

Platinum

Standard Features

- 36" wide sectional range with a standard-oven base, convection-oven base, cabinet base, or as a modular unit (for mounting on countertop, refrigerated or freezer base)
- 9-1/4" deep front rail
- 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)

12" Open Top Features

- Two 35,000 BTU NAT (35,000 BTU LP) patented clog-free burners
- Removable, welded steel top grates
- Removable drip tray

12" Hot Top Features

- Two 16,000 BTU NAT (16,000 BTU LP) burners with one high/low control knob
- Battery spark ignition
- Removable steel plates with 700°F surface temperature on high setting

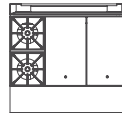
12" Charbroiler Features

- Two 16,000 BTU NAT (14,000 BTU LP) burners with one high/low control knob
- Removable cast iron grates with adjustable front-to-back slope that flip over for either 1/8" or 1/4" grid width
- 600°F even surface temperature on high setting
- Stainless steel burner radiants
- Removable drip tray

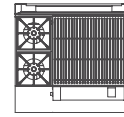
12" Griddle Features

- Two 16,000 BTU NAT (14,000 BTU LP) burners with one control knob
- Manual "G", or Thermostatic "T" controls available (thermostatic control available on 24" only)
- "Insta-On" thermostatic control of griddle surface temperature in the range 180°F to 400°F
- Battery spark ignition
- 1" thick griddle plate with side and rear splashes
- Removable stainless steel grease drawer

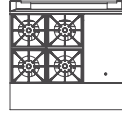
****MANUAL GRIDDLES DO NOT ALLOW SPECIFIC TEMPERATURE OPERATION****



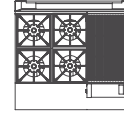
□ P36-BHH
(2) 33,000BTU open top burners and 24" Hot Top



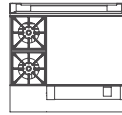
□ P36-BCC
(2) 33,000BTU open top burners and 24" Charbroiler



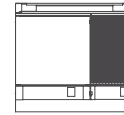
□ P36-BBH
(4) 33,000BTU open top burners and 12" Hot Top



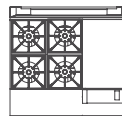
□ P36-BBC
(4) 33,000BTU open top burners and 12" Charbroiler



□ P36-BGG/BTT
(2) 33,000BTU open top burners and 24" Griddle



□ P36-GGC/TTC
24" Griddle and 12" Charbroiler



□ P36-BBG
(4) 33,000BTU open top burners and 12" Griddle

Additional configurations available. Contact factory for details.

*All configurations available with the following oven base options:
N - none
C - cabinet
D - standard oven
A - convection oven



Model P36C-BBC with optional 24" flue riser

Standard Features of Oven-Base Models

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

Front Rail: 9-1/4" 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 cover-plate over the end of the front manifold).

Legs: 6" stainless steel adjustable legs standard.

Model 36D: 45,000 BTU NAT (45,000 BTU LP) oven with standing pilot and thermostat range of 175°F to 550°F (79°C to 288°C). Porcelain enamel interior, measuring 14" high x 26" wide x 26.5" deep. Two racks with five-position side rails.

Model 36A: 45,000 BTU NAT (45,000 BTU LP) convection oven with standing pilot and thermostat range of 175°F to 550°F (79°C to 288°C). Porcelain enamel interior, measuring 14" high x 26" wide x 24" deep. Three racks with five-position side rails. Two-speed, 1/2 hp blower motor.

Model 36C: Stainless steel cabinet base with two removable doors that open from the center.



SHIPPING CRATE DIMENSIONS & WEIGHT

MODEL	WIDTH	HEIGHT	DEPTH	VOLUME	WEIGHT
P36N	45.5" (1156)	23" (584)	55" (1397)	33.3 cu ft (0.94 cu m)	300 lbs ¹ (136.1 kg)
P36C	45.5" (1156)	45" (1143)	55" (1397)	65.2 cu ft (1.85 cu m)	440 lbs ² (199.6 kg)
P36D	45.5" (1156)	45" (1143)	55" (1397)	65.2 cu ft (1.85 cu m)	570 lbs ³ (258.5 kg)
P36A	45.5" (1156)	45" (1143)	55" (1397)	65.2 cu ft (1.85 cu m)	710 lbs ⁴ (322.1 kg)

1-Add 90lbs(40.8kg) to P36N-BGG/BTT, P36N-GGC/TTC models
 2-Add 50lbs(22.6kg) to P36C-BGG/BTT, P36C-GGC/TTC models
 3-Add 90lbs(40.8kg) to P36D-BGG/BTT, P36D-GGC/TTC models
 4-Add 90lbs(40.8kg) to P36D-BGG/BTT, P36D-GGC/TTC models

Dimensions shown in inches and (millimeters)

UTILITY INFORMATION

MODEL	DESCRIPTION	OPEN TOP BTU NAT (LP)	HOT TOP BTU NAT (LP)	GRIDDLE BTU NAT (LP)	CHARBROILER BTU NAT (LP)	TOTAL BTU NAT (LP)	ADD TO TOTAL IF USING OVEN BASE STANDARD OR CONVECTION NAT(LP)
P36-BHH	(2) Open Top Burners/24" Hot Top	70K(70K)	64K(64K)	-	-	134K(134K)	45,000 (42,000)
P36-BBH	(4) Open Top Burners/12" Hot Top	140K(140K)	32K(32K)	-	-	172K(172K)	
P36-BGG/BTT	(2) Open top Burners/24" Griddle	70K(70K)	-	64K(56K)	-	134K(126K)	
P36-BBG/BBT	(4) Open Top Burners/12" Griddle	140K(140K)	-	32K(28K)	-	172K(168K)	
P36-BCC	(2) Open Top Burners/24" Charbroiler	70K(70K)	-	-	64K(56K)	134K(126K)	
P36-BBC	(4) Open top Burners/12" Charbroiler	140K(140K)	-	-	32K(28K)	172K(168K)	
P36-GGC/TTC	24" Griddle/12" Charbroiler	-	-	64K(56K)	32K(28K)	96K(84K)	

BASE MODEL	ELECTRICITY (AMPS)	
	120V	208/240V
N - None	-	-
C - Cabinet	-	-
D - Standard Oven	0*	0*
A - Convection Oven	5.9*	2.7*

Note 1: Specify left or right configuration. For griddle top specify "G" for manual, or "T" for thermostatic controls

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.

ELECTRICITY: All oven models with optional electronic ignition require 50Hz or 60Hz single-phase power. 120V models have a 7-foot power cord with ground plug (5.9A for "A" models). 208/240V models have a terminal block for connection to a single-phase 208/240V source (2.7A for "A" models).

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 combustible construction is 10" on sides and 12" on rear for all units except charbroilers. Charbroiler units are for use in noncombustible locations ONLY.
- Clearance to noncombustible construction is 0" for all tops and bases (except there must be 2" clearance behind the blower motor of convection-oven models).
- 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
- Front rail options:
 - Cutouts in front rail for sauce pans
 - 7-1/4" deep front rail (to match old style sectional)
 - Square belly bar mounted on 7-1/4" deep front rail
- Casters (front two casters lock)
- Cable restraint kit (to restrict movement when on casters)
- 24" or 36" high flue riser
- Shelves on flue riser (one on 24" flue riser, one or two on 36" flue riser, 10" deep, shelving not available above charbroilers)
- Tray or tubular shelving (shelving not available above charbroilers, 12" deep)
- Open-frame base with casters for battery
- Extra-deep rear-extending flue riser
- Stainless steel oven interior
- Salamander or cheesemelter mounted on 36" high flue riser
- Removable shelf inside cabinet
- Grooved griddle surface (Griddle Only)
- Chrome griddle surface (Griddle Only)
- Plated fish grids (Charbroiler only)
- Additional top configurations available. Contact factory for details
- Removable, cast iron grate tops
- Electronic oven pilot ignition (no charge)
- Battery spark ignition for open tops

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

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