



# 18" SECTIONAL RANGE FULL-WIDTH GRIDDLE

*Platinum Series*



Model shown P18C-T with optional 24" flue riser

- P18N-T (Modular Mount with Thermostatic Griddle)
- P18C-T (Cabinet Base with Thermostatic Griddle)

**Standard Features**

- 18" wide sectional range with full-width griddle available with a cabinet base or as a modular unit (for mounting on countertop, refrigerated or freezer base)
- Two 20,000 BTU NAT (18,000 BTU LP) burners with one control knob
- Electronic pilot ignition - Piezo
- 1" 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
- 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 Thermostatic Griddle Models \*\***

- "Insta-On" thermostatic control of griddle surface temperature in the range 180°F to 400°F

**Standard Features of Cabinet-Base Model**

- Stainless steel cabinet base with a removable door that can hinge on the right or the left.

**OPTIONS & ACCESSORIES AT ADDITIONAL COST**

- |                                                                                |                                                                                                                |                                                                   |
|--------------------------------------------------------------------------------|----------------------------------------------------------------------------------------------------------------|-------------------------------------------------------------------|
| <input type="checkbox"/> External pressure regulator                           | <input type="checkbox"/> Casters (front two casters lock)                                                      | <input type="checkbox"/> Tray or tubular shelves (12" deep)       |
| <input type="checkbox"/> Front rail options:                                   | <input type="checkbox"/> Cable restraint kit (to restrict movement when on casters)                            | <input type="checkbox"/> Open-frame base with casters for battery |
| <input type="checkbox"/> Cutouts in front rail for sauce pans                  | <input type="checkbox"/> 24" or 36" high flue riser                                                            | <input type="checkbox"/> Extra-deep rear-extending flue riser     |
| <input type="checkbox"/> 7-1/4" deep front rail (to match old style sectional) | <input type="checkbox"/> Shelves on flue riser (one on 24" flue riser, one or two on 36" flue riser, 10" deep) | <input type="checkbox"/> Removable shelf inside cabinet           |
| <input type="checkbox"/> Square belly bar mounted on 7-1/4" deep front rail    |                                                                                                                | <input type="checkbox"/> Grooved griddle surface                  |
|                                                                                |                                                                                                                | <input type="checkbox"/> Chrome griddle surface                   |

**STANDARD CONSTRUCTION SPECIFICATIONS**

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

**Range:** 18"-wide front-manifold sectional range includes full-width 40,000 BTU NAT (36,000 BTU LP) griddle with 1" 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 coverplate over the end of the front manifold).

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

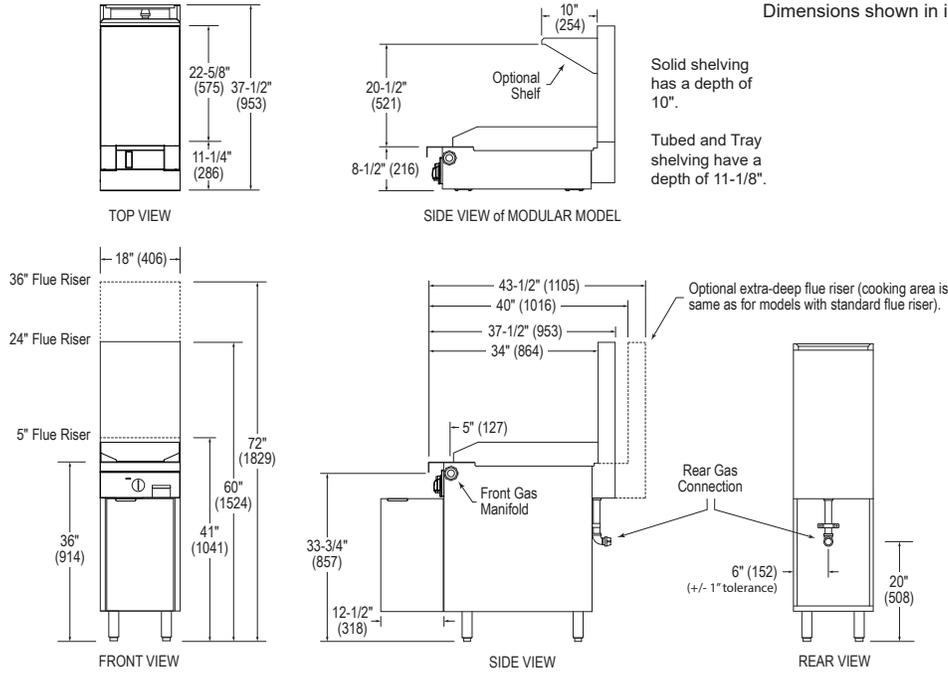
**Cabinet Base:** Stainless steel cabinet base with a removable door that can hinge on the right or the left.



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

\_\_\_\_\_

Dimensions shown in inches and (millimeters)



**UTILITY INFORMATION**

**GAS:** Each unit has a 1-1/4" front manifold that couples to the adjacent sectional unit(s), and a 1" rear gas connection with a male NPT connector. Minimum gas supply pressure is 7" W.C. for natural gas and 11" W.C. for propane. All sectional units require a regulated gas supply (a pressure regulator must be ordered separately). If using a flexible-hose gas connection, the inside diameter 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.

MODEL	GAS (BTU/HOUR)	
	NATURAL	PROPANE
P18N-T	40,000	36,000
P18C-T	40,000	36,000

**DIMENSIONS**

MODEL	SHIPPING CRATE DIMENSIONS & WEIGHT				
	WIDTH	HEIGHT	DEPTH	VOLUME	WEIGHT
P18N-T	20" (508)	21" (533)	42.5" (1080)	10.3 cu ft (0.29 cu m)	240 lbs (108.9 kg)
P18C-T	20" (508)	45" (1143)	42.5" (1080)	22.1 cu ft (0.63 cu m)	270 lbs (122.5 kg)

**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. 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**

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."

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

