

A Middleby Company

Used by the World's Top Steakhouses!

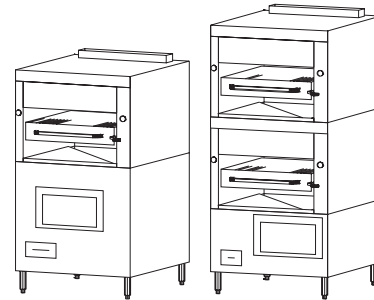
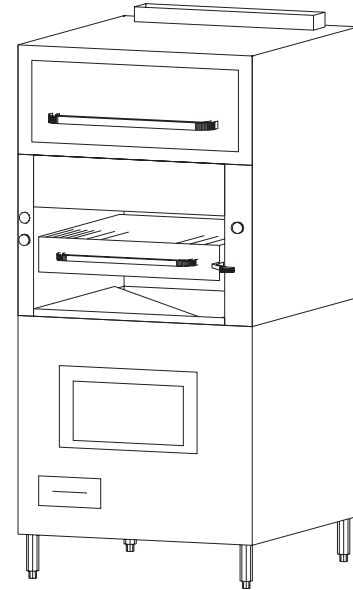
170 (Single Deck); 171 (Single Deck with Warming Oven); 270 (Double Deck)

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 Schwank infrared burners (per deck)
- Stainless steel front and sides
- 90 second preheat with no waiting between loads
- Rugged grid height adjustment mechanism with four 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
- 24/7 **NO QUIBBLE** Warranty

Warming Oven

- Model 171 has a warming oven that is heated by broiler flue gases (25" wide x 25" deep). Electric heating element optional.



STANDARD CONSTRUCTION SPECIFICATIONS

Exterior Finish: Top, front, and sides are 430 stainless steel #3 polish. Aluminized steel back.

Broiler: Infrared broiler (single and double deck). 104,000 BTU (per deck) Schwank broiler burners with separate controls. Constant-burning pilot lighters. Equipped with 115 volt, 60 cycle blower for pressurized primary air, filtered by a 9.5" x 19.5" washable metal mesh air filter. Fully insulated lining and burner box.

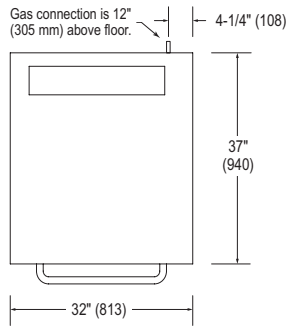
Broiler Grid: Roll-out broiler grid is 24 1/2" wide and 28" deep (rolls out to 17 1/4"), with four height positions. The front 3" receive less heat so can be used as a holding area.

Legs: Stainless steel 6" adjustable legs standard.

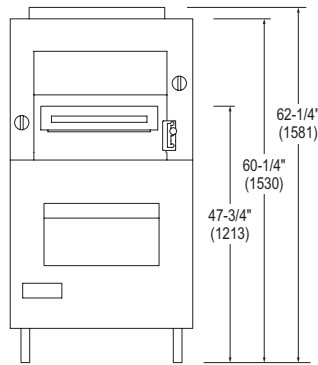
Warming Oven: 25" wide and 25" deep oven, located on top of broiler, is heated by the broiler flue gases.



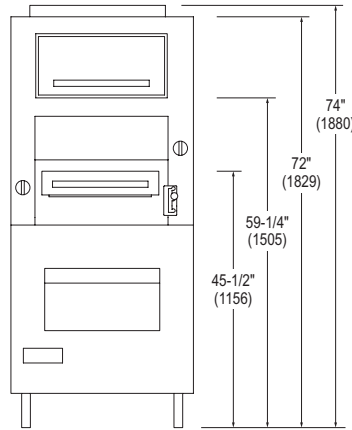
Models: 170 171 270



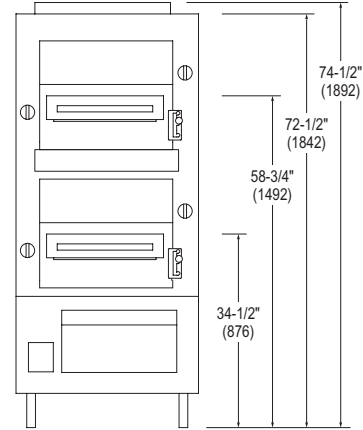
SHIPPING CRATE DIMENSIONS & WEIGHT					
Model	Width	Height	Depth	Volume	Weight
170	45.5 (1156)	83 (2108)	55 (1398)	120.2 cu ft (3.40 cu m)	618 lbs (280 kg)
171	45.5 (1156)	83 (2108)	55 (1398)	120.2 cu ft (3.40 cu m)	693 lbs (315 kg)
270	45.5 (1156)	83 (2108)	55 (1398)	120.2 cu ft (3.40 cu m)	932 lbs (423kg)



Model 170



Model 171



Model B32-270

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. An external pressure regulator and shut off valve must be provided. If using a flexible hose gas connection, the I.D. of the hose must not be smaller than

Model	GAS		ELECTRICITY	
	Natural BTU/Hour	Propane BTU/Hour	120V Amps	208/240V Amps
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	-

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 50 Hz or 60Hz single-phase 120VAC electric power.

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.

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.

OPTIONS AND ACCESSORIES

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

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



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