



# 16" SECTIONAL RANGE

## Two 45,000 BTU Open-Top Burners

# Platinum

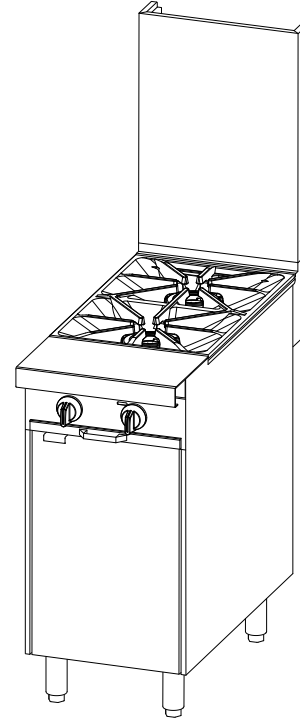
- P16N-X (Modular Mount)
- P16C-X (Cabinet Base)

### Standard Features

- Standard (2) years limited parts and labor warranty (reference <http://www.southbendnc.com/service.html> for limited warranty details).
- 16" wide sectional range with two open-top burners available with a cabinet base or as a modular unit (for mounting on countertop, refrigerated or freezer base)
- Two Signature Pyromax 45,000 BTU NAT (45,000 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
- 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

### Standard Features of Cabinet-Base Model

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



*Model P16C-X with optional 24" flue riser and optional, removable cast iron grate top*

Job \_\_\_\_\_  
Item# \_\_\_\_\_

### STANDARD CONSTRUCTION SPECIFICATIONS

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

**Range:** 16"-wide front-manifold sectional range with two 45,000 BTU NAT (45,000 BTU LP) clog-free, open-top burners with removable, welded steel top grate.

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

**Flue Riser:** 5" high stainless steel flue riser

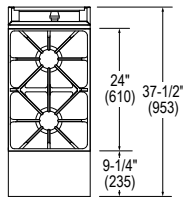
**Battery:** Unit can be in any position in a battery. If the unit is at the end of the battery, the end side will be solid (rather than have a coverplate over the end of the front manifold).

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

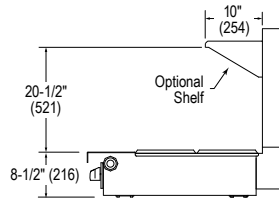
**Cabinet Base:** Stainless steel cabinet base with a removable door that can hinge on the right or the left.



Models:  P16N-X  P16C-X



TOP VIEW

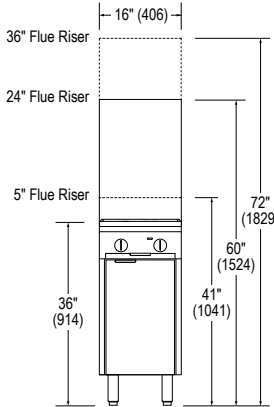


SIDE VIEW of MODULAR MODEL

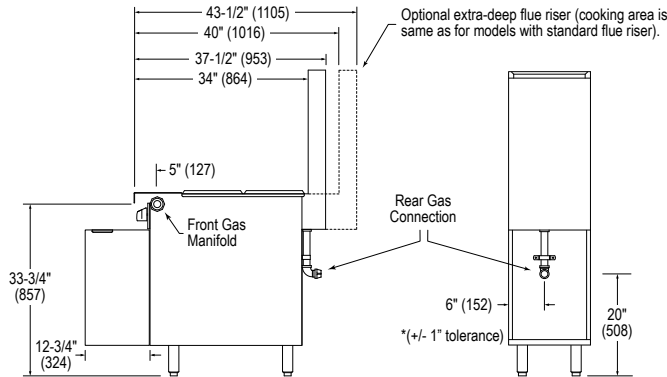
Solid shelving has a depth of 10".  
Tubed and Tray shelving have a depth of 11-1/8".

| SHIPPING CRATE DIMENSIONS & WEIGHT |              |               |                 |                           |                      |
|------------------------------------|--------------|---------------|-----------------|---------------------------|----------------------|
| MODEL                              | WIDTH        | HEIGHT        | DEPTH           | VOLUME                    | WEIGHT               |
| P16N-X                             | 20"<br>(508) | 21"<br>(533)  | 42.5"<br>(1080) | 10.3 cu ft<br>(0.29 cu m) | 150 lbs<br>(68.0 kg) |
| P16C-X                             | 20"<br>(508) | 45"<br>(1143) | 42.5"<br>(1080) | 22.1 cu ft<br>(0.63 cu m) | 220 lbs<br>(99.8 kg) |

Dimensions shown in inches and (millimeters)



FRONT VIEW



SIDE VIEW

REAR VIEW

Optional extra-deep flue riser (cooking area is same as for models with standard flue riser).

Front Gas Manifold

Rear Gas Connection

\*(+/- 1" tolerance)

### UTILITY INFORMATION

| MODEL  | GAS (BTU/HOUR) |         |
|--------|----------------|---------|
|        | NATURAL        | PROPANE |
| P16N-X | 90,000         | 90,000  |
| P16C-X | 90,000         | 90,000  |

**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

- 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 13" (330 mm) on sides and 6" (152 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.

### OPTIONS and ACCESSORIES

- External pressure regulator
- Casters (front two casters lock)
- Tray or tubular shelves (12" deep)
- 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
- Cable restraint kit (to restrict movement when on casters)
- Open-frame base with casters for battery
- 24" or 36" high flue riser
- Extra-deep rear-extending flue riser
- Shelves on flue riser (one on 24" flue riser, one or two on 36" flue riser, 10" deep)
- Removable shelf inside cabinet
- Removable, cast iron grate top
- Battery spark ignition

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



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