



## 36" SECTIONAL RANGE SIX 3,500 WATT INDUCTION HOBS

*Platinum Series*



Model P36T-III shown

For use with induction safe cookware ONLY.  
Look for the induction ready logo below.



- P36N-III (Modular Mount)
- P36C-III (Cabinet Base)
- P36T-III (Electric TruVection Oven Base)

### Standard Features

- 36" wide sectional range with six 12" induction cook tops
- Configured with a TruVection oven base, cabinet base, or as a modular unit (for mounting on countertop, refrigerated or freezer base)
- (6) 3,500 WATT induction elements
- Removable, 12" elements for service
- High impact CERAN® glass top
- 0-9 power level LED indicator per cooking element
- Automatic infrared shut-off sensor prevents overheating
- 9-1/4" deep front rail
- Removable drip tray
- 100% stainless steel construction
- 1-1/4" front gas manifold and 1" rear gas connection for integration into batteries and suites
- 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 doors that open from the center or can be removed for open storage

### Standard Features of TruVection-Base Models

- Reference TruVection Spec Sheet

### OPTIONS & ACCESSORIES AT ADDITIONAL COST

- External pressure regulator
- Casters (front two casters lock)
- Front rail options:
  - Cutouts in front rail for sauce pans
  - Cable restraint kit (to restrict movement when on casters)
  - 7-1/4" deep front rail (to match old style sectional)
  - Open-frame base with casters for battery
  - Square belly bar mounted on 7-1/4" deep front rail
  - Removable shelf inside cabinet

### STANDARD CONSTRUCTION SPECIFICATIONS

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

**Range:** 36"-wide front-manifold sectional range with six induction elements.

**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).

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

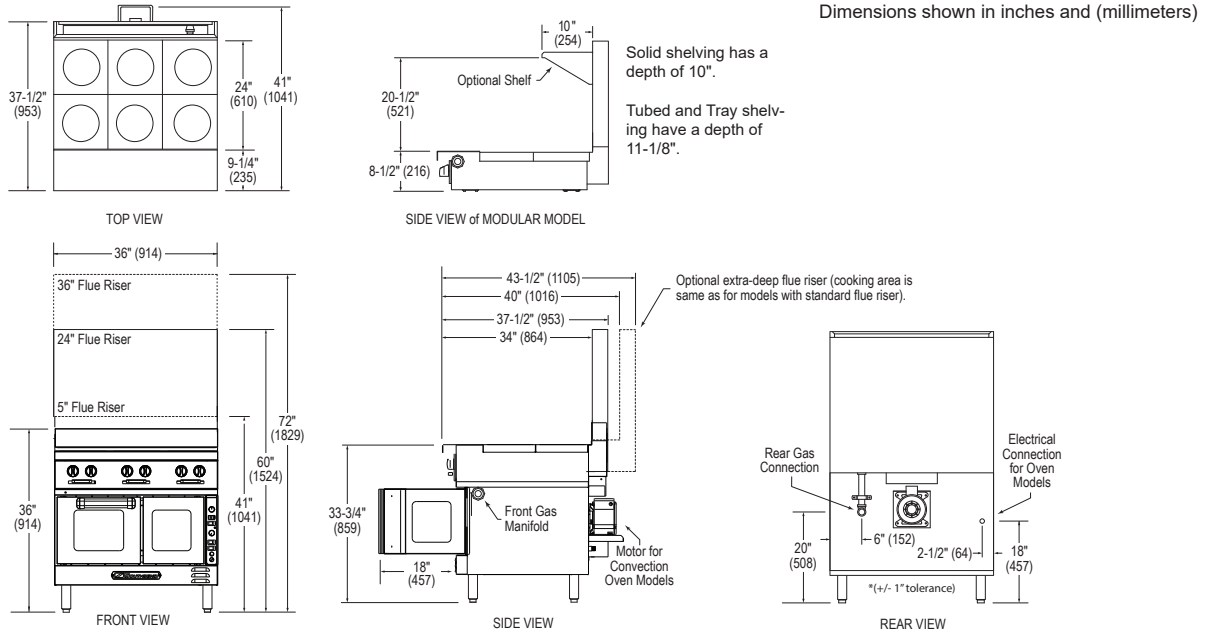
**Model 36T:** Reference Electric TruVection Spec Sheet.

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



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

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**UTILITY INFORMATION**

**ELECTRIC:**

- Standard: 240/60 3 phase. Rear 3 pole terminal block for electrical connection. Must be wired by licensed electrician
- Optional: 240/60 1 phase. Rear 3 pole terminal block for electrical connection. Must be wired by licensed electrician
- Optional: 208/60 available

INDUCTION ELECTRICAL DATA	AMPS*	
	1 PHASE	3 PHASE
(6) 3.5 KW Heating Elements Total 21 KW	88	51
P36N-III with TVES/10SC	*Reference Electric TruVection Spec Sheet	

**DIMENSIONS**

MODEL	SHIPPING CRATE DIMENSIONS & WEIGHT				
	WIDTH	HEIGHT	DEPTH	VOLUME	WEIGHT
P36N-III	36" (914)	19" (483)	37.5" (953)	16.23 cu ft (.45 cu m)	300 lbs. (136 kg)
P36C-III	36" (914)	36" (914)	41" (1041)	30.7 cu ft (.86 cu m)	567 lbs. (257 kg)
P36T-III	36" (914)	36" (914)	41" (1041)	30.7 cu ft (.86 cu m)	630 lbs. (272 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 (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.

**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.**

