



## 24" SECTIONAL RANGE FULL-WIDTH CHARBROILER

*Platinum Series*



Model P24C-CC shown with optional casters

P24N-CC (Modular Mount)

P24C-CC (Cabinet Base)

### Standard Features

- 24" wide sectional range with full-width charbroiler available with a cabinet base or as a modular unit (for mounting on countertop, refrigerated or freezer base)
- Four 16,000 BTU NAT (14,000 BTU LP) burners with two high/low control knobs
- 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
- 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
- (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 with removable doors that open from the center

### OPTIONS & ACCESSORIES AT ADDITIONAL COST

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

### STANDARD CONSTRUCTION SPECIFICATIONS

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

**Range:** 24"-wide front-manifold sectional range with 64,000 BTU NAT (56,000 BTU LP) full-width charbroiler with removable cast iron grates and operating surface temperature of up to 600°F (315°C).

**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.

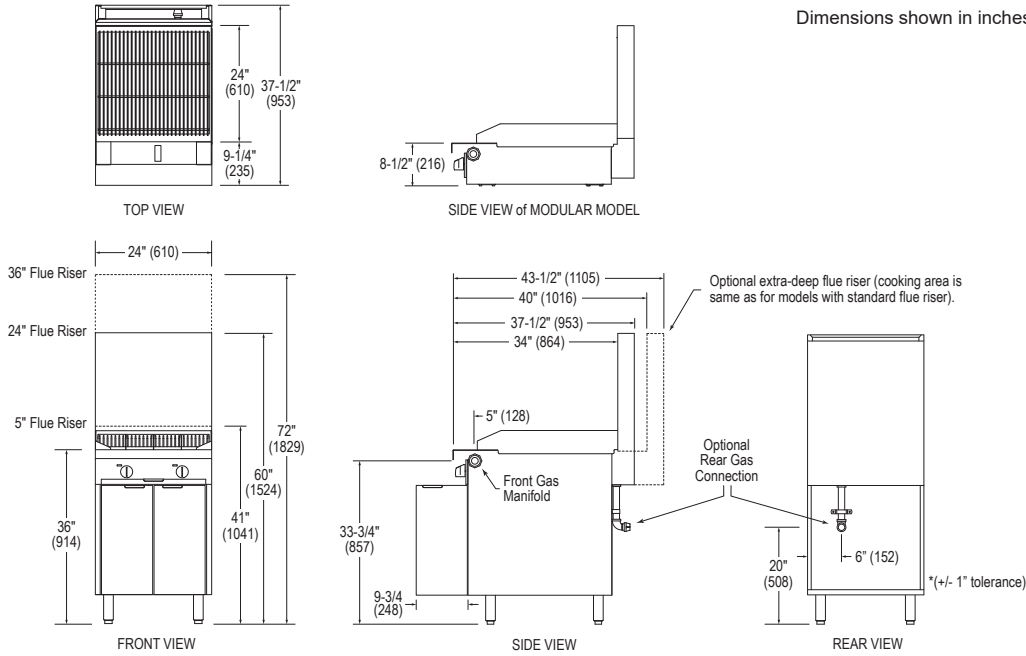
**Model 24C:** Stainless steel cabinet base with two removable doors that open from the center.



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

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Dimensions shown in inches and (millimeters)



**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
P24N-CC	64,000	56,000
P24C-CC	64,000	56,000

**DIMENSIONS**

MODEL	SHIPPING CRATE DIMENSIONS & WEIGHT				
	WIDTH	HEIGHT	DEPTH	VOLUME	WEIGHT
P24N-CC	39" (991)	21" (533)	44" (1118)	20.9 cu ft (0.59 cu m)	260 lbs (117.9 kg)
P24C-CC	39" (991)	45" (1143)	44" (1118)	44.7 cu ft (1.27 cu m)	400 lbs (181.4 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. For use in noncombustible locations only.
- 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.**

