

Platinum Series

Standard Features

- 32"-wide sectional range with full-width griddle 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 20,000 BTU NAT (18,000 BTU LP) burners with two control knobs
- 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
- 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 1/3 hp, two-speed blower

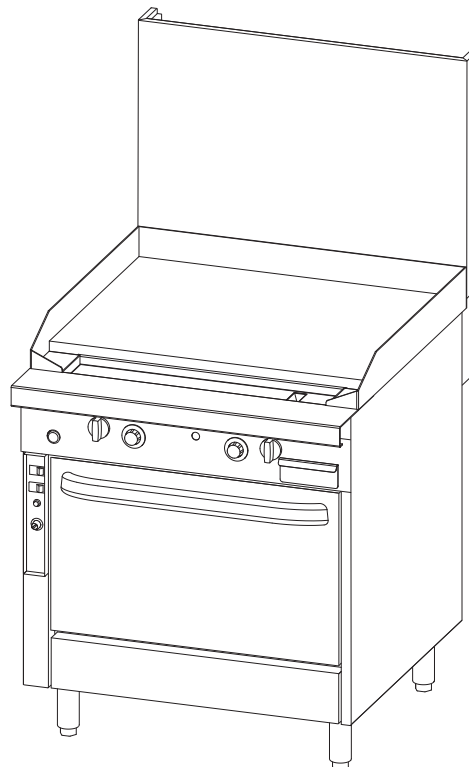
Standard Features of Thermostatic Griddle Models

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

Standard Features of Cabinet-Base Models

- Stainless steel cabinet with removable doors that open from the center

- ☐ P32N-GG (Modular Mount)
- ☐ P32C-GG (Cabinet Base)
- ☐ P32D-GG (Standard-Oven Base)
- ☐ P32A-GG (Convection-Oven Base)
- ☐ P32N-TT (Modular Mount with Thermostatic Griddle)
- ☐ P32C-TT (Cabinet Base with Thermostatic Griddle)
- ☐ P32D-TT (Standard-Oven Base with Thermostatic Griddle)
- ☐ P32A-TT (Convection-Oven Base with Thermostatic Griddle)



Model P32A-TT 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: 32"-wide front-manifold sectional range with full-width 80,000 BTU NAT (72,000 BTU LP) griddle with 1" thick stainless steel surface with side and rear splashers and grease drawer.

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

Flue Riser 5" Standard, Optional 24" or 36" high flue riser with optional shelves (one on 24" flue riser, two on 36" flue riser). Standard shelves are solid.

Battery: Unit can be in any position in a battery.

Legs: 6" stainless steel adjustable legs standard.

Model 32D: 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.

Model 32A: 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, 1/3 hp blower motor.

Model 32C: Stainless steel cabinet base with two removable doors that open from the center.



