

Platinum

Standard Features

- 48" wide sectional range with eight open-top burners available with a standard-oven base, convection-oven base, cabinet base, or as a modular unit (for mounting on countertop, refrigerated or freezer base).
- Eight 35,000 BTU NAT (35,000 BTU LP) patented clog-free burners
- Removable, welded steel top grates
- 9-1/4" deep front rail
- Removable drip tray
- 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
- Standard (1) year limited parts and labor warranty (reference <http://www.southbendnc.com/service.html> for limited warranty details).

Standard Features of Oven-Base Models

- 45,000 BTU NAT (45,000 BTU LP) oven with standing pilot
- Heavy duty, stainless steel door handle
- Porcelain enamel interior
- Oven racks (2 for standard oven, 3 for convection oven)
- "Insta-On" thermostat ranging from 175°F to 550°F
- Standard-oven interior is large enough (26" by 26-1/2") for sheet pans to fit either way
- Convection-oven models have 1/2 hp, two-speed blower

Standard Features of Cabinet-Base Model

- Two 24"-wide stainless steel cabinets in base with removable doors that open from the center.

- ☐ P48N-BBBB (Modular Mount)
- ☐ P48N-BBBB-SU (Modular Mount with Step-Up Rear Burners)
- ☐ P48C-BBBB (Cabinet Base)
- ☐ P48C-BBBB-SU (Cabinet Base with Step-Up Rear Burners)
- ☐ P48D-BBBB (Standard-Oven Base)
- ☐ P48D-BBBB-SU (Standard-Oven Base with Step-Up Rear Burners)
- ☐ P48A-BBBB (Convection-Oven Base)
- ☐ P48A-BBBB-SU (Convection-Oven Base with Step-Up Rear Burners)



Model P48A-BBBB shown with optional 48" Salamander and casters

STANDARD CONSTRUCTION SPECIFICATIONS

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

Range: 48"-wide front-manifold sectional range with eight 35,000 BTU NAT (35,000 BTU LP) clog-free, open-top burners with removable, welded steel top grates.

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 coverplate over the end of the front manifold).

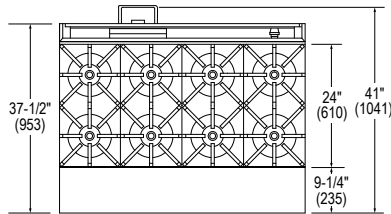
Legs: 6" stainless steel adjustable legs standard.

Model 48D: 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. Right side cabinet.

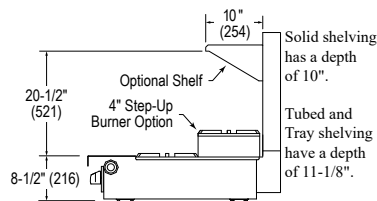
Model 48A: 45,000 BTU NAT (45,000 BTU LP) convection oven with standing pilot and thermostat range of 175°F to 550°F (79°C to 288°C). Porcelain enamel interior, measuring 14" high x 26" wide x 24" deep. Three racks with five-position side rails. Two-speed, 1/2 hp blower motor. Right side cabinet.

Model 48C: Two 24"-wide stainless steel cabinets in base with removable doors that open from the center.





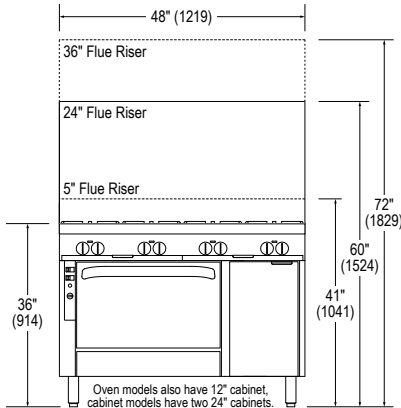
TOP VIEW



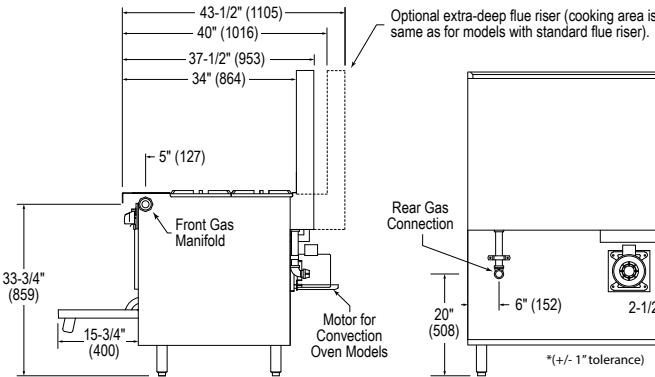
SIDE VIEW of MODULAR MODEL

SHIPPING CRATE DIMENSIONS & WEIGHT					
MODEL	WIDTH	HEIGHT	DEPTH	VOLUME	WEIGHT
P48N-BBBB P48N-BBBB-SU	55" (1397)	23" (584)	55" (1397)	40.3 cu ft (1.14 cu m)	276 lbs (125.2 kg)
P48C-BBBB P48C-BBBB-SU	55" (1397)	45" (1143)	55" (1397)	78.8 cu ft (2.23 cu m)	462 lbs (209.6 kg)
P48D-BBBB P48D-BBBB-SU	55" (1397)	45" (1143)	55" (1397)	78.8 cu ft (2.23 cu m)	568 lbs (257.6 kg)
P48A-BBBB P48A-BBBB-SU	55" (1397)	45" (1143)	55" (1397)	78.8 cu ft (2.23 cu m)	621 lbs (281.7 kg)

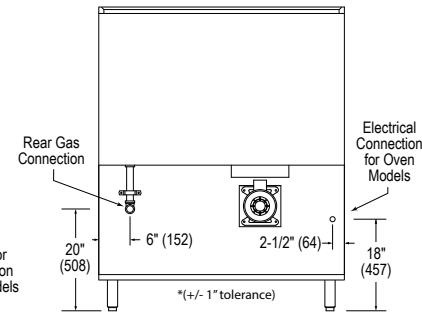
Dimensions shown in inches and (millimeters)



FRONT VIEW



SIDE VIEW



REAR VIEW

UTILITY INFORMATION

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).

MODEL	GAS (BTU/HOUR)		ELECTRICITY (AMPS)	
	NATURAL	PROPANE	120V	208/240V
P48N-BBBB P48N-BBBB-SU	280,000	280,000	-	-
P48C-BBBB P48C-BBBB-SU	280,000	280,000	-	-
P48D-BBBB P48D-BBBB-SU	325,000	325,000	0*	0*
P48A-BBBB P48A-BBBB-SU	325,000	325,000	5.9*	2.7*

*Standing Oven Pilot 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 noncombustible construction is zero (except there must be 2" clearance behind the blower motor of convection-oven models). Minimum clearance from combustible construction is 10" (254 mm) on sides and 6" (152 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
- ☐ 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)
- ☐ Tray or tubular shelving (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
- ☐ Removable, cast iron grate top
- ☐ Electronic oven pilot ignition (no charge)
- ☐ Battery spark ignition

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



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