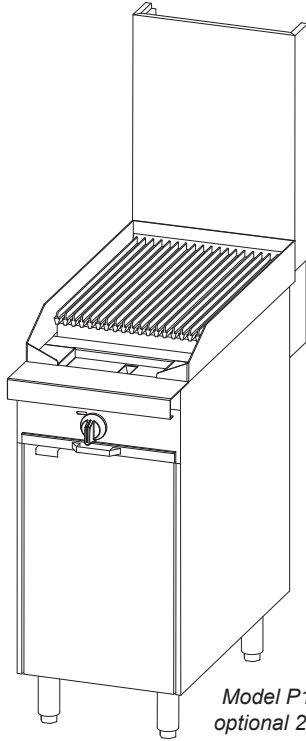




16" SECTIONAL RANGE FULL-WIDTH CHARBROILER

Platinum Series



Model P16C-C with optional 24" flue riser

- P16N-C (Modular Mount)
- P16C-C (Cabinet Base)

Standard Features

- 16" 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)
- Two 20,000 BTU NAT (18,000 BTU LP) burners with one high/low control knob
- 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 drippings 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 <http://www.southbendnc.com/service.html> for limited warranty details).

Standard Features of Cabinet-Base Model

- Stainless steel cabinet base with a removable door that can hinge on the right or the left.

OPTIONS & ACCESSORIES AT ADDITIONAL COST

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

STANDARD CONSTRUCTION SPECIFICATIONS

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

Range: 16"-wide front-manifold sectional range with 40,000 BTU NAT (36,000 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).

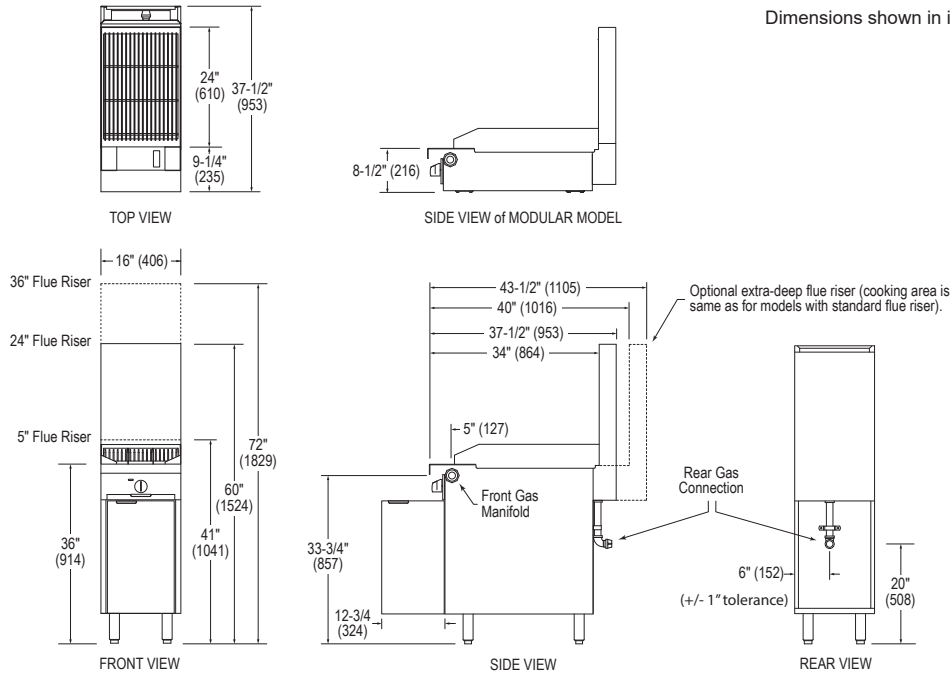
Legs: 6" stainless steel adjustable legs standard.

Cabinet Base: Stainless steel cabinet base with a removable door that can hinge on the right or the left.



Approval Notes: _____

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. 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)	
	NATURAL	PROPANE
P16N-C	40,000	36,000
P16C-C	40,000	36,000

DIMENSIONS

MODEL	SHIPPING CRATE DIMENSIONS & WEIGHT				
	WIDTH	HEIGHT	DEPTH	VOLUME	WEIGHT
P16N-C	20" (508)	21" (533)	42.5" (1080)	10.3 cu ft (0.29 cu m)	240 lbs (108.9 kg)
P16C-C	20" (508)	45" (1143)	42.5" (1080)	22.1 cu ft (0.63 cu m)	270 lbs (122.5 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. For use in noncombustible locations only.
- 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

1. **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."
2. **Cleaning Warning**– "DO NOT use sheet pans when cleaning charbroiler. Use of sheet pans reflects too much heat into a non-flued area and causes irreparable damage. Damage due to blocking the charbroiler grates with a sheet pan while the burners are turned on is not covered under warranty."

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

