



32" SECTIONAL RANGE Full-Width Griddle

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 1/2 hp, two-speed blower

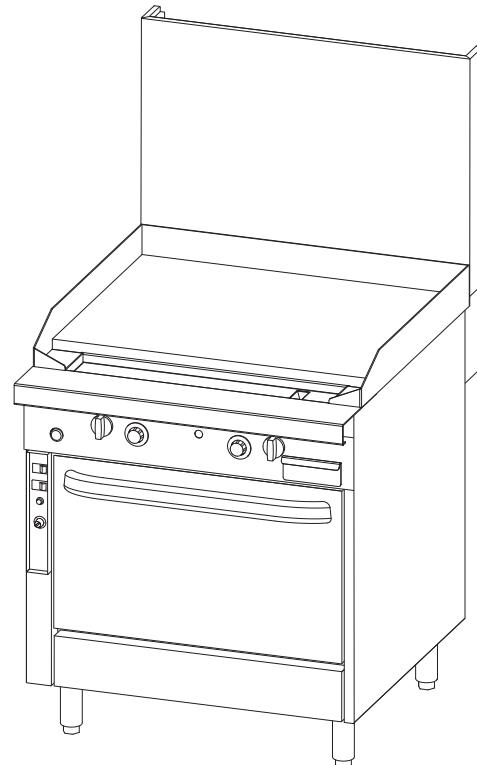
Standard Features of Thermostatic Griddle Models

- "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" high stainless steel flue riser

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, 1/2 hp blower motor.

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



