



COUNTERTOP RANGE

GAS MODULAR COUNTERTOP RANGES



Model HDO-36SU

- HDO-12
- HDO-24
- HDO-36
- HDO-48

Step-up Models:

- HDO-24SU
- HDO-36SU
- HDO-48SU

Standard Features

- Available in 12", 24", 36" and 48" (24", 36" and 48" step-up units also available)
- 33,000 BTU NAT (24,000 BTU LP) open top non-clogging burner
- Hi/Low burner controls
- Stainless steel front and sides
- 3/4" rear gas connection and pressure regulator
- 12" cast flush top grates
- 4" stainless steel legs
- Stainless steel, full width crumb tray
- One year limited Parts and Labor Warranty

OPTIONS & ACCESSORIES AT ADDITIONAL COST

- Stainless steel stand
- Casters for stand
- High performance WOK ring
- 2" high insulator base for mounting on refrigerated base
- Battery spark ignition

STANDARD CONSTRUCTION SPECIFICATIONS

Exterior Finish: Stainless steel front and sides. Rear and bottom panels are constructed of aluminized steel.

Range Top: Each burner is a 33,000 BTU NAT (24,000 BTU LP) cast iron non-clogging burner (available in step-up). Removable flush top grates. Center-to-center measurements between burners not less than 12", side-to-side or front-to-back. Removable one piece, full width crumb tray provided under burners.

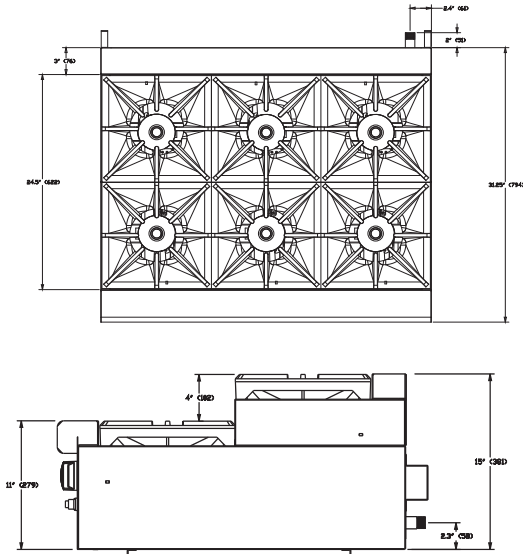
Gas Heat Control System: Each burner is controlled by a gas valve for independent control of flame. One standing pilot services each burner. A 3/4" rear gas connection is standard.

Legs: Stainless steel 4" adjustable legs.

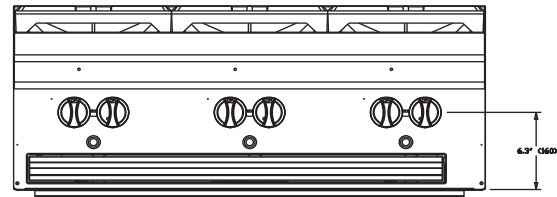


Approval Notes: _____

HDO



Dimensions shown in inches and (millimeters)



DIMENSIONS

SHIPPING CRATE DIMENSIONS & WEIGHT

MODEL	WIDTH	NUMBER OF BURNERS	CRATED WIDTH	CRATED DEPTH	CRATED WEIGHT	MODEL	WIDTH	NUMBER OF BURNERS	CRATED WIDTH	CRATED DEPTH	CRATED WEIGHT
HDO-12	12.125" (308)	2(33K/24K)	31" (788)	39" (991)	165 lbs (75 kg)	HDO-36/36SU	36.75" (933)	6(33K/24K)	55" (1398)	39" (991)	253 lbs (115 kg)
HDO-24/24SU	24.5" (622)	4(33K/24K)	31" (788)	39" (991)	209 lbs (94 kg)	HDO-48/48SU	49" (1245)	8(33K/24K)	55" (1398)	39" (991)	299 lbs (135 kg)

Dimensions shown in inches and (millimeters)

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.

MODEL	GAS (BTU/HR)	
	NATURAL	PROPANE
HDO-12	66,000	48,000
HDO-24/24SU	132,000	96,000
HDO-36/36SU	198,000	144,000
HDO-48/48SU	264,000	192,000

MISCELLANEOUS

- If casters are used with flex hose, a restraining device should be used to eliminate undue strain on the flex hose.
- Minimum clearance from noncombustible construction is zero. Minimum clearance from combustible construction is 10" on sides and 6" 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.

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.**

