

Platinum

Standard Features

- 16" wide sectional range with 9-3/4" width plancha griddle available with a cabinet base or as a modular unit (for mounting on countertop, refrigerated or freezer base)
- One 16,000 BTU NAT (15,500 BTU LP) burners with one control knob
- Battery spark ignition
- 1/2" thick reinforced griddle plate
- Side and rear splashers
- 5" deep front rail
- Increased capacity removable stainless steel grease drawer
- Stainless steel front, sides, rear and exterior bottom
- Fully insulated lining and burner box
- 1-1/4" front gas manifold and 1" rear gas connection
- 5" high stainless steel flue riser
- Free battery-design assistance
- (1) year limited parts and labor warranty (reference <http://www.southbendnc.com/service.html> for limited warranty details)

Standard Features of Cabinet-Base Model

- Stainless steel cabinet base with a removable door that can hinge on the right or the left.

- P16N-P (Modular Mount with Plancha Griddle)
- P16C-P (Cabinet Base with Plancha Griddle)

**** PLANCHA UNITS DO NOT ALLOW SPECIFIC TEMPERATURE OPERATION ****

Plancha units have a raised griddle plate for easy cleaning of cooking surface between loads. 3" wide collection on sides allow separation of waste for preparation of next fare. Plancha griddle is 1/2" thick reinforced steel plate powered by cast iron burners provides fast preheat and recovery time. High heat zone with max temperatures of 800°F located on front 2/3 of plate for quick sear with decreased temps on rear 1/3 of plate for product finishing.



Model P16N-P

STANDARD CONSTRUCTION SPECIFICATIONS

Exterior Finish: Front, sides, rear and exterior bottom constructed of #3 polished 430 and 304 stainless steel.

Range: 16"-wide front-manifold sectional range includes 9-3/4" width 16,000 BTU NAT (15,500 BTU LP) griddle with side and rear splashers and grease drawer.

Front Rail: 5" deep front rail.

Flue Riser: 5" high stainless steel flue riser

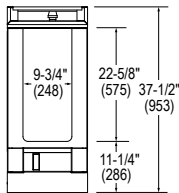
Battery: Unit can be in any position in a battery. If the unit is at the end of the battery, the end side will be solid (rather than have a coverplate over the end of the front manifold).

Legs: 6" stainless steel adjustable legs standard.

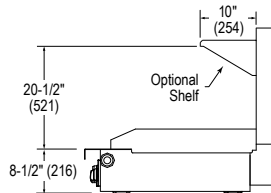
Cabinet Base: Stainless steel cabinet base with a removable door that can hinge on the right or the left.



Models: ☐ P16N-P ☐ P16C-P



TOP VIEW



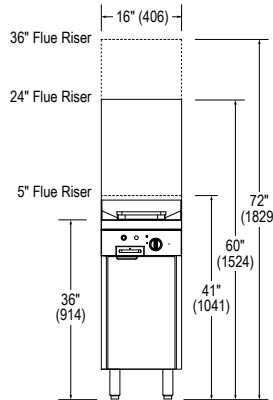
SIDE VIEW of MODULAR MODEL

Solid shelving has a depth of 10".

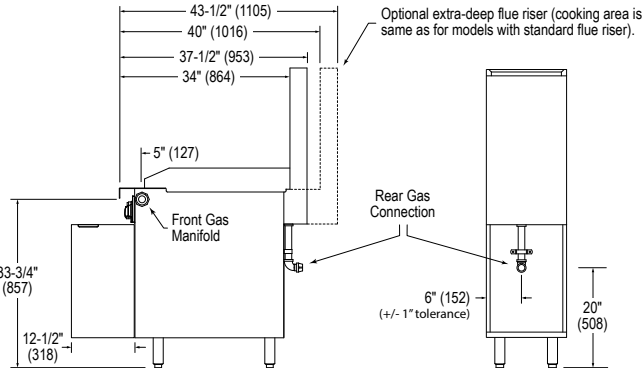
Tubed and Tray shelving have a depth of 11-1/8".

SHIPPING CRATE DIMENSIONS & WEIGHT					
MODEL	WIDTH	HEIGHT	DEPTH	VOLUME	WEIGHT
P16N-P	20" (508)	21" (533)	42.5" (1080)	10.3 cu ft (0.29 cu m)	240 lbs (108.9 kg)
P16C-P	20" (508)	45" (1143)	42.5" (1080)	22.1 cu ft (0.63 cu m)	270 lbs (122.5 kg)

Dimensions shown in inches and (millimeters)

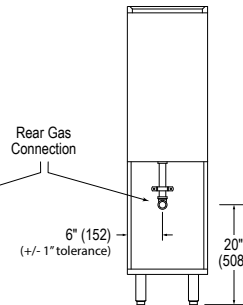


FRONT VIEW



SIDE VIEW

Optional extra-deep flue riser (cooking area is same as for models with standard flue riser).



REAR VIEW

UTILITY INFORMATION

Model	Gas (BTU/hour)	
	Natural	Propane
P16N-P	16,000	15,500
P16C-P	16,000	15,500

GAS: Each unit has a 1-1/4" front manifold that couples to the adjacent sectional unit(s), and a 1" rear gas connection with a male NPT connector. Minimum gas supply pressure is 7" W.C. for natural gas and 11" W.C. for propane. All sectional units require a regulated gas supply (a pressure regulator must be ordered separately). If using a flexible-hose gas connection, the inside diameter 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.

MISCELLANEOUS

- If casters are used with a flexible-hose gas connection, a restraining device should be used to prevent undue strain on the hose.
- Minimum clearance from noncombustible construction is zero. Minimum clearance from combustible construction is 10" (254 mm) on sides and 12" (305 mm) on rear.
- Installation under a vented hood is recommended.
- 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

- ☐ External pressure regulator
- ☐ Casters (front two casters lock)
- ☐ Tray or tubular shelves (12" deep)
- ☐ Front rail options:
 - ☐ Cutouts in front rail for sauce pans
 - ☐ Cable restraint kit (to restrict movement when on casters)
 - ☐ Open-frame base with casters for battery
 - ☐ 7-1/4" deep front rail (to match old style sectional)
 - ☐ 24" or 36" high flue riser
 - ☐ Extra-deep rear-extending flue riser
 - ☐ Square belly bar mounted on 7-1/4" deep front rail
 - ☐ Shelves on flue riser (one on 24" flue riser, one or two on 36" flue riser, 10" deep)
 - ☐ Removable shelf inside cabinet

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



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