



COUNTERLINE - GRIDDLE

HEAVY DUTY, 30" DEEP GRIDDLE, THERMOSTATIC, GAS



Model shown HDG-60-30
shown with optional casters

Thermostatic Griddles:

- HDG-48-30
- HDG-60-30

Standard Features

- 1" thick polished rolled steel plate, 30" deep
- 30,000 BTU (NAT or LP) burner per 12" Thermostatic 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
- 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
- Stainless Steel stand

Standard Features of Thermostatic Griddle Models

- "Insta-on" thermostatic controls for precise settings between 200°F and 550°F
- Imbedded load sensing thermostat
- Flame failure safety device

OPTIONS & ACCESSORIES AT ADDITIONAL COST

- Stainless steel plate shelf with or without cutting board
- Casters for stand
- Grooved griddle plates
- Chrome plated griddle plates
- 2" high insulator base for mounting on refrigerated base

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: 48" and 60" wide by 30" deep cooking surface 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.

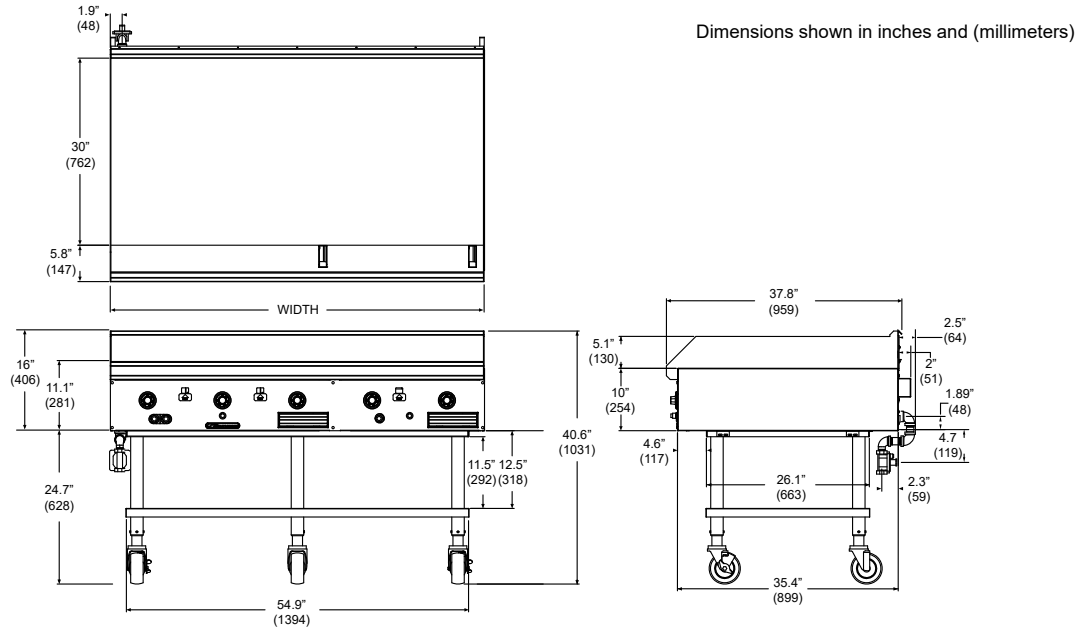
Griddle Controls: Independent, "Insta-on" thermostatic controls with uniform temperature range of 200°F to 550°F. (Thermostatic models ONLY)

Stand: Stainless Steel

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)



Approval Notes: _____



DIMENSIONS

SHIPPING CRATE DIMENSIONS & WEIGHT					
MODEL	WIDTH	NUMBER OF BURNERS	CRATED WIDTH	CRATED DEPTH	CRATED WEIGHT
HDG-48-30	48" (1219)	4	55" (1397)	45.5" (1157)	666 lbs (302 kg)
HDG-60-30	60" (1525)	5	67" (1703)	45.5" (1157)	807 lbs (366 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
HDG-48-30	120,000	120,000
HDG-60-30	150,000	150,000

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 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.

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."

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

