

Platinum Series

Standard Features

- 16"-wide sectional range with full-width griddle available with a cabinet base or as a modular unit (for mounting on countertop or refrigerated 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 splashes
- 9-1/4" 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", 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

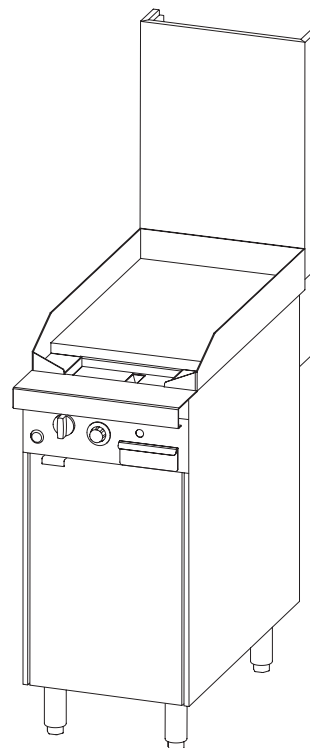
Standard Features of Thermostatic Griddle Models

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



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 with full-width 40,000 BTU NAT (20,000 BTU LP) griddle with 1" thick stainless steel surface with side and rear splashes and grease drawer.

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.

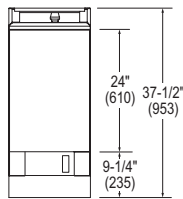
Battery: Unit can be in any position in a battery. If the unit is at the end of the battery, the end side will be solid (rather than have a coverplate over the end of the front manifold).

Legs: 6" stainless steel adjustable legs standard.

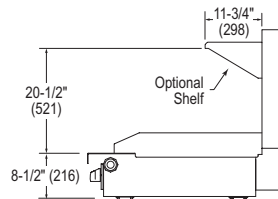
Model 16C: Stainless steel cabinet base with a removable door that can hinge on the right or the left.



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



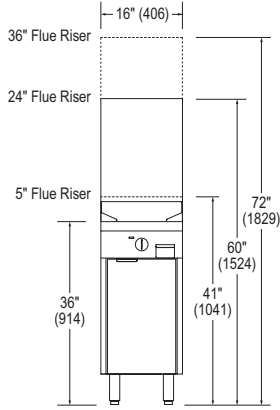
TOP VIEW



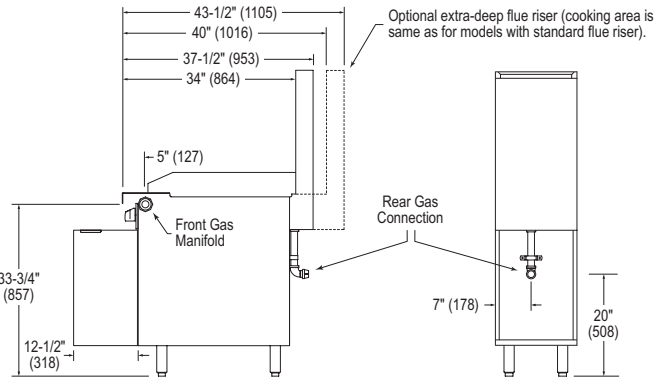
SIDE VIEW of MODULAR MODEL

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)	125 lbs (56.7 kg)
P16C-G P16C-T	20" (508)	45" (1143)	42.5" (1080)	22.1 cu ft (0.63 cu m)	165 lbs (74.8 kg)

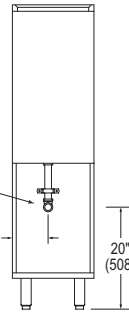
Dimensions shown in inches and (millimeters)



FRONT VIEW



SIDE VIEW



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

- ☐ External pressure regulator
- ☐ Front rail options:
 - ☐ cutouts in front rail for sauce pans
 - ☐ 7-1/4" front rail (to match old style sectional)
 - ☐ square belly bar mounted on 7-1/4" front rail
- ☐ Casters (front two casters lock)
- ☐ Cable restraint kit (to restrict movement when on casters)
- ☐ 5", 24", or 36" high flue riser
- ☐ Shelves on flue riser (one on 24" flue riser, one or two on 36" flue riser)
- ☐ Shelves can be solid, tray, or tubed
- ☐ Open-frame base with casters for battery
- ☐ Extra-deep rear-extending flue riser
- ☐ Removable shelf inside cabinet
- ☐ Grooved griddle surface
- ☐ Chrome griddle surface
- ☐ Electric gas shut-off kit

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



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