

### Platinum Series

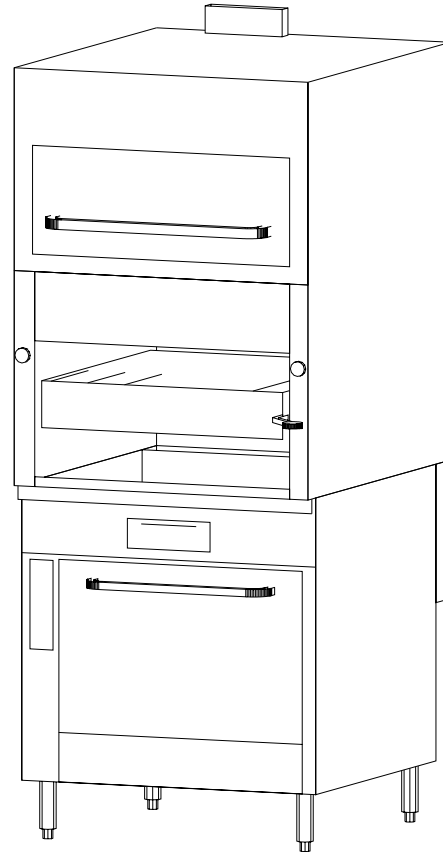
P32D-171 (Standard Oven Base)  
P32A-171 (Convection Oven Base)

#### Standard Features

- 104,000 BTU Schwank infra-red burners
- Stainless steel front and sides
- 90 second preheat with no waiting between loads
- Rugged grid height adjustment mechanism with four positions
- Warming oven -heated by broiler flue gases (25" wide x 25" deep)
- Fully insulated lining and burner boxes
- Broiler grid is 24 1/2" wide and 28" deep -easily rolls out 17 1/4"
- 6" adjustable legs
- 1 1/4" front manifold and rear gas connection standard
- Warranty: two years on specified operational parts and one year on labor from date of purchase

#### Standard Features of Oven Bases

- 45,000 BTU oven with electronic pilot ignition
- Cool-to-the-touch handle
- Porcelain enamel interior
- 2 oven racks with Standard and 3 racks with Convection
- "Insta-On" thermostat ranging from 150°F to 500°F
- Standard oven interior is large enough to fit 26"x26" sheet pan either way
- Convection oven models have 1/3hp, two speed blower



(Model P32D-171)

Job \_\_\_\_\_  
Item# \_\_\_\_\_

### STANDARD CONSTRUCTION SPECIFICATIONS

**Exterior Finish:** Top, front, and sides are 430 stainless steel #3 polish. Aluminized steel back.

**Broiler:** Infrared broiler with overhead warming oven. 104,000 BTU Schwank broiler burners with separate controls. Fully insulated lining and burner box. Roll-out broiler grid is 24 1/2" wide and 28" deep (rolls out to 17 1/4"), with four height positions.

**Battery:** Position in battery -left, right or on end. If the item is at the end of a battery, the end side will be solid (rather than have a coverplate over the end of the front manifold).

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

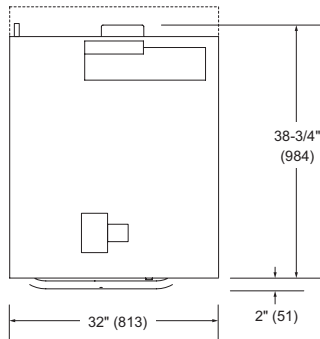
**Warming Oven:** 25" wide and 25" deep oven, located on top of broiler, is heated by the broiler flue gases.

**Model 32D:** 45,000 BTU with electronic ignition and thermostat range of 150°F to 500°F. Porcelain enamel interior, measuring 14" high x 26" wide x 26.5" deep. Two racks with 5-position side rails.

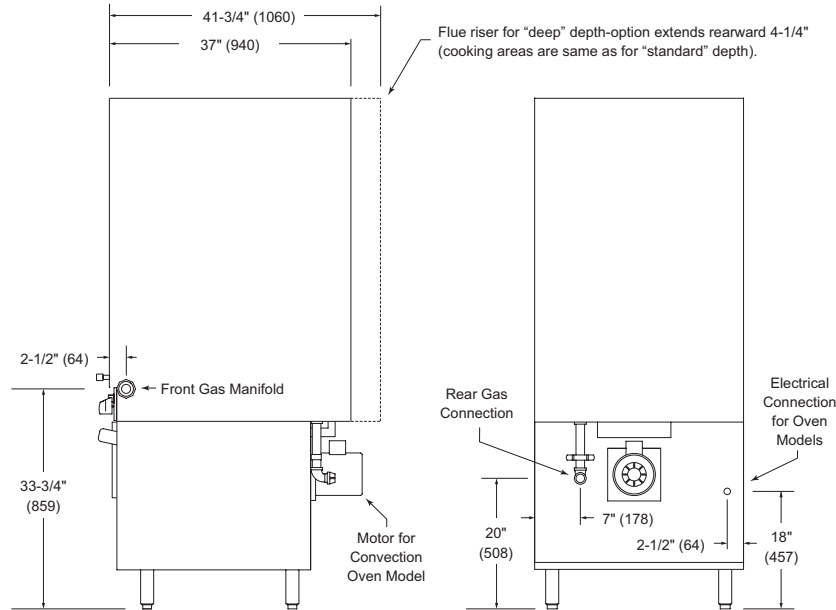
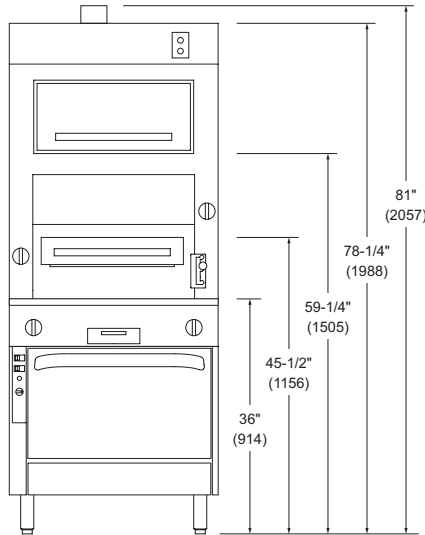
**Model 32A:** 45,000 BTU convection oven with electronic ignition and thermostat range of 150°F to 500°F. Porcelain enamel interior, measuring 14" high x 26" wide x 24" deep. Three racks with 5-position side rails. Two-speed, 1/3 hp blower motor.



Models:  P32N-171  P32A-171



SHIPPING CRATE DIMENSIONS & WEIGHT					
Model	Width	Height	Depth	Volume	Weight
P32D-171	45.5 (1156)	83 (2108)	55 (1398)	120.2 cu ft (3.40 cu m)	860 lbs (390 kg)
P32A-171	45.5 (1156)	83 (2108)	55 (1398)	120.2 cu ft (3.40 cu m)	916 lbs (416 kg)



### UTILITY INFORMATION

**GAS:** Each unit has a 1 1/4" front gas manifold that couples to the adjacent sectional unit(s), and a 1" rear gas

Model	GAS		ELECTRICITY	
	Natural BTU/Hour	Propane BTU/Hour	120V Amps	208/240V Amps
P32D-171	149,000	146,000	1.0	1.0
P32A-171	149,000	146,000	4.8	2.6

connection with a male NPT connector. Minimum supply pressure is 7" W.C. for natural gas and 11" W.C. for propane. All sectional units require a regulated gas supply; pressure regulator to be ordered separately. If using a flexible hose connection, the I.D. 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:** Both standard and convection oven models require 50Hz or 60Hz single phase. 120V models have a 7ft. power cord with ground plug. 208/240V models have a terminal block for connection to a single phase 208/240V source.

### MISCELLANEOUS

- If casters are used with flex hose, a restraining device should be used to eliminate undue strain on the flex hose.
- Minimum clearance from noncombustible construction is zero (blower of convection oven model requires 2" rear clearance). Minimum clearance from combustible construction is 6" on sides and 6" on rear.
- Install under vented hood.
- 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

- Stainless steel back
- Cable restraint kit (to restrict movement when on casters)
- Open-frame base with casters
- Additional oven rack
- Casters -front two casters lock

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



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