

### Platinum Series

#### Standard Features

- 36" wide sectional range with four 12" induction cook tops
- Configured with a TruVection oven base, cabinet base, or as a modular unit (for mounting on countertop, refrigerated or freezer base)
- (4) 3,500 WATT induction elements, separated by 12" stainless steel spreader top
- Removable, 12" elements for service
- High impact CERAN® glass top
- 0-9 power level LED indicator per cooking element
- Automatic infrared shut-off sensor prevents overheating
- 9-1/4" deep front rail
- Removable drip tray
- 100% stainless steel construction
- 1-1/4" front gas manifold and 1" rear gas connection for integration into batteries and suites
- 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 Cabinet-Base Model

- Stainless steel cabinet with doors that open from the center or can be removed for open storage

#### Standard Features of TruVection-Base Models

- Reference TruVection Spec Sheet

- P36N-ISI (Modular Mount)
- P36C-ISI (Cabinet Base)
- P36T-ISI (Electric TruVection Oven Base)



Model shown P36T-ISI

For use with induction safe cookware ONLY.  
Look for the induction ready logo below.



### STANDARD CONSTRUCTION SPECIFICATIONS

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

**Range:** 36"-wide front-manifold sectional range with four induction elements.

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

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

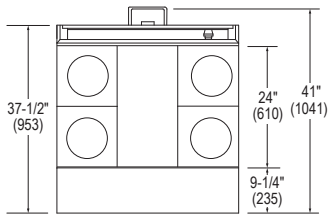
**Battery:** Unit can be in any position in a battery. If the unit is at the end of the battery, the end side will be solid (rather than have a cover plate over the end of the front manifold).

**Model 36C:** Stainless steel cabinet base with two removable doors that open from the center.

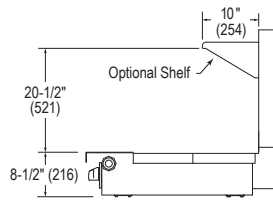
**Model 36T:** Reference Electric TruVection Spec Sheet.

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

Models:  P36N-ISI  P36C-ISI  P36T-ISI



TOP VIEW

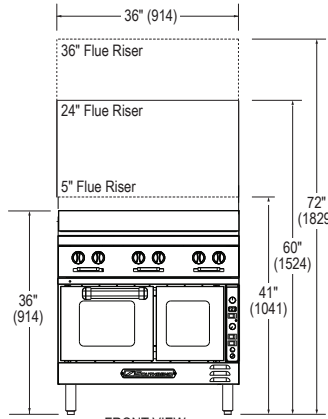


SIDE VIEW of MODULAR MODEL

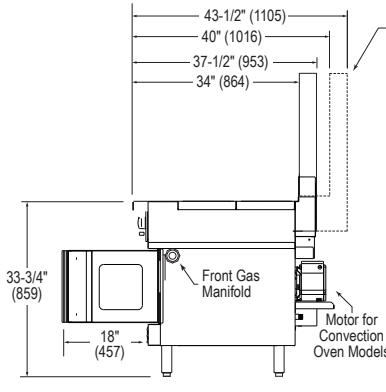
Solid shelving has a depth of 10".  
Tubed and Tray shelving have a depth of 11-1/8".

SHIPPING CRATE DIMENSIONS & WEIGHT					
MODEL	WIDTH	HEIGHT	DEPTH	VOLUME	WEIGHT
P36N-ISI	36" (914)	19" (483)	37.5" (953)	16.23 cu ft (.45 cu m)	300 lbs. (136 kg)
P36C-ISI	36" (914)	36" (914)	41" (1041)	30.7 cu ft (.86 cu m)	567 lbs. (257 kg)
P36T-ISI	36" (914)	36" (914)	41" (1041)	30.7 cu ft (.86 cu m)	630 lbs. (272 kg)

Dimensions shown in inches and (millimeters). All values are estimated.

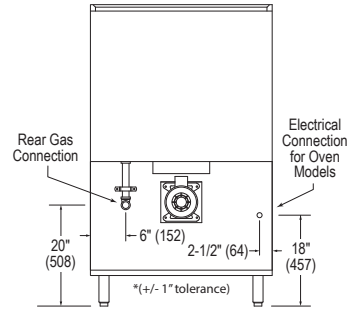


FRONT VIEW



SIDE VIEW

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



REAR VIEW

**UTILITY INFORMATION**

INDUCTION ELECTRICAL DATA	AMPS*	
	1 PHASE	3 PHASE
ELEMENTS		
(4) 3.5 KW Heating Elements Total 14 KW	59	34
P36N-III with TVES/10SC	*Reference Electric TruVection Spec Sheet	

**ELECTRIC:**

- Standard: 240/60 3 phase. Rear 3 pole terminal block for electrical connection. Must be wired by licensed electrician
- Optional: 240/60 1 phase. Rear 3 pole terminal block for electrical connection. Must be wired by licensed electrician
- Optional: 208/60 available

**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). Minimum clearance from combustible construction is 10" (254 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**

- 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
- Casters (front two casters lock)
- Cable restraint kit (to restrict movement when on casters)
- Tray or tubular shelving (12" deep)
- Open-frame base with casters for battery
- Removable shelf inside cabinet

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



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