steam equipment, Southbend steamers go from cold to ready-for-use in only five minutes.
- Patented technology makes Southbend ranges extremely efficient, with non-clog burners performing consistently at high BTUs. This allows for reliable heat distribution and peak performance while under the heaviest workload.
- The Southbend Platinum and Heavy Duty counter griddles have a standard patented heat bank system, which delivers even heating and instant recovery for even the busiest kitchen.

Versatility

When operators want to prepare a variety of menu choices, they look to Southbend first for their cooking needs. Known for a broad product base featuring ranges, convection ovens and steam equipment, Southbend offers equipment to fully complete any commercial kitchen.

- The Platinum Series of ranges offer customers thousands of top and base configurations to give the customer the range that will best fit their cooking needs.
- Special packages are available for correctional facilities and other institutions with unique equipment feature needs.
- Patented plug and play controls are available on all Southbend convection ovens, which allows the user more cooking options with a single oven.

Value

More standard features and options at base pricing sets Southbend apart from the competition.

- Platinum sectional equipment features a standard two-year warranty.
- Stainless construction is standard on all steam products.