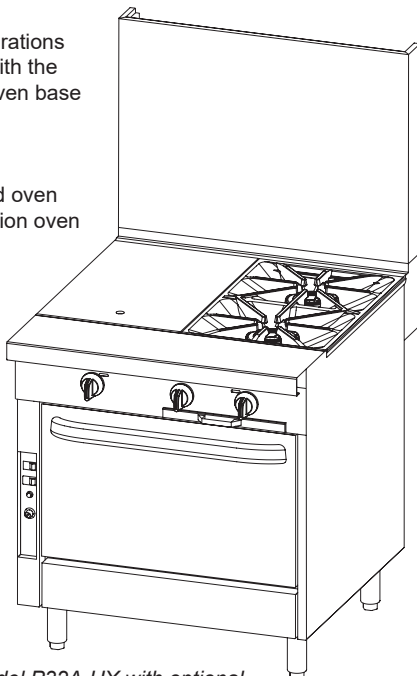









# 32" SECTIONAL RANGE COMBINATION TOPS

*Platinum Series*

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



Model P32A-HX with optional 24" flue riser and optional, removable cast iron grate

- |  |   |   |
|--|---|---|
|  <b>P32-XH</b><br>(2) 45,000BTU Pyromax open top burners and 16" Hot Top            |  <b>P32-XC</b><br>(2) 45,000BTU Pyromax open top burners and 16" Charbroiler |  <b>P32-GC / P32-TC</b><br>16" Griddle and 16" Charbroiler |
|  <b>P32-XH-RE</b><br>(2) 45,000BTU Pyromax open top burners and 16" Hot Top in rear |  <b>P32-HC</b><br>16" Hot Top and 16" Charbroiler                            | Additional configurations available.<br><br>Contact factory for details.  |
|  <b>P32-XG / P32-XT</b><br>(2) 45,000BTU Pyromax open top burners and               |  <b>P32-HG / P32-HT</b><br>16" Hot Top and 16" Griddle                       |   |

### Standard Features

- 32" 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 and sides
- 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).

### 16" Open Top Features

- Two **Signature** Pyromax 45,000 BTU NAT (45,000 BTU LP) patented clog-free burners
- Removable, welded steel top grates
- Removable drip tray

### 16" Hot Top Features

- Two 20,000 BTU NAT (18,000 BTU LP) burners with one high/low control knobs
- Battery spark ignition
- Removable steel plates with 700°F surface temperature on high setting

### 16" Charbroiler Features

- Two 20,000 BTU NAT (18,000 BTU LP) burners with one 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
- Removable drip tray

### 16" Griddle Features

- Two 20,000 BTU NAT (18,000 BTU LP) burners with one control knob
- Manual "G", or Thermostatic "T" controls available
- "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\*\***

### OPTIONS & ACCESSORIES AT ADDITIONAL COST

- |   |   |   |
|---|---|---|
| <input type="checkbox"/> External pressure regulator                                | <input type="checkbox"/> 24" or 36" high flue riser   | <input type="checkbox"/> Grooved griddle surface (Griddle Only)                               |
| <input type="checkbox"/> Front rail options:  | <input type="checkbox"/> Shelves on flue riser (one on 24" flue riser, one or two on 36" flue riser, 10" deep, shelving not available above charbroilers) | <input type="checkbox"/> Chrome griddle surface (Griddle Only)                                |
| <input type="checkbox"/> Cutouts in front rail for sauce pans                       | <input type="checkbox"/> Tray or tubular shelving (shelving not available above charbroilers, 12" deep)   | <input type="checkbox"/> Plated fish grids (Charbroiler only)                                 |
| <input type="checkbox"/> 7-1/4" deep front rail (to match old style sectional)      | <input type="checkbox"/> Open-frame base with casters for battery   | <input type="checkbox"/> Additional top configurations available. Contact factory for details |
| <input type="checkbox"/> Square belly bar mounted on 7-1/4" deep front rail         | <input type="checkbox"/> Extra-deep rear-extending flue riser   | <input type="checkbox"/> Removable, cast iron grate tops                                      |
| <input type="checkbox"/> Casters (front two casters lock)                           | <input type="checkbox"/> Salamander or cheesemelter mounted on 36" high flue riser  | <input type="checkbox"/> Battery spark ignition for open tops                                 |
| <input type="checkbox"/> Cable restraint kit (to restrict movement when on casters) | <input type="checkbox"/> Removable shelf inside cabinet   | <input type="checkbox"/> Electronic oven pilot ignition (no charge)                           |
| <input type="checkbox"/> Stainless steel oven interior                              |   |   |

### STANDARD CONSTRUCTION SPECIFICATIONS

**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 coverplate over the end of the front manifold).

**Legs:** 6" stainless steel adjustable legs standard.

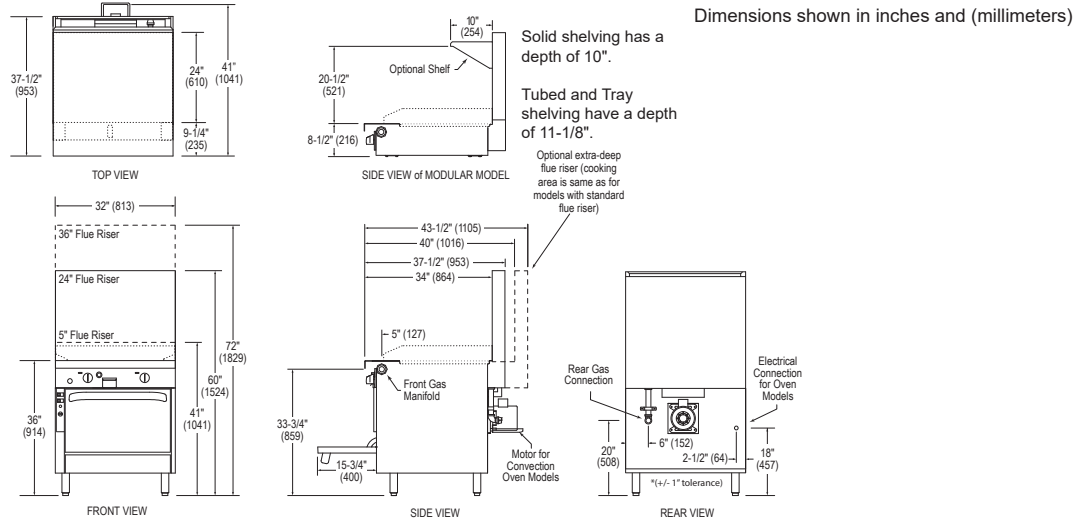
**Model 32D:** 45,000 BTU NAT (45,000 BTU LP) oven with standing pilot and thermostat range of 175°F to 550°F (79°C to 288°C). Porcelain enamel interior, measuring 14" high x 26" wide x 26.5" deep. Two racks with five-position side rails.

**Model 32A:** 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 32C:** Stainless steel cabinet base with two removable doors that open from the center.



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



**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)
P32-XH	(2) Open Top Burners / 16" Hot Top	90K(90K)	40K(36K)	-	-	130K(120K)	45,000 (45,000)
P32-XH-RE	(2) Open Top Burners / Rear Hot Top	90K(90K)	40K(36K)	-	-	130K(120K)	
P32-XG/T	(2) Open top Burners / 16" Griddle	90K(90K)	-	40K(36K)	-	130K(120K)	
P32-XC	(2) Open Top Burners / 16" Charbroiler	90K(90K)	-	-	40K(36K)	130K(120K)	
P32-HC	16" Hot Top / 16" Charbroiler	-	40K(36K)	-	40K(36K)	80K(72K)	
P32-HG/T	16" Hot Top / 16" Griddle	-	40K(36K)	40K(36K)	-	80K(72K)	
P32-G/TC	16" Griddle / 16" Charbroiler	-	-	40K(36K)	40K(36K)	80K(72K)	

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 \*Standing Oven Pilot Models

**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 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).

**DIMENSIONS**

SHIPPING CRATE DIMENSIONS & WEIGHT					
MODEL	WIDTH	HEIGHT	DEPTH	VOLUME	WEIGHT
P32N	39" (991)	21" (533)	44" (1118)	20.9 cu ft (0.59 cu m)	300 lbs <sup>1</sup> (136 kg)
P32C	39" (991)	42.5" (1118)	44" (1118)	42.2 cu ft (1.19 cu m)	440 lbs <sup>2</sup> (200 kg)
P32D	39" (991)	42.5" (1118)	44" (1118)	42.2 cu ft (1.19 cu m)	570 lbs <sup>3</sup> (259 kg)
P32A	39" (991)	42.5" (1118)	44" (1118)	42.2 cu ft (1.19 cu m)	710 lbs <sup>4</sup> (322 kg)

**NOTES:**  
 1-Add 90lbs(40.8kg) to P32N-HG/T and P32N-GC/T models  
 2-Add 50lbs(22.6kg) to P32C-HG/T and P32C-GC/T models  
 3-Add 90lbs(40.8kg) to P32D-HG/T and P32D-GC/T models  
 4-Add 90lbs(40.8kg) to P32A-HG/T and P32A-GC/T 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 griddles and hot tops, pyromax tops need 13" on sides and 6" on rear. 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.

**DISCLAIMER**

- 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."
- 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.**

