

Platinum

- P16N-C (Modular Mount)
- P16C-C (Cabinet Base)

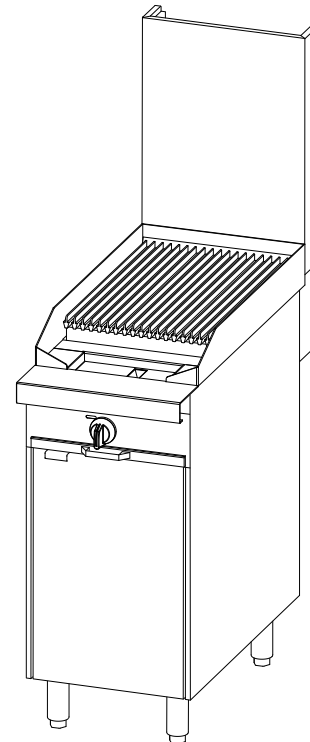
Job _____
Item# _____

Standard Features

- 16" 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)
- Two 20,000 BTU NAT (18,000 BTU LP) burners with one high/low control knob
- 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 drippings 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
- (3) years 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.



Model P16C-C with optional 24" flue riser

STANDARD CONSTRUCTION SPECIFICATIONS

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

Range: 16"-wide front-manifold sectional range with 40,000 BTU NAT (36,000 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.

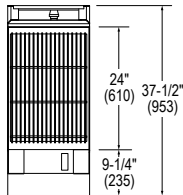
Battery: Unit can be in any position in a battery. If the unit is at the end of the battery, the end side will be solid (rather than have a coverplate over the end of the front manifold).

Legs: 6" stainless steel adjustable legs standard.

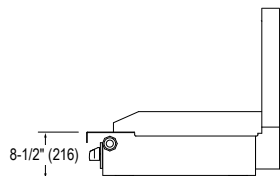
Cabinet Base: Stainless steel cabinet base with a removable door that can hinge on the right or the left.



Models: P16N-C P16C-C



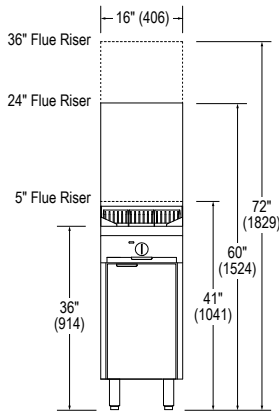
TOP VIEW



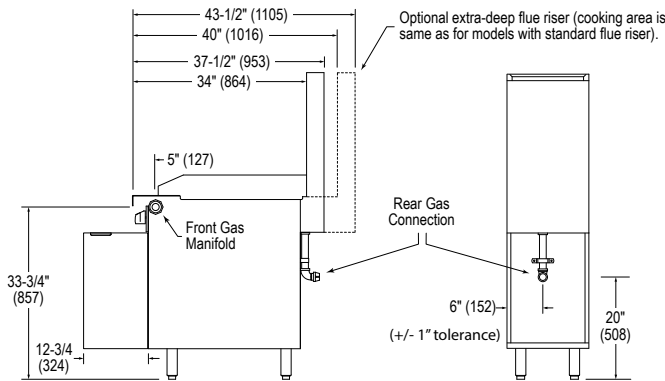
SIDE VIEW of MODULAR MODEL

SHIPPING CRATE DIMENSIONS & WEIGHT					
MODEL	WIDTH	HEIGHT	DEPTH	VOLUME	WEIGHT
P16N-C	20" (508)	21" (533)	42.5" (1080)	10.3 cu ft (0.29 cu m)	240 lbs (108.9 kg)
P16C-C	20" (508)	45" (1143)	42.5" (1080)	22.1 cu ft (0.63 cu m)	270 lbs (122.5 kg)

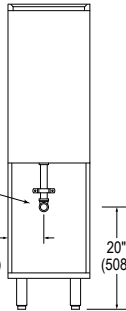
Dimensions shown in inches and (millimeters)



FRONT VIEW



SIDE VIEW



REAR VIEW

UTILITY INFORMATION

MODEL	GAS (BTU/HOUR)	
	NATURAL	PROPANE
P16N-C	40,000	36,000
P16C-C	40,000	36,000

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.

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.

OPTIONS and ACCESSORIES

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

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



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