

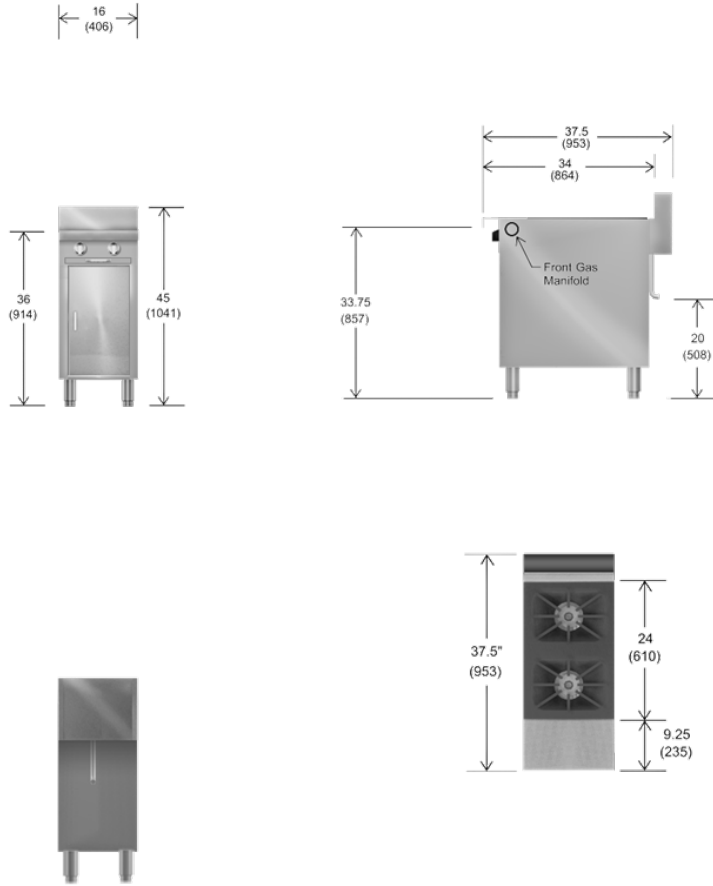


# Platinum 16" Sectional Range

Model No: P16C-X

Including: Cabinet with a door, 5" Riser, 6" Adjustable Legs

Please contact your local Southbend dealer or refer to AutoQuotes for pricing. Build your own custom spec sheet and model number at [www.buildmysouthbend.com](http://www.buildmysouthbend.com)



### Features:

#### Cabinet with a door

#### Platinum 16" Pyromax

- Two Signature Pyromax 45,000 BTU NAT (42,000 BTU LP) patented clog-free burners
- Removable, welded steel top grate
- 9-1/4" deep front rail
- Removable drippings tray
- Stainless steel front, sides, rear and exterior bottom

#### 5" Riser

#### 6" Adjustable Legs

Southbend is a leader in the commercial cooking industry. Since 1898 Southbend has been dedicated to providing the highest quality and most innovative cooking equipment to customers in all facets of the food service industry. Customers choose Southbend due to the reliable performance, endless versatility and pricing value of the equipment.

### 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.

### Miscellaneous Information

- 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 combustible construction is 10" on sides and 12" on rear for griddles and hot tops, pyromax tops need 13" on sides and 6" on rear. Charbroiler units are for use in non-combustible locations ONLY.
- Clearance to non-combustible construction is 0" for all tops and bases.
- 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

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