

Platinum Series

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 or refrigerated base)
- Six 16,000 BTU burners with three high/low control knobs
- Removable steel plates with 700°F surface temperature on high setting
- 9-1/4" 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", 24", or 36" high flue riser with optional shelves (one on 24" flue riser, one or two on 36" flue riser; shelves can be solid, tray, or tubed)
- Free battery-design assistance
- Warranty: two years on specified operational parts and one year on labor from date of purchase

Standard Features of Oven-Base Models

- 45,000 BTU oven with electronic pilot ignition
- Cool-to-the-touch handle
- Porcelain enamel interior
- Oven racks (2 for standard oven, 3 for convection oven)
- "Insta-On" thermostat ranging from 150°F to 500°F
- Standard-oven interior is large enough (26" by 26-1/2") for sheet pans to fit either way
- Convection-oven models have 1/3 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 36" flue riser and casters

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 full-width 96,000 BTU uniform hot top with removable steel plates and a surface temperature of up to 700°F (371°C).

Front Rail: 9-1/4" front rail.

Flue Riser 5", 24", or 36" high flue riser with optional shelves (one on 24" flue riser, one or two on 36" flue riser). Shelves can be solid, tray, or tubed.

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 36A: 45,000 BTU oven with electronic ignition and thermostat range of 150°F to 500°F (66°C to 260°C). Porcelain enamel interior, measuring 14" high x 26" wide x 26.5" deep. Two racks with five-position side rails.

Model 36D: 45,000 BTU convection oven with electronic ignition and thermostat range of 150°F to 500°F (66°C to 260°C). Porcelain enamel interior, measuring 14" high x 26" wide x 24" deep. Three racks with five-position side rails. Two-speed, 1/3 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

SHIPPING CRATE DIMENSIONS & WEIGHT

Model	Width	Height	Depth	Volume	Weight
P36N-HHH	45.5" (1156)	23" (584)	55" (1397)	33.3 cu ft (0.95 cu m)	346 lbs (157 kg)
P36C-HHH	45.5" (1156)	45" (1143)	55" (1397)	65.2 cu ft (1.85 cu m)	523 lbs (238 kg)
P36D-HHH	45.5" (1156)	45" (1143)	55" (1397)	65.2 cu ft (1.85 cu m)	629 lbs (286 kg)
P36A-HHH	45.5" (1156)	45" (1143)	55" (1397)	65.2 cu ft (1.85 cu m)	682 lbs (310 kg)

Dimensions shown in inches and (millimeters)

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.

Model	Gas (BTU/hour)		Electricity (Amps)	
	Natural	Propane	120V	208/240V
P36N-HHH	96,000	84,000	-	-
P36C-HHH	96,000	84,000	-	-
P36D-HHH	141,000	126,000	1.0	1.0
P36A-HHH	141,000	126,000	4.8	2.6

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: Both standard-oven and convection-oven models require 50Hz or 60Hz single-phase power. 120V models have a 7-foot power cord with ground plug. 208/240V models have a terminal block for connection to a single-phase 208/240V source.

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)
- Stainless steel exterior bottom
- Front rail options:
 - cutouts in front rail for sauce pans
 - 5", 24", or 36" high flue riser
 - Stainless steel oven interior
 - 7-1/4" front rail (to match old style sectional)
 - Shelves on flue riser (one on 24" flue riser, one or two on 36" flue riser)
 - Salamander or cheesemelter mounted on flue riser
 - square belly bar mounted on 7-1/4" front rail
 - Shelves can be solid, tray, or tubed
 - Removable shelf inside cabinet
 - water spray hose on 4" spreader cabinet
 - Open-frame base with casters for battery
 - pot-filling water faucet on front rail
 - Extra-deep rear-extending flue riser
 - Casters (front two casters lock)
 - Stainless steel rear

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



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