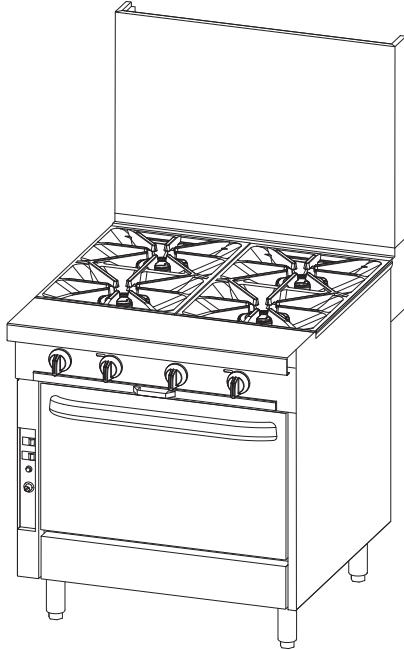


36" SECTIONAL RANGE

FOUR 45,000 BTU OPEN-TOP BURNERS

Platinum Series



Model P36A-XX with optional 24" flue riser and optional, removable cast iron grates

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

Standard Features

- 36" wide sectional range with four open-top burners available with a standard-oven base, convection-oven base, cabinet base, or as a modular unit (for mounting on countertop, refrigerated or freezer base)
- Four Signature Pyromax 45,000 BTU NAT (45,000 BTU LP) patented clog-free burners
- Removable, cast iron grate tops
- 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
- (1) year limited parts and labor warranty
(reference <https://southbendnc.com/service-and-parts> 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

OPTIONS & ACCESSORIES AT ADDITIONAL COST

<input type="checkbox"/> External pressure regulator <input type="checkbox"/> Front rail options: <ul style="list-style-type: none"> <input type="checkbox"/> Cutouts in front rail for sauce pans <input type="checkbox"/> 7-1/4" deep front rail (to match old style sectional) <input type="checkbox"/> Square belly bar mounted on 7-1/4" deep front rail <input type="checkbox"/> Casters (front two casters lock) 	<input type="checkbox"/> Cable restraint kit (to restrict movement when on casters) <input type="checkbox"/> 24" or 36" high flue riser <input type="checkbox"/> Shelves on flue riser (one on 24" flue riser, one or two on 36" flue riser, 10" deep) <input type="checkbox"/> Tray or tubular shelving (12" deep) <input type="checkbox"/> Open-frame base with casters for battery	<input type="checkbox"/> Extra-deep rear-extending flue riser <input type="checkbox"/> Stainless steel oven interior <input type="checkbox"/> Salamander or cheesemelter mounted on 36" high flue riser <input type="checkbox"/> Removable shelf inside cabinet <input type="checkbox"/> Electronic oven pilot ignition (no charge) <input type="checkbox"/> Removable, welded steel top grates
--	---	--

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 four 45,000 BTU NAT (45,000 BTU LP) clog-free, open-top burners with removable, cast iron grate tops.

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.

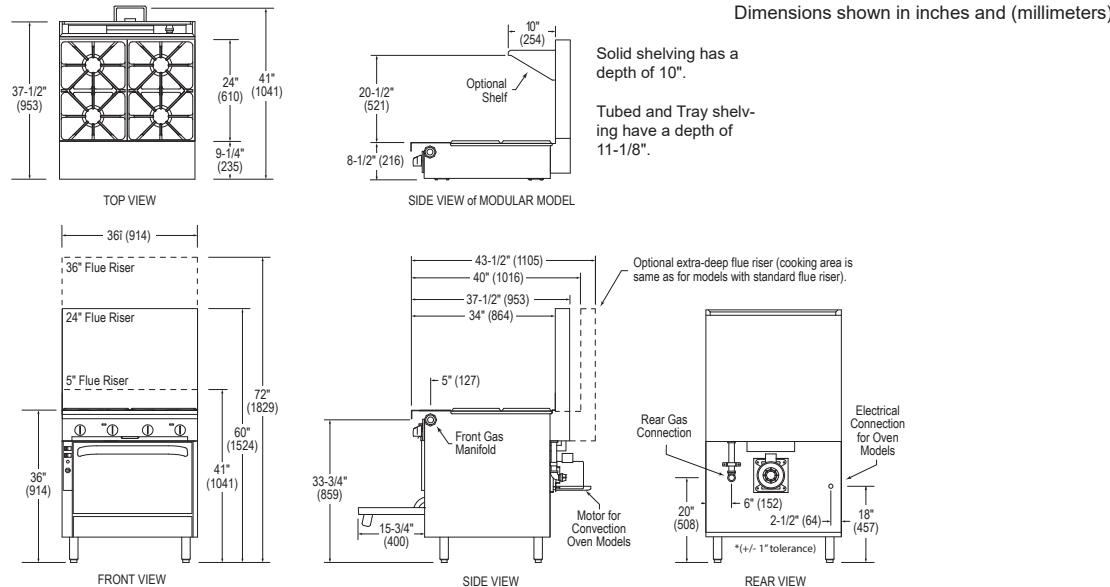
Model 36D: 45,000 BTU NAT (45,000 BTU LP) oven with standing pilot and thermostat range of 175°F to 550°F (79°C to 288°C). Porcelain enamel interior, measuring 14" high x 26" wide x 26.5" deep. Two racks with five-position side rails.

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.



Approval Notes: _____



Dimensions shown in inches and (millimeters)

Solid shelving has a depth of 10".

Tubed and Tray shelving have a depth of 11-1/8".

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.

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).

MODEL	GAS (BTU/HOUR)		ELECTRICITY (AMPS)	
	NATURAL	PROPANE	120V	208/240V
P36N-XX	180,000	180,000	-	-
P36C-XX	180,000	180,000	-	-
P36D-XX	225,000	225,000	0*	0*
P36A-XX	225,000	225,000	5.9*	2.7*

*Standing Oven Pilot Models

DIMENSIONS

MODEL	SHIPPING CRATE DIMENSIONS & WEIGHT				
	WIDTH	HEIGHT	DEPTH	VOLUME	WEIGHT
P36N-XX	45.5" (1156)	23" (584)	55" (1397)	33.3 cu ft (0.94 cu m)	315 lbs (142.9 kg)
P36C-XX	45.5" (1156)	45" (1143)	55" (1397)	65.2 cu ft (1.85 cu m)	490 lbs (222.3 kg)
P36D-XX	45.5" (1156)	45" (1143)	55" (1397)	65.2 cu ft (1.85 cu m)	630 lbs (285.8 kg)
P36A-XX	45.5" (1156)	45" (1143)	55" (1397)	65.2 cu ft (1.85 cu m)	670 lbs (303.9 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 13" (330 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

- 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."

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

