



## 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.

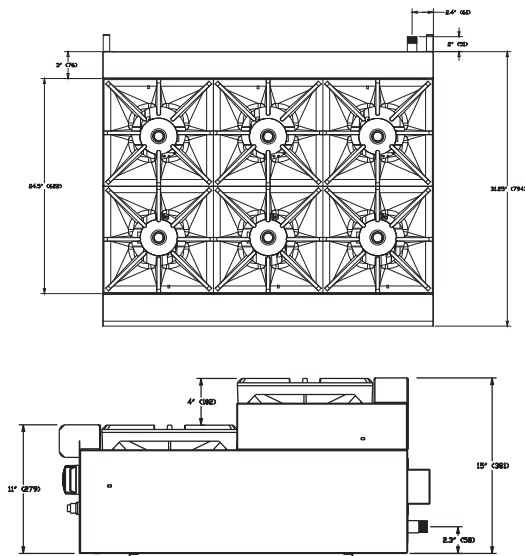
**Gas Heat Control System:** Each burner is controlled by a gas valve for independent control of flame. One standing pilot services each burner. A 3/4" rear gas connection is standard.

**Legs:** Stainless steel 4" adjustable legs.

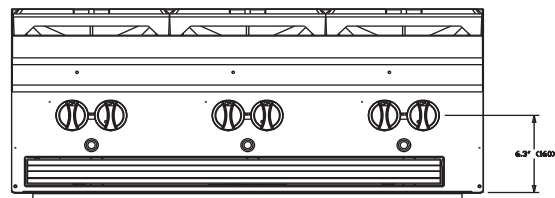


Approval Notes: \_\_\_\_\_

\_\_\_\_\_



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

- 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.**

