



48" SECTIONAL RANGE Full-Width Charbroiler

Platinum Series

Standard Features

- 48"-wide sectional range with full-width charbroiler available with a standard-oven base, convection-oven base, cabinet base, or as a modular unit (for mounting on countertop, refrigerated or freezer base)
- Eight 16,000 BTU NAT (14,000 BTU LP) burners with four 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
- Cast iron radiants or "lava rocks" (field convertible)
- 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
- Warranty: two years on specified operational parts and one year on labor from date of purchase

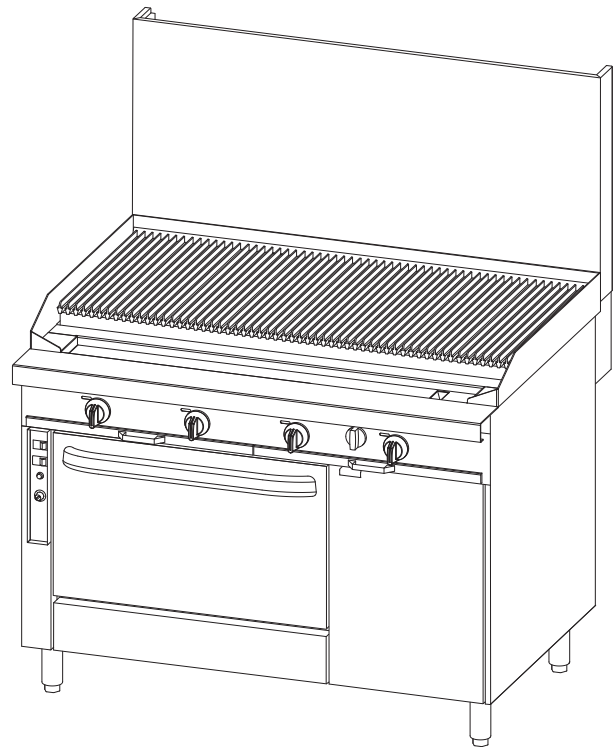
Standard Features of Oven-Base Models

- 45,000 BTU NAT (42,000 BTU LP) oven with standing pilot
- Cool-to-the-touch 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

- Two 24"-wide stainless steel cabinets in base with removable doors that open from the center.

- P48N-CCCC (Modular Mount)
- P48C-CCCC (Cabinet Base)
- P48D-CCCC (Standard-Oven Base)
- P48A-CCCC (Convection-Oven Base)



Model P48A-CCCC with optional 24" flue riser

Job
#

STANDARD CONSTRUCTION SPECIFICATIONS

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

Range: 48"-wide front-manifold sectional range with 128,000 BTU NAT (112,000 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.

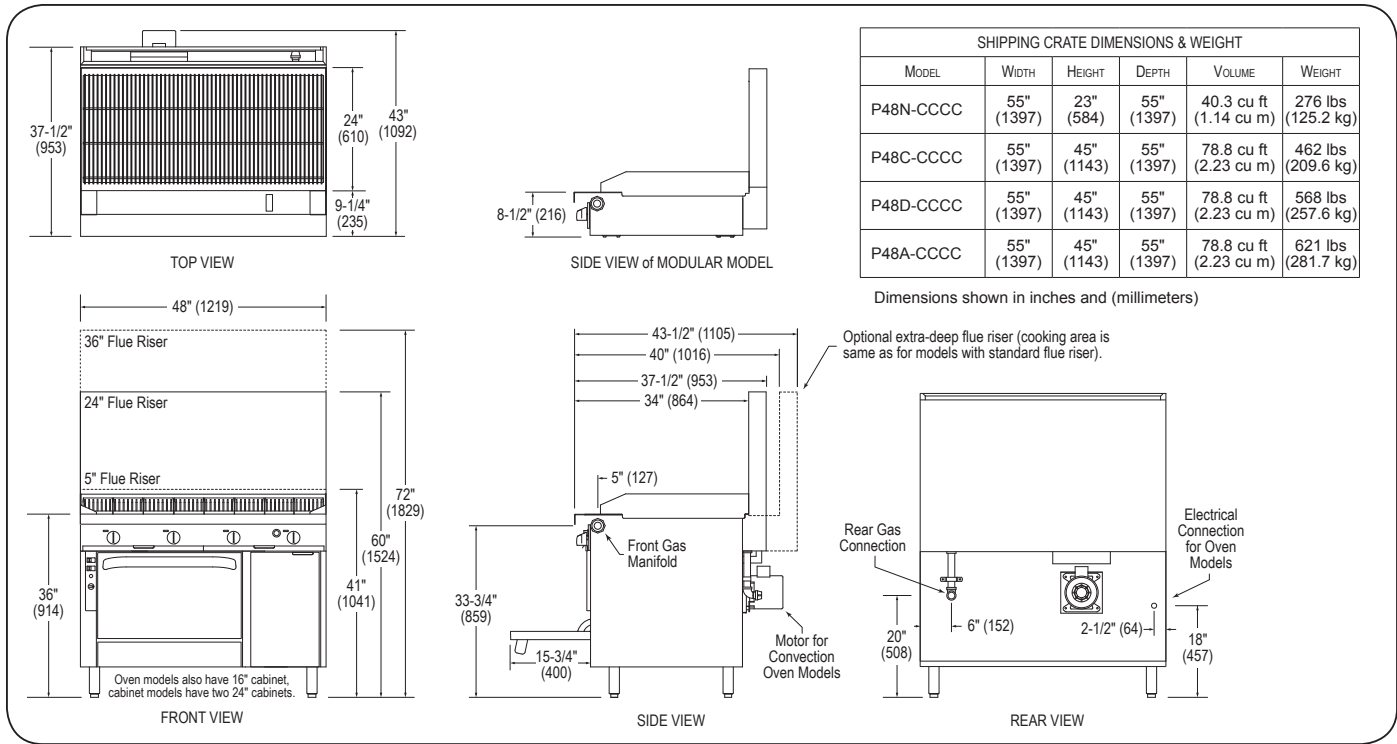
Model 48D: 45,000 BTU NAT (42,000 BTU LP) oven with standing pilot and thermostat range of 175°F to 550°F (79°C to 288°C). Porcelain enamel interior, measuring 14" high x 26" wide x 26.5" deep. Two racks with five-position side rails. Right side cabinet.

Model 48A: 45,000 BTU NAT (42,000 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. Right side cabinet.

Model 48C: Two 24"-wide stainless steel cabinets in base with removable doors that open from the center.



Models: P48N-CCCC P48C-CCCC P48D-CCCC P48A-CCCC



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

MODEL	GAS (BTU/HOUR)		ELECTRICITY (AMPS)	
	NATURAL	PROPANE	120V	208/240V
P48N-CCCC	128,000	112,000	-	-
P48C-CCCC	128,000	112,000	-	-
P48D-CCCC	173,000	154,000	0*	0*
P48A-CCCC	173,000	154,000	3.8*	1.6*

*Standing Oven Pilot Models

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 (3.8A for "A" models). 208/240V models have a terminal block for connection to a single-phase 208/240V source (1.6A 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). Installation next to combustible construction is not recommended.
- 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)
- Salamander or cheesemelter mounted on 36" high flue riser
- Front rail options:
 - Cutouts in front rail for sauce pans
 - 24" or 36" high flue riser
 - Removable shelf inside cabinet
 - 7-1/4" deep front rail (to match old style sectional)
 - Open-frame base with casters for battery
 - Overlapping charbroiler
 - Square belly bar mounted on 7-1/4" deep front rail
 - Extra-deep rear-extending flue riser
 - Plated fish grids
 - Casters (front two casters lock)
 - Stainless steel oven interior
 - Electronic oven pilot ignition
 - 120V, NEMA 4 water resistant controls

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



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