



WOOD SMOKER FULL-WIDTH CHARBROILER

Platinum Series



P36W-CCC shown with optional casters

- P36W-CCC
- P48W-CCCC
- P60W-CCCCC
- P72W-CCCCCC

Standard Features

- 36", 48", 60", 72"-wide sectional range with full-width charbroiler with smoker base.
- 16,000 BTU burners with high/low control knobs
- Removable cast iron grates with adjustable front-to-back slope that flip over for either 1/8" or 1/4" grid width
- 600°F even surface temperature on high setting
- Stainless steel burner radiants
- 9-1/4" front rail
- Removable drip tray
- Stainless steel front and sides
- 1-1/4" front gas manifold and 1" rear gas connection
- 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 Smoker-Base Models

- Heavy duty stainless steel construction
- Stainless steel or black powder coated handle
- Available with adjustable legs or casters
- Stationary wood rack standard.
- "Insta-On" thermostat ranging from 150°F to 500°F

OPTIONS & ACCESSORIES AT ADDITIONAL COST

- | | | |
|--|---|---|
| <input type="checkbox"/> External pressure regulator | <input type="checkbox"/> Casters (front two casters lock) | <input type="checkbox"/> Stainless steel oven interior |
| <input type="checkbox"/> Front rail options: | <input type="checkbox"/> Cable restraint kit (to restrict movement when on casters) | <input type="checkbox"/> Removable shelf inside cabinet |
| <input type="checkbox"/> Cutouts in front rail for sauce pans | <input type="checkbox"/> 24" or 36" high flue riser | <input type="checkbox"/> Plated fish grids |
| <input type="checkbox"/> 7-1/4" deep front rail (to match old style sectional) | <input type="checkbox"/> Open-frame base with casters for battery | |
| <input type="checkbox"/> Square belly bar mounted on 7-1/4" deep front rail | <input type="checkbox"/> Extra-deep rear-extending flue riser | |

STANDARD CONSTRUCTION SPECIFICATIONS

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

Range: 36", 48", 60", and 72" -wide front-manifold sectional range with 16,000 BTU burners. Full-width charbroiler with removable cast iron grates and operating surface temperature of up to 600°F (315°C).

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

Flue Riser: 5" high stainless steel flue riser

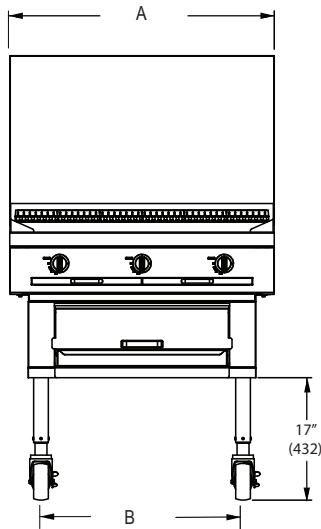
Battery: Unit can be in any position in a battery. If the unit is at the end of the battery, the end side will be solid (rather than have a coverplate over the end of the front manifold).

Legs: 6" stainless steel adjustable legs standard.

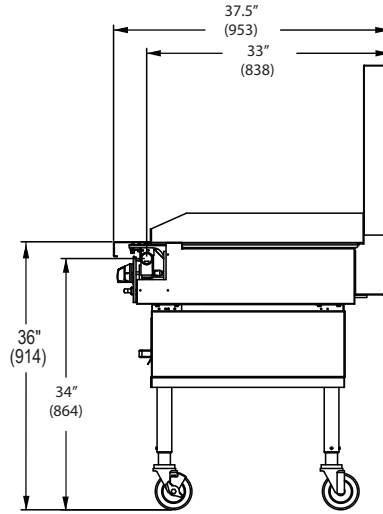


Approval Notes: _____

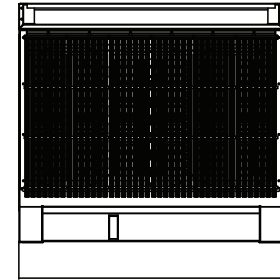
Dimensions shown in inches and (millimeters)



FRONT VIEW



SIDE VIEW



TOP VIEW

UTILITY INFORMATION

MODEL	GAS (BTU/HOUR)		DIMENSIONS	
	NATURAL	PROPANE	A	B
P36W-CCC	96,000	84,000	36" (914)	27.5" (699)
P48W-CCCC	128,000	112,000	48" (1219)	39.5" (1003)
P60W-CCCCC	160,000	140,000	60" (1524)	51.5" (1308)
P72W-CCCCCC	192,000	168,000	72" (1829)	63.5" (1612)

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). For use in noncombustible locations only.
- 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

1. **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."
2. **Cleaning Warning**– "DO NOT use sheet pans when cleaning charbroiler. Use of sheet pans reflects too much heat into a non-flued area and causes irreparable damage. Damage due to blocking the charbroiler grates with a sheet pan while the burners are turned on is not covered under warranty."

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

