



# 18" SECTIONAL RANGE PLANCHA GRIDDLE

*Platinum Series*

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



Model P18N-P shown

- P18N-P (Modular Mount with Plancha Griddle)
- P18C-P (Cabinet Base with Plancha Griddle)

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.

**Standard Features**

- 18" wide sectional range with 11-3/4" 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.

**OPTIONS & ACCESSORIES AT ADDITIONAL COST**

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

**STANDARD CONSTRUCTION SPECIFICATIONS**

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

**Range:** 18"-wide front-manifold sectional range includes 11-3/4" 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.

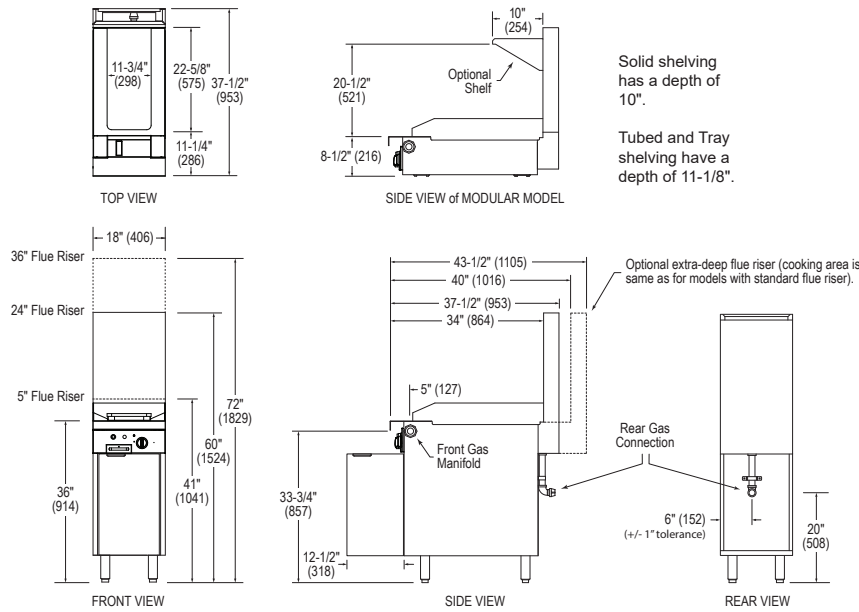
**Cabinet Base:** Stainless steel cabinet base with a removable door that can hinge on the right or the left.



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

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Dimensions shown in inches and (millimeters)



Solid shelving has a depth of 10\"/>

10\"/>

20-1/2\"/>

8-1/2\"/>

Optional Shelf

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

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

**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.

MODEL	GAS (BTU/HOUR)	
	NATURAL	PROPANE
P18N-P	16,000	15,500
P18C-P	16,000	15,500

**DIMENSIONS**

MODEL	SHIPPING CRATE DIMENSIONS & WEIGHT				
	WIDTH	HEIGHT	DEPTH	VOLUME	WEIGHT
P18N-P	20" (508)	21" (533)	42.5" (1080)	10.3 cu ft (0.29 cu m)	240 lbs (108.9 kg)
P18C-P	20" (508)	45" (1143)	42.5" (1080)	22.1 cu ft (0.63 cu m)	270 lbs (122.5 kg)

**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.

**DISCLAIMER**

1. **Oversized Cookware Use Policy** – "Oversized cookware is considered anything 12" in diameter or larger. Larger vessels may be used to straddle over open top grates (although efficiency may be lost when doing so). It is highly recommended when using oversized cookware that its use be limited to the rear portion of the range. IF oversized cookware is used on the front portion and hangs over onto the front rail, excessive heat may be driven and trapped in the front rail and can cause premature damage to the components housed there. This is easily avoided by never allowing cookware to overlap the front rail of the range. Electrical and other components housed in this area should see years of performance under normal intended use."
2. **Cleaning Warning**– "DO NOT use sheet pans when cleaning charbroiler. Use of sheet pans reflects too much heat into a non-flued area and causes irreparable damage. Damage due to blocking the charbroiler grates with a sheet pan while the burners are turned on is not covered under warranty."

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

