

Platinum Series

Standard Features

- 48"-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)
- Six 20,000 BTU NAT (18,000 BTU LP) burners with three control knobs
- Electronic pilot ignition - Piezo
- 1" thick griddle plate with side and rear splashes
- 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 Thermostatic Griddle Models

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

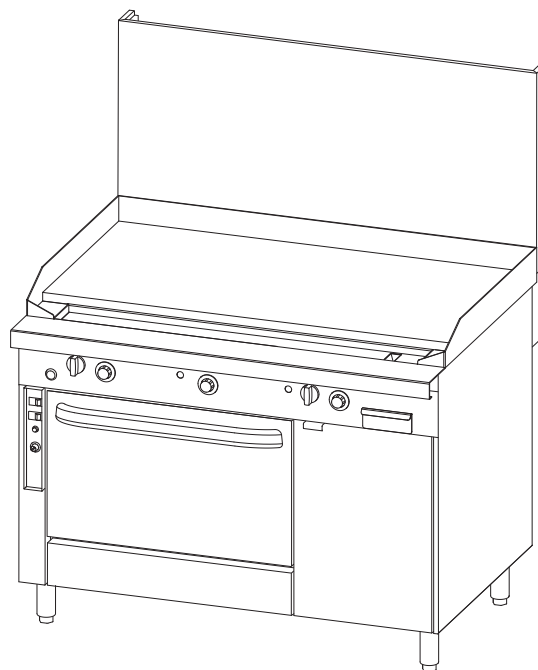
Standard Features of Oven-Base Models

- 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 Cabinet-Base Models

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

- ☐ P48N-GGG (Modular Mount)
- ☐ P48C-GGG (Cabinet Base)
- ☐ P48D-GGG (Standard-Oven Base)
- ☐ P48A-GGG (Convection-Oven Base)
- ☐ P48N-TTT (Modular Mount with Thermostatic Griddle)
- ☐ P48C-TTT (Cabinet Base with Thermostatic Griddle)
- ☐ P48D-TTT (Standard-Oven Base with Thermostatic Griddle)
- ☐ P48A-TTT (Convection-Oven Base with Thermostatic Griddle)



Model P48A-TTT 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: 48"-wide front-manifold sectional range with full-width 120,000 BTU NAT (108,000 BTU LP) griddle with 1" thick stainless steel surface with side and rear splashes 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. If the unit is at the end of the battery, the end side will be solid (rather than have a cover plate over the end of the front manifold).

Legs: 6" stainless steel adjustable legs standard.

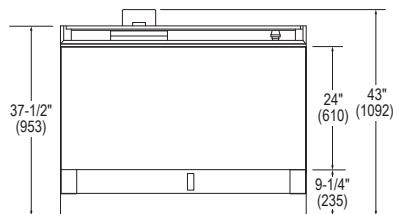
Model 48A: 45,000 BTU NAT (42,000 BTU LP) oven with standing pilot and thermostat range of 175°F to 550°F (79°C to 288°C). Porcelain enamel interior, measuring 14" high x 26" wide x 26.5" deep. Two racks with five-position side rails. Right side cabinet.

Model 48D: 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. Right side cabinet.

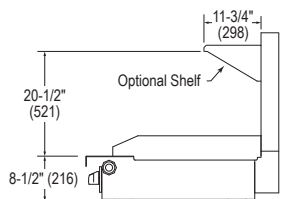
Model 48C: Two 24"-wide stainless steel cabinets in base with removable doors that open from the center. Right side cabinet.



Models: ☐ P48N-GGG ☐ P48C-GGG ☐ P48D-GGG ☐ P48A-GGG ☐ P48N-TTT ☐ P48C-TTT ☐ P48D-TTT ☐ P48A-TTT



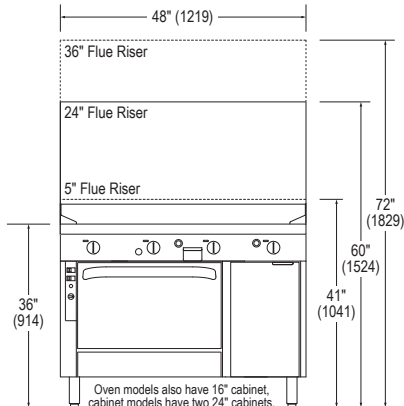
TOP VIEW



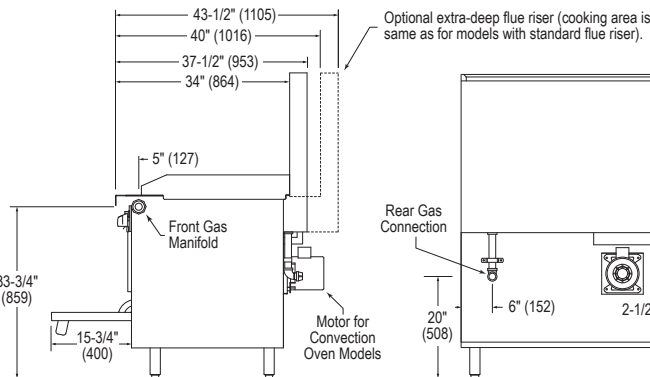
SIDE VIEW of MODULAR MODEL

SHIPPING CRATE DIMENSIONS & WEIGHT					
MODEL	WIDTH	HEIGHT	DEPTH	VOLUME	WEIGHT
P48N-GGG P48N-TTT	55" (1397)	23" (584)	55" (1397)	40.3 cu ft (1.14 cu m)	500 lbs (226.8 kg)
P48C-GGG P48C-TTT	55" (1397)	45" (1143)	55" (1397)	78.8 cu ft (2.23 cu m)	660 lbs (299.4 kg)
P48D-GGG P48D-TTT	55" (1397)	45" (1143)	55" (1397)	78.8 cu ft (2.23 cu m)	800 lbs (362.9 kg)
P48A-GGG P48A-TTT	55" (1397)	45" (1143)	55" (1397)	78.8 cu ft (2.23 cu m)	840 lbs (371.0 kg)

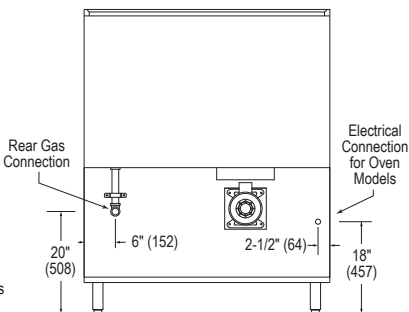
Dimensions shown in inches and (millimeters)



FRONT VIEW



SIDE VIEW



REAR VIEW

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.

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 (1.0A for "D" models & 4.8A for "A" models). 208/240V models have a terminal block for connection to a single-phase 208/240V source (1.0A for "D" models & 2.6A for "A" models).

MODEL	GAS (BTU/HOUR)		ELECTRICITY (AMPS)	
	NATURAL	PROPANE	120V	208/240V
P48N-GGG P48N-TTT	120,000	108,000	-	-
P48C-GGG P48C-TTT	120,000	108,000	-	-
P48D-GGG P48D-TTT	165,000	150,000	0*	0*
P48A-GGG P48A-TTT	165,000	150,000	3.8*	1.6*

*Standing Oven Pilot 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). Minimum clearance from combustible construction is 10" (254 mm) on sides and 6" (152 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

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| <ul style="list-style-type: none"> <input type="checkbox"/> External pressure regulator <input type="checkbox"/> Front rail options: <ul style="list-style-type: none"> <input type="checkbox"/> Cutouts in front rail for sauce pans <input type="checkbox"/> 7-1/4" deep front rail (to match old style sectional) <input type="checkbox"/> Square belly bar mounted on 7-1/4" deep front rail <input type="checkbox"/> Casters (front two casters lock) <input type="checkbox"/> Cable restraint kit (to restrict movement when on casters) | <ul style="list-style-type: none"> <input type="checkbox"/> 24" or 36" high flue riser <input type="checkbox"/> Shelves on flue riser (one on 24" flue riser, one or two on 36" flue riser) <input type="checkbox"/> Tray or tubular shelves <input type="checkbox"/> Open-frame base with casters for battery <input type="checkbox"/> Extra-deep rear-extending flue riser <input type="checkbox"/> Stainless steel oven interior | <ul style="list-style-type: none"> <input type="checkbox"/> Salamander or cheesemelter mounted on 36" high flue riser <input type="checkbox"/> Removable shelf inside cabinet <input type="checkbox"/> Overlapping griddle <input type="checkbox"/> Grooved griddle surface <input type="checkbox"/> Chrome griddle surface <input type="checkbox"/> Electric oven pilot ignition <input type="checkbox"/> 120V, NEMA 4 water resistant controls |
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**INTENDED FOR COMMERCIAL USE ONLY.
NOT FOR HOUSEHOLD USE.**



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