

Platinum

Standard Features

- 36" wide sectional range with full-width uniform hot top available with a standard-oven base, convection-oven base, cabinet base, or as a modular unit (for mounting on countertop, refrigerated or base)
- Six 16,000 BTU NAT (16,000 BTU LP) burners with three high/low control knobs
- Battery spark ignition
- Removable steel plates with 700°F surface temperature on high setting
- 9-1/4" deep front rail
- 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).

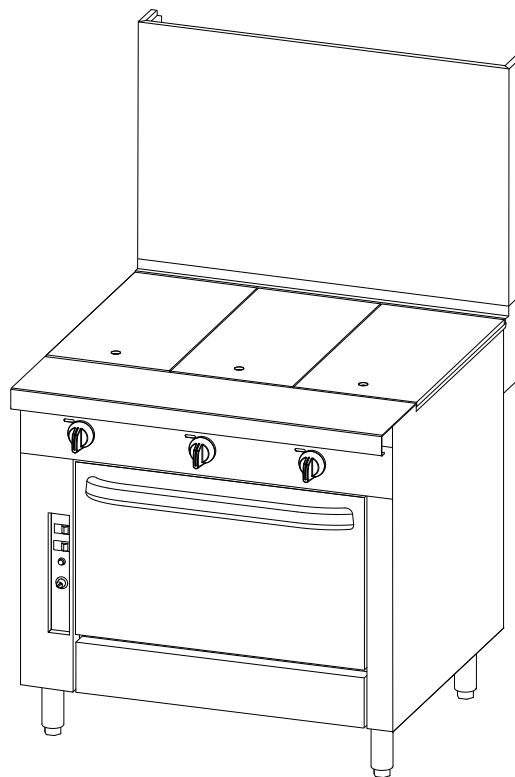
Standard Features of Oven-Base Models

- 45,000 BTU NAT (45,000 BTU LP) oven with standing pilot
- Heavy duty, stainless steel door handle
- Porcelain enamel interior
- Oven racks (2 for standard oven, 3 for convection oven)
- "Insta-On" thermostat ranging from 175°F to 550°F
- Standard-oven interior is large enough (26" by 26-1/2") for sheet pans to fit either way
- Convection-oven models have 1/2 hp, two-speed blower

Standard Features of Cabinet-Base Model

- Stainless steel cabinet with removable doors that open from the center

- P36N-HHH (Modular Mount)
- P36C-HHH (Cabinet Base)
- P36D-HHH (Standard-Oven Base)
- P36A-HHH (Convection-Oven Base)



Model P36A-HHH with optional 24" flue riser

Job _____
Item# _____

STANDARD CONSTRUCTION SPECIFICATIONS

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

Range: 36"-wide front-manifold sectional range with full-width 96,000 BTU NAT (96,000 BTU LP) uniform hot top with removable steel plates and a surface temperature of up to 700°F (371°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.

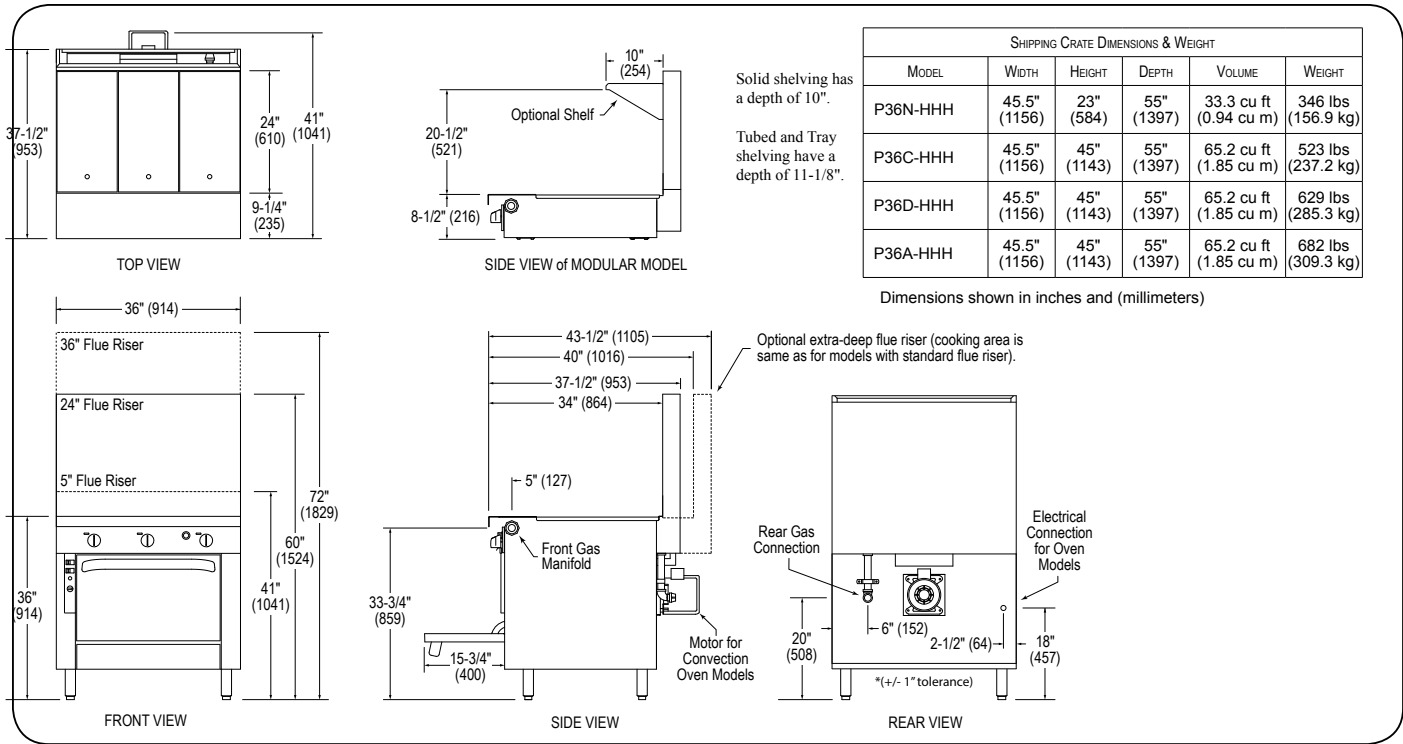
Model 36D: 45,000 BTU NAT (45,000 BTU LP) oven with standing pilot and thermostat range of 175°F to 550°F (79°C to 288°C). Porcelain enamel interior, measuring 14" high x 26" wide x 26.5" deep. Two racks with five-position side rails.

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



Models: P36N-HHH P36C-HHH P36D-HHH P36A-HHH



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) | | ELECTRICITY (AMPS) | |
|----------|----------------|---------|--------------------|----------|
| | NATURAL | PROPANE | 120V | 208/240V |
| P36N-HHH | 96,000 | 96,000 | - | - |
| P36C-HHH | 96,000 | 96,000 | - | - |
| P36D-HHH | 141,000 | 141,000 | 0* | 0* |
| P36A-HHH | 141,000 | 141,000 | 5.9* | 2.7* |

*Standing Oven Pilot Models

ELECTRICITY: All oven models with optional electronic ignition require 50Hz or 60Hz single-phase power. 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).

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 12" (305 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.

OPTIONS and ACCESSORIES

- External pressure regulator
- Cable restraint kit (to restrict movement when on casters)
- Open-frame base with casters for battery
- Front rail options:
 - Cutouts in front rail for sauce pans
 - 24" or 36" high flue riser
 - Extra-deep rear-extending flue riser
 - 7-1/4" deep front rail (to match old style sectional)
 - Shelves on flue riser (one on 24" flue riser, one or two on 36" flue riser, 10" deep)
 - Stainless steel oven interior
 - Square belly bar mounted on 7-1/4" deep front rail
 - Tray or tubular shelving (12" deep)
 - Salamander or cheesemelter mounted on 36" flue riser flue riser
 - Casters (front two casters lock)
 - Removable shelf inside cabinet
 - Electronic oven pilot ignition (no charge)

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



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