☐ PE36N-BBB (Modular Mount)
☐ PE36C-BBB (Cabinet Base)





Standard Features

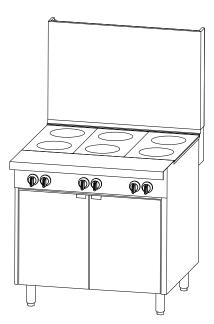
- 36" wide sectional electric range with 4 round hot plates available with a cabinet base, or as a modular unit (for mounting on countertop, refrigerated or freezer base).
- Two 2.6 kW heating round hot plates with two control knobs
 per 12" section
- 9-1/4" deep front rail
- · Stainless steel front, sides, rear and exterior bottom
- · Fully insulated lining and burner box
- 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 Round Hot Plates **

 9" Solid round hot plates are controlled by a 4-position, 3 heat switch with "High/Medium/Low" and "Off" settings.

Standard Features of Cabinet-Base Models

 Stainless steel cabinet with removable doors that open from the center



Model PE36C-BBB

STANDARD CONSTRUCTION SPECIFICATIONS

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

Range: 36"-wide front-manifold sectional range includes six 2.6 kW round hot plates with stainless steel surface, rear splashers 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 cover plate over the end of the front manifold).

Legs: 6" stainless steel adjustable legs standard.

Model 24C: Stainless steel cabinet base with two removable doors that open from the center.

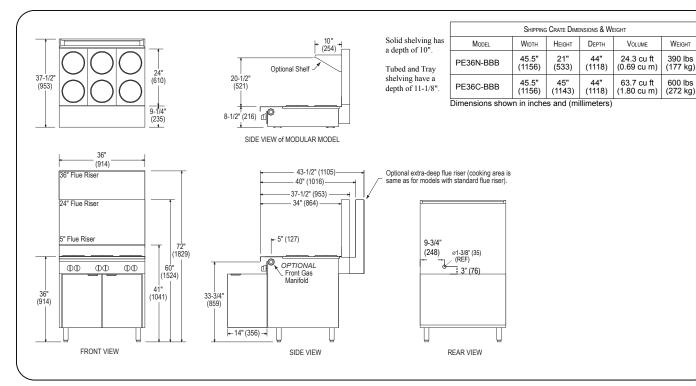












UTILITY INFORMATION

Model	ELECTRIC ELEMENTS			CURRENT DRAWS (AMPS)		
	OVEN KW	HOTPLATE K W	TOTAL KW	208V	240V	480V
PE36N-BBB	-	(6) 2.6	15.6	43.3	37.5	18.9
PE36C-BBB	-	(6) 2.6	15.6	43.3	37.5	18.9

- ☐ Electrical Voltages:
 - □ 208 VAC 3 Phase
 - □ 240 VAC 3 Phase
 - □ 480 VAC 3 Phase

MISCELLANEOUS

- 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.

OPTIONS and ACCESSORIES

- ☐ External pressure regulator
- ☐ 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
- □ 1-1/4" front gas manifold
- ☐ 1" rear gas connection
- ☐ Casters (front two casters lock)
- Cable restraint kit (to restrict movement when on casters)
- □ 24" or 36" high flue riser
- ☐ Shelves on flue riser (one on 24" flue riser, one or two on 36" flue riser, 10" deep)
- ☐ Tray or tubular shelves (12" deep)
- Open-frame base with casters for battery
- ☐ Extra-deep rear-extending flue riser
- ☐ Removable shelf inside cabinet



INTENDED FOR COMMERCIAL USE ONLY.
NOT FOR HOUSEHOLD USE.

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