

# STEAKHOUSE BROILERS



TODAY'S COOKING SOLUTIONS

# INFRARED AND RADIANT BROILERS FOR EVERY APPLICATION.



Upright Broilers

## Upright Broilers

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

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.



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# INFRARED VS. RADIANT

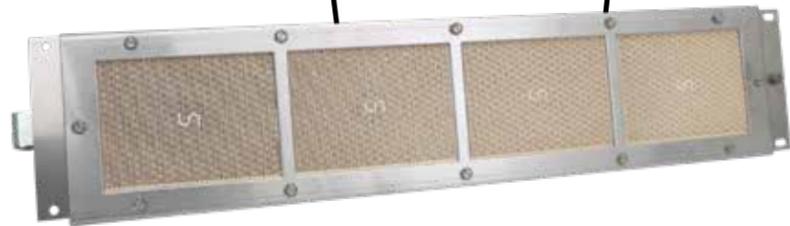
## INFRARED BURNERS



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 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.

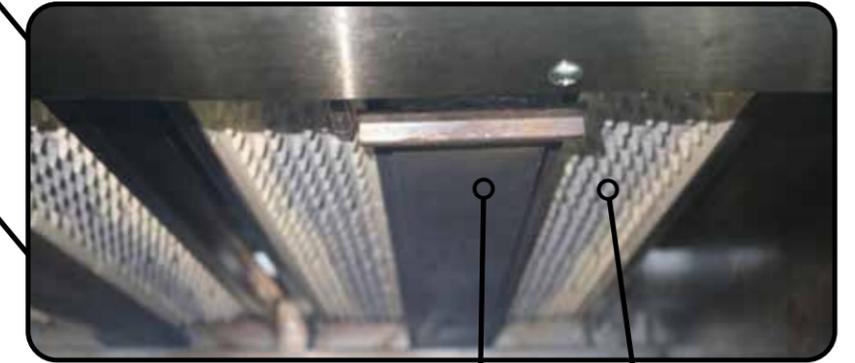
## RADIANT BURNERS



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 thickness 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.



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

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.



**THE TOP  
STEAKHOUSES  
CHOOSE**



- |   |   |   |   |  |   |
|---|---|---|---|--|---|
| <br>WEST HOLLYWOOD, CA | <br>DELRAY BEACH, FL | <br>NEW YORK, NY | <br>PITTSBURGH, PA | <br>ATLANTA, GA | <br>HOUSTON, TX  |
| <br>RALEIGH, NC        | <br>MASHANTUCKET, CT | <br>HIALEAH, FL  | <br>CHICAGO, IL    | <br>ATLANTA, GA | <br>NEW YORK, NY |

## 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

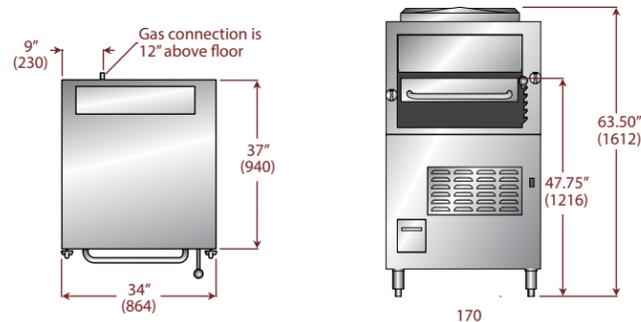
- Casters - front two casters lock
- Cable restraint kit (to restrict movement when on casters)
- 3,000 watt heating element for warming oven (171 Model only)



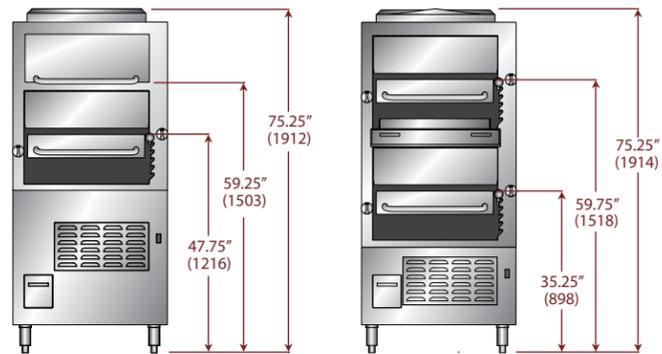
Blower Motor



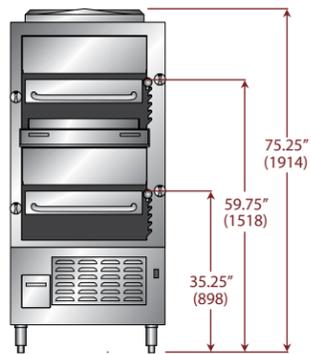
171 Warming Oven



170



171



270



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

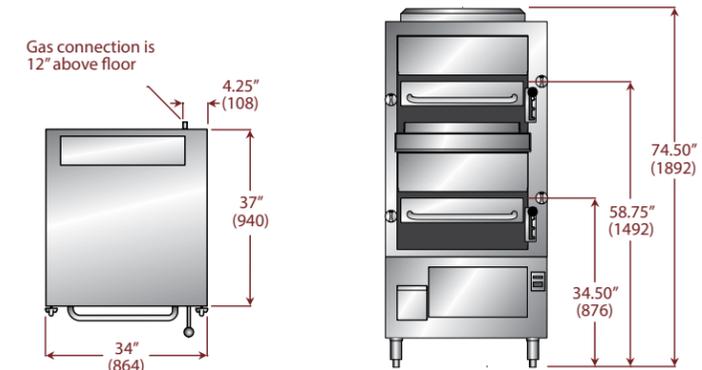
- Stainless steel flue diverter
- Casters - front two casters lock
- Cable restraint kit (to restrict movement when on casters)



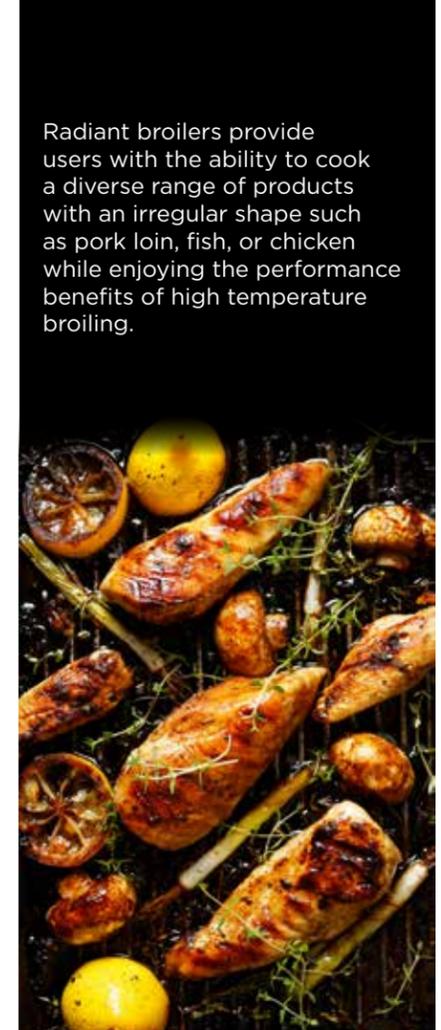
Radiant Burners



Deep Roll-out Broiling Grid



234R



Radiant broilers provide users with the ability to cook a diverse range of products with an irregular shape 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.



## 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

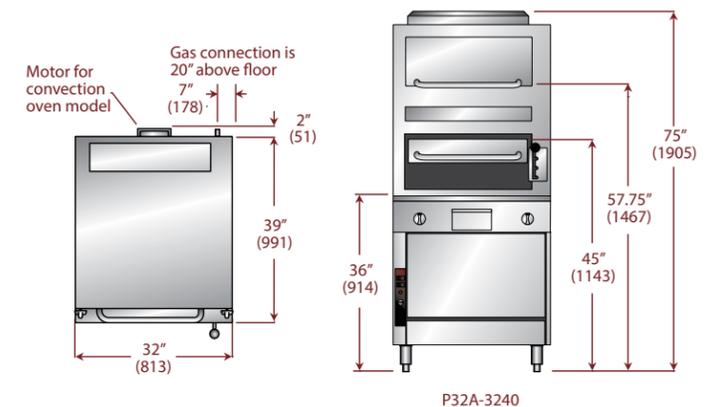
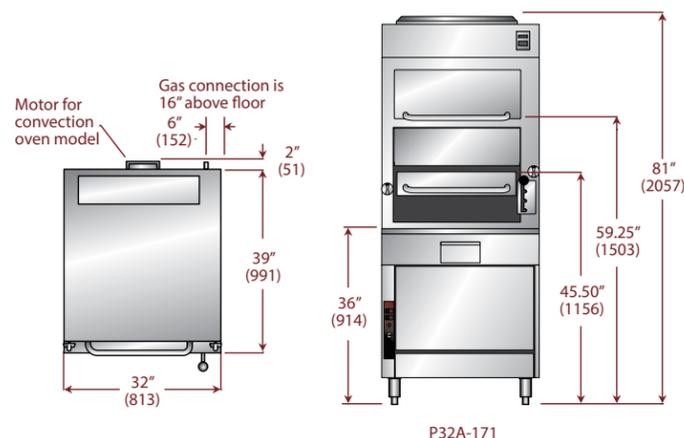
### CABINET BASE FEATURES

- 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

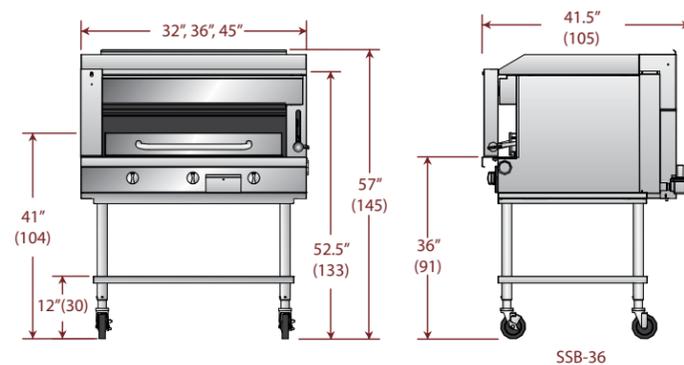
- **Front rail options:**
  - cutouts in front rail for sauce pans
  - 7-1/4" front rail (to match old style sectional)
  - square belly bar mounted on 7-1/4" front rail
- External pressure regulator
- Casters on equipment stand (front two casters lock)
- Cable restraint kit (to restrict movement when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



1/2" Thick Searing Griddle



Chrome Plated Cooking Grids



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.



## INFRARED COUNTERLINE BROILER



HDB-24

### STANDARD FEATURES

- 100% 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

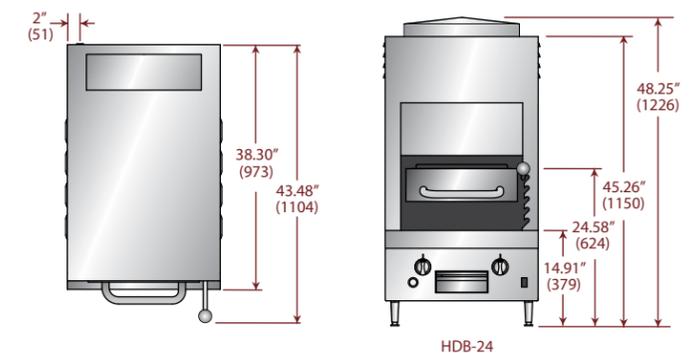
- 316L Stainless steel stand
- Casters - 4" with front two casters lock



Infrared Burners



Roll-out Broiling Grid



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.



**BACKED BY OUR**  
SERVICEFIRST®  
PROGRAM



**COUNT ON US.**

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[www.southbendnc.com](http://www.southbendnc.com)



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

*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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