# 24" SECTIONAL RANGE Full-Width Charbroiler

P24N-CC (Modular Mount)
P24C-CC (Cabinet Base)

gop

Item#



# Platinum

#### **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
- (3) years limited parts and labor warranty (reference <a href="http://www.southbendnc.com/service.html">http://www.southbendnc.com/service.html</a> for limited warranty details).

#### Standard Features of Cabinet-Base Model

Stainless steel cabinet with removable doors that open from the center



Model P24C-CC shown with optional casters

### 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.

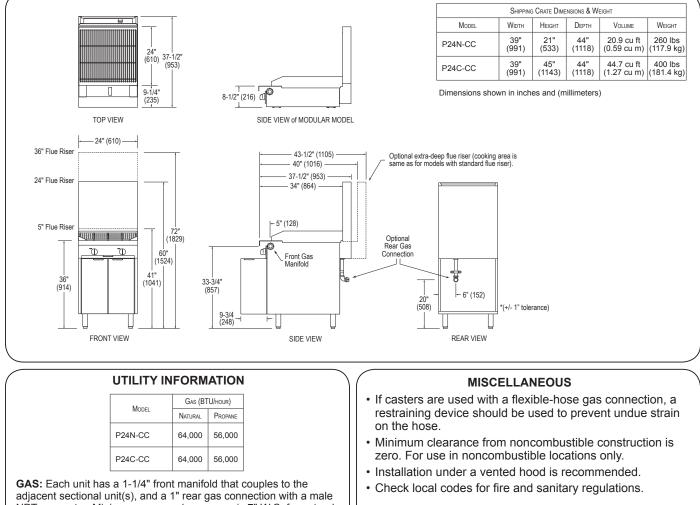
Flue Riser: 5" high stainless steel flue riser

**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.





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.

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



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

1100 Old Honeycutt Road, Fuquay-Varina, NC 27526 (919) 762-1000 www.southbendnc.com