

# Platinum

### Standard Features

- Standard (2) years limited parts and labor warranty (reference <http://www.southbendnc.com/service.html> for limited warranty details).
- 16" wide sectional range with full-width griddle 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 control knob
- Electronic pilot ignition - Piezo
- 1" thick griddle plate with side and rear splashers
- 9-1/4" deep front rail
- Removable stainless steel grease drawer
- 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

### Standard Features of Thermostatic Griddle Models \*\*

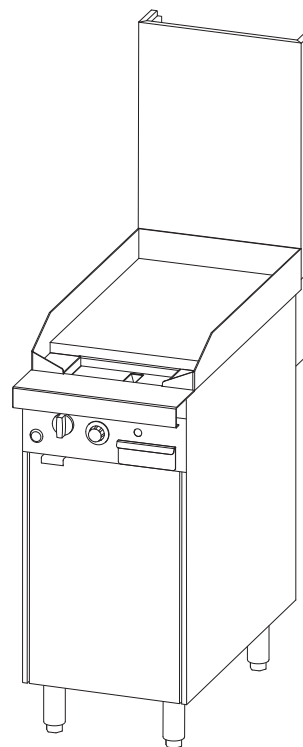
- "Insta-On" thermostatic control of griddle surface temperature in the range 180°F to 400°F

### Standard Features of Cabinet-Base Model

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

- ☐ P16N-G (Modular Mount with Manual Griddle)
- ☐ P16C-G (Cabinet Base with Manual Griddle)
- ☐ P16N-T (Modular Mount with Thermostatic Griddle)
- ☐ P16C-T (Cabinet Base with Thermostatic Griddle)

**\*\* MANUAL GRIDDLES DO NOT ALLOW SPECIFIC TEMPERATURE OPERATION \*\***



Model P16C-T with optional 24" flue riser

### 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 includes full-width 40,000 BTU NAT (36,000 BTU LP) griddle with 1" thick stainless steel surface, side and rear splashers and grease drawer.

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

**Flue Riser:** 5" high stainless steel flue riser

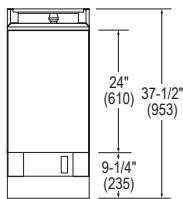
**Battery:** Unit can be in any position in a battery. If the unit is at the end of the battery, the end side will be solid (rather than have a coverplate over the end of the front manifold).

**Legs:** 6" stainless steel adjustable legs standard.

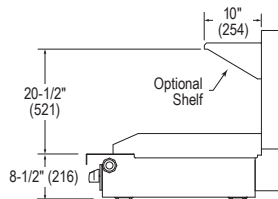
**Cabinet Base:** Stainless steel cabinet base with a removable door that can hinge on the right or the left.



Models: ☐ P16N-G ☐ P16C-G ☐ P16N-T ☐ P16C-T



TOP VIEW



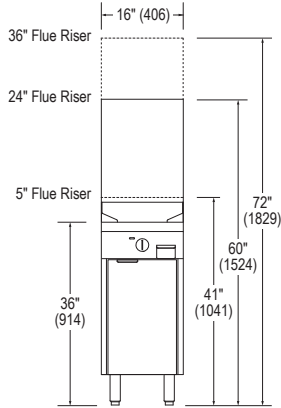
SIDE VIEW of MODULAR MODEL

Solid shelving has a depth of 10".

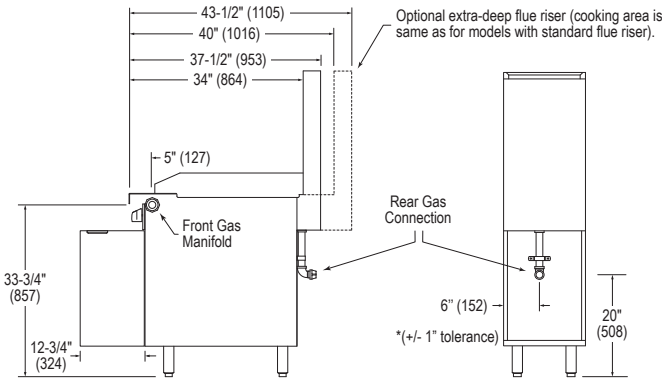
Tubed and Tray shelving have a depth of 11-1/8".

SHIPPING CRATE DIMENSIONS & WEIGHT					
MODEL	WIDTH	HEIGHT	DEPTH	VOLUME	WEIGHT
P16N-G P16N-T	20" (508)	21" (533)	42.5" (1080)	10.3 cu ft (0.29 cu m)	240 lbs (108.9 kg)
P16C-G P16C-T	20" (508)	45" (1143)	42.5" (1080)	22.1 cu ft (0.63 cu m)	270 lbs (122.5 kg)

Dimensions shown in inches and (millimeters)

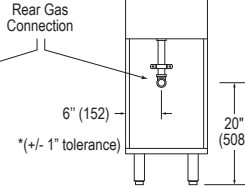


FRONT VIEW



SIDE VIEW

Optional extra-deep flue riser (cooking area is same as for models with standard flue riser).



REAR VIEW

#### UTILITY INFORMATION

Model	Gas (BTU/hour)	
	Natural	Propane
P16N-G P16N-T	40,000	36,000
P16C-G P16C-T	40,000	36,000

**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.

#### 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. 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

- |  |   |   |
|--|---|---|
| <ul style="list-style-type: none"> <li><input type="checkbox"/> External pressure regulator</li> <li><input type="checkbox"/> Front rail options: <ul style="list-style-type: none"> <li><input type="checkbox"/> Cutouts in front rail for sauce pans</li> <li><input type="checkbox"/> 7-1/4" deep front rail (to match old style sectional)</li> <li><input type="checkbox"/> Square belly bar mounted on 7-1/4" deep front rail</li> </ul> </li> </ul> | <ul style="list-style-type: none"> <li><input type="checkbox"/> Casters (front two casters lock)</li> <li><input type="checkbox"/> Cable restraint kit (to restrict movement when on casters)</li> <li><input type="checkbox"/> 24" or 36" high flue riser</li> <li><input type="checkbox"/> Shelves on flue riser (one on 24" flue riser, one or two on 36" flue riser, 10" deep)</li> </ul> | <ul style="list-style-type: none"> <li><input type="checkbox"/> Tray or tubular shelves (12" deep)</li> <li><input type="checkbox"/> Open-frame base with casters for battery</li> <li><input type="checkbox"/> Extra-deep rear-extending flue riser</li> <li><input type="checkbox"/> Removable shelf inside cabinet</li> <li><input type="checkbox"/> Grooved griddle surface</li> <li><input type="checkbox"/> Chrome griddle surface</li> </ul> |
|--|---|---|

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



1100 Old Honeycutt Road, Fuquay-Varina, NC 27526  
(919) 762-1000 www.southbendnc.com