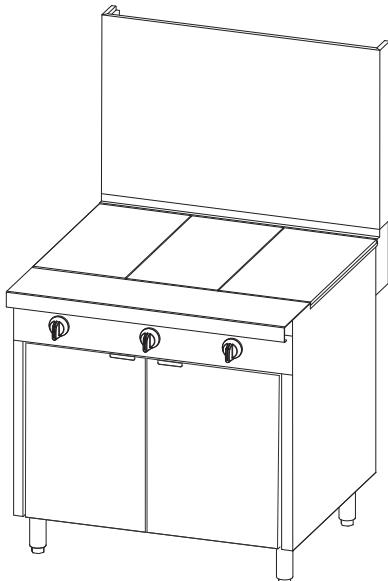




36" SECTIONAL RANGE ELECTRIC HOT TOP

Platinum Series



Model PE36C-HHH with optional 24" flue riser

PE36N-HHH (Modular Mount)

PE36C-HHH (Cabinet Base)

Standard Features

- 36" wide sectional electric range with full-width griddle available with a cabinet base, or as a modular unit (for mounting on countertop, refrigerated or freezer base).
- Three 5.3 kW heating elements with three control knobs
- 1/2" thick plate
- 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
- 5" high stainless steel flue riser
- Free battery-design assistance
- (1) year limited parts and labor warranty
(reference <http://www.southbendnc.com/service.html> for limited warranty details).

Standard Features of Thermostatic Hot Plates **

- Thermostatic control of hot plate surface temperature in the range 250°F to 850°F

Standard Features of Cabinet-Base Models

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

OPTIONS & ACCESSORIES AT ADDITIONAL COST

External pressure regulator

Front rail options:

- Cutouts in front rail for sauce pans
- 7-1/4" deep front rail
(to match old style sectional)
- Square belly bar mounted on
7-1/4" deep front rail

1-1/4" front gas manifold

1" rear gas connection

Casters (front two casters lock)

Cable restraint kit
(to restrict movement when on casters)

24" or 36" high flue riser

Shelves on flue riser (one on 24" flue riser,
one or two on 36" flue riser, 10" deep)

Tray or tubular shelves (12" deep)

Open-frame base with casters for battery

Extra-deep rear-extending flue riser

Removable shelf inside cabinet

STANDARD CONSTRUCTION SPECIFICATIONS

Exterior Finish: Front, sides, rear and exterior bottom constructed of #3 polished 430 and 304 stainless steel.

Range: 24"-wide front-manifold sectional range includes two 5.3 kw hot plate with 1/2" thick stainless steel surface.

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

Flue Riser: 5" high stainless steel flue riser

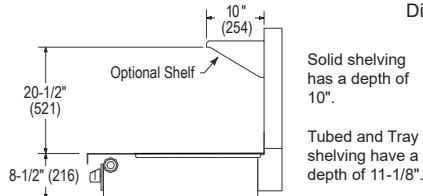
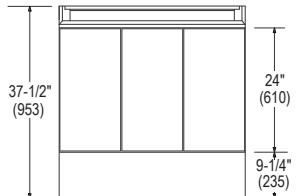
Battery: Unit can be in any position in a battery. If the unit is at the end of the battery, the end side will be solid (rather than have a cover plate over the end of the front manifold).

Legs: 6" stainless steel adjustable legs standard.

Model 24C: Stainless steel cabinet base with two removable doors that open from the center.



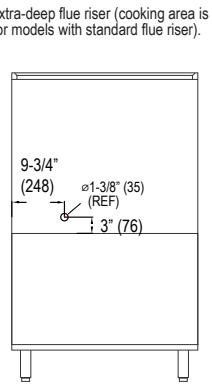
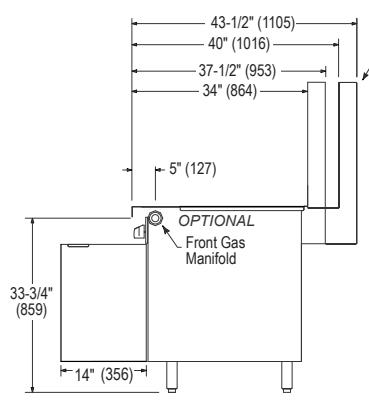
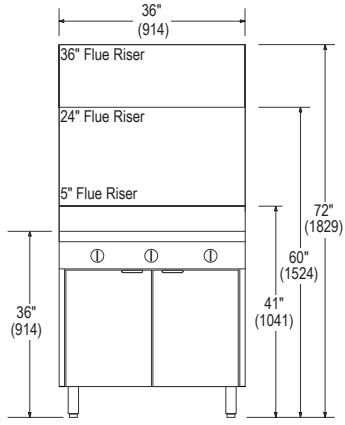
Approval Notes: _____



Dimensions shown in inches and (millimeters)

Solid shelving has a depth of 10".
Tubed and Tray shelving have a depth of 11-1/8".

SIDE VIEW of MODULAR MODEL



FRONT VIEW

SIDE VIEW

REAR VIEW

UTILITY INFORMATION

Electrical Voltages:
 208 VAC 3 Phase
 240 VAC 3 Phase
 480 VAC 3 Phase

Unit has been designed to operate in both 50 Hz and 60 Hz applications.

MODEL	ELECTRIC ELEMENTS			CURRENT DRAWS (AMPS)		
	OVEN kW	GRIDDLE kW	TOTAL kW	208V	240V	480V
PE36N-HHH	-	(3) 5.3	15.9	44.1	38.1	19.2
PE36C-HHH	-	(3) 5.3	15.9	44.1	38.1	19.2

DIMENSIONS

MODEL	SHIPPING CRATE DIMENSIONS & WEIGHT				
	WIDTH	HEIGHT	DEPTH	VOLUME	WEIGHT
PE36N-HHH	45.5" (1156)	23" (584)	55" (1397)	33.3 cu ft (0.94 cu m)	375 lbs (170 kg)
PE36C-HHH	45.5" (1156)	45" (1143)	55" (1397)	65.2 cu ft (1.85 cu m)	600 lbs (272 kg)

MISCELLANEOUS

- 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.

DISCLAIMER

- Oversized Cookware Use Policy** – “Oversized cookware is considered anything 12” in diameter or larger. Larger vessels may be used to straddle over open top grates (although efficiency may be lost when doing so). It is highly recommended when using oversized cookware that its use be limited to the rear portion of the range. IF oversized cookware is used on the front portion and hangs over onto the front rail, excessive heat may be driven and trapped in the front rail and can cause premature damage to the components housed there. This is easily avoided by never allowing cookware to overlap the front rail of the range. Electrical and other components housed in this area should see years of performance under normal intended use.”

INTENDED FOR COMMERCIAL USE ONLY.
NOT FOR HOUSEHOLD USE.

