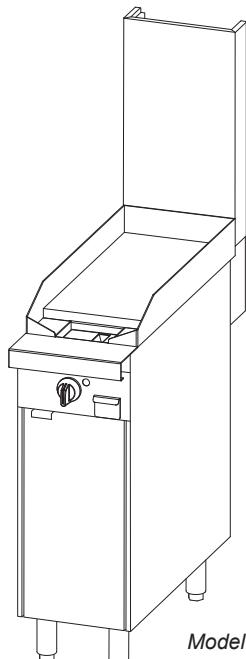


## 12" SECTIONAL RANGE FULL-WIDTH ELECTRIC GRIDDLE

*Platinum Series*



Model PE12C-T  
shown

PE12N-T (Modular Mount with Thermostatic Griddle)

PE12C-T (Cabinet Base with Thermostatic Griddle)

### Standard Features

- 12" 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).
- One 5.3 kW heating elements with one control knob
- 1/2" 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
- 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 Griddle Models \*\*

- Thermostatic control of griddle surface temperature in the range 150°F to 450°F

### Standard Features of Cabinet-Base Models

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

### OPTIONS & ACCESSORIES AT ADDITIONAL COST

<input type="checkbox"/> External pressure regulator	<input type="checkbox"/> 1-1/4" front gas manifold	<input type="checkbox"/> Shelves on flue riser (one on 24" flue riser, one or two on 36" flue riser, 10" deep)
<input type="checkbox"/> Front rail options:	<input type="checkbox"/> 1" rear gas connection	<input type="checkbox"/> Tray or tubular shelves (12" deep)
<input type="checkbox"/> Cutouts in front rail for sauce pans	<input type="checkbox"/> Casters (front two casters lock)	<input type="checkbox"/> Open-frame base with casters for battery
<input type="checkbox"/> 7-1/4" deep front rail (to match old style sectional)	<input type="checkbox"/> Cable restraint kit (to restrict movement when on casters)	<input type="checkbox"/> Extra-deep rear-extending flue riser
<input type="checkbox"/> Square belly bar mounted on 7-1/4" deep front rail	<input type="checkbox"/> 24" or 36" high flue riser	<input type="checkbox"/> 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:** 12"-wide front-manifold sectional range includes full-width griddle with 1/2" thick stainless steel surface, side and rear splashes 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. 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).

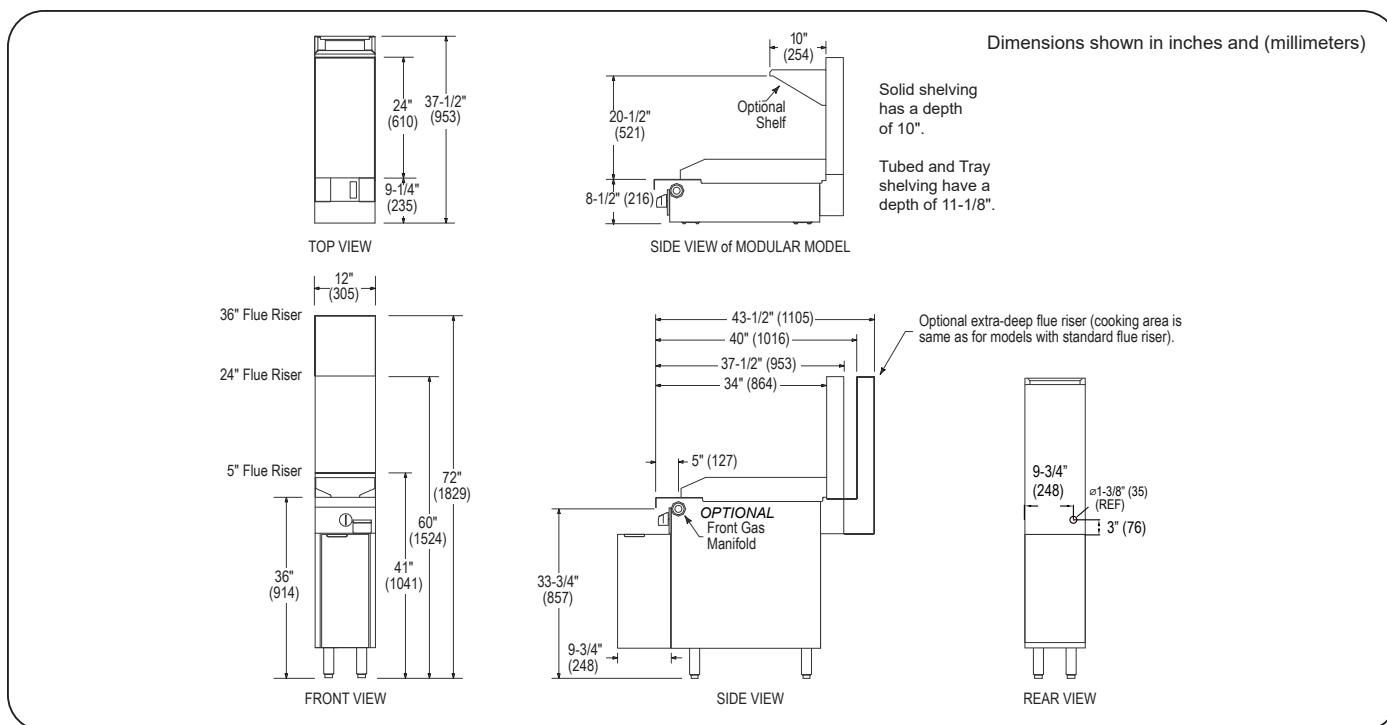
**Legs:** 6" stainless steel adjustable legs standard.

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



Approval Notes: \_\_\_\_\_

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### 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
PE12N-T	-	(1) 5.3	5.3	14.7	12.7	6.4
PE12C-T	-	(1) 5.3	5.3	14.7	12.7	6.4

### DIMENSIONS

MODEL	SHIPPING CRATE DIMENSIONS & WEIGHT				
	WIDTH	HEIGHT	DEPTH	VOLUME	WEIGHT
PE12N-T	20" (508)	21" (533)	42.5" (1080)	10.7 cu ft (0.30 cu m)	175 lbs (79.0 kg)
PE12C-T	20" (508)	45" (1143)	42.5" (1080)	22.1 cu ft (0.63 cu m)	225 lbs (102.1 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.**

