



## INFRARED BROILERS (FREE STANDING)



170 (Single Deck)



171 (Single Deck with Warming Oven)



270 (Double Deck)

- 170
- 171
- 270

### Standard Features

- Faster broiling times with 1/3 less time
- Blower delivers fresh, filtered air to prevent smoke and vapors from affecting broiling efficiency.
- 104,000 BTU (NAT or LP) infrared burners (per deck)
- Stainless steel front, sides and back panel
- 90 second preheat with no waiting between loads
- 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
- 6" adjustable stainless steel legs
- Washable metal mesh air filter
- (1) year limited parts and labor warranty (reference <http://www.southbendnc.com/service.html> for limited warranty details)

### Warming Oven

- 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 & ACCESSORIES AT ADDITIONAL COST

- 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)

### STANDARD CONSTRUCTION SPECIFICATIONS

**Exterior Finish:** All exterior panels are 430 stainless steel #3 polish.

**Interior Finish:** 430 stainless steel interior

**Broiler:** Infrared broiler (single and double deck). 104,000 BTU per deck (NAT or LP) broiler burners with separate controls. Constant-burning pilot lighters. Equipped with 115 volt, 60 cycle blower for pressurized primary air, filtered by a 9-1/2" x 19-1/2" washable metal mesh air filter. Fully insulated lining and burner box.

**Broiler Grid:** Roll-out broiler grid is 24-1/2" wide and 28" deep (rolls out to 17-1/4"), with five height positions. The front 3" receive less heat so can be used as a holding area.

**Legs:** Stainless steel 6" adjustable legs standard.

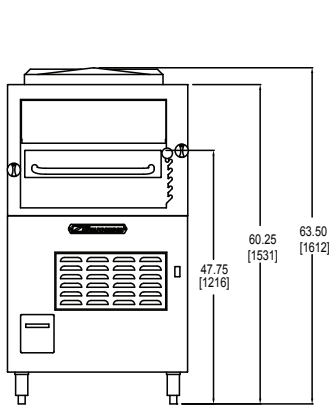
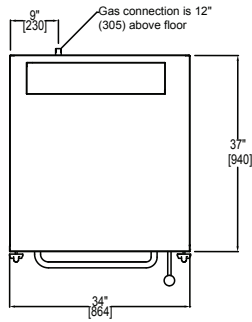
**Warming Oven:** 25" wide and 25" deep oven, located on top of broiler, is heated by the broiler flue gases. 3,000 watt electric heating element optional.



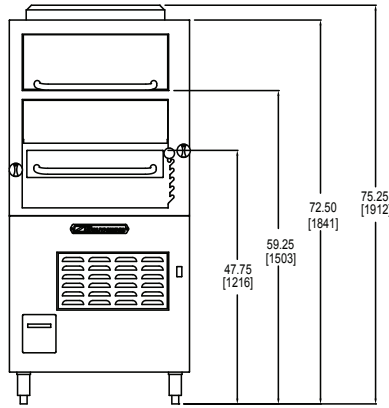
Approval Notes: \_\_\_\_\_

\_\_\_\_\_

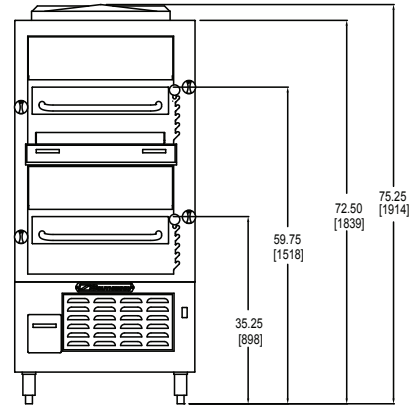
Dimensions shown in inches and (millimeters)



Model 170



Model 171



Model 270

### DIMENSIONS & WEIGHT

SHIPPING CRATE					
MODEL	WIDTH	HEIGHT	DEPTH	VOLUME	WEIGHT
170	45.5" (1156)	83" (2108)	55" (1397)	120.2 cu ft (3.40 cu m)	618 lbs (280.1 kg)
171	45.5" (1156)	83" (2108)	55" (1397)	120.2 cu ft (3.40 cu m)	693 lbs (314.3 kg)
270	45.5" (1156)	83" (2108)	55" (1397)	120.2 cu ft (3.40 cu m)	932 lbs (422.7 kg)

Dimensions shown in inches and (millimeters)

### UTILITY INFORMATION

**GAS:** Each unit has a 3/4" rear gas connection with a male NPT connector. Minimum supply pressure is 7" W.C. for natural gas and 11" W.C. for propane. 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.

**ELECTRICITY:** All models have a 7-foot power cord with a grounded plug to supply 60Hz single-phase 120VAC electric power, 1 AMP.

*NOTE: An optional electric element rated at 3000 watts, 208/236V, is available in the warming oven. A separate electric supply, 208/236V single phase, 20 AMP must be connected to the leads in a terminal box at the rear, near top of broiler. Installation must conform with local codes.*

MODEL	GAS (BTU/HR)		ELECTRICITY (AMPS)	
	NATURAL	PROPANE	120V	208/240V
170	104,000	104,000	1.0	-
171	104,000	104,000	1.0	20.0 (see note)
270	208,000	208,000	2.0	-

### 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.

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

