

THE COMPLETE RANGE LINE

PLATINUM, ULTIMATE, S-SERIES



TODAY'S COOKING SOLUTIONS

HEAVY-DUTY RANGE VARIETY DESIGNED WITH YOU IN MIND.



Platinum Series

Platinum Series

The Platinum Series provides professional performance that chefs can depend on. Made with 100% Stainless Steel construction, the Platinum Series includes heavy-duty ranges, griddles, planchas, charbroilers, stock pot ranges, fryers, uniform hot tops, french tops, and broilers that can be combined for a 100% custom line-up to fit the needs of any high-volume operation.



Ultimate Range

Ultimate Range

The Ultimate Range Series is available in 5 sizes and over 2,000 configurations. The Ultimate Range is manufactured with an unprecedented fully stainless steel burner box. Higher BTUs on the range top combined with a High-Efficiency Snap Action Thermostat in the oven base provides superior performance and consistency for cooking, finishing, holding, and baking requirements.



S-Series Range

S-Series Range

The S-Series Restaurant Range Series offers a quality, versatile range for commercial foodservice applications. 24", 36", 48", and 60" widths and a number of top configurations are available. Configurations include combinations of open burners and griddles.

☎ 919.762.1000 ✉ sales@southbendnc.com
www.southbendnc.com



Opening a new restaurant? Redesigning your commercial kitchen? Or willing to update your existing kitchen equipment? Whatever your case is, Southbend has got you covered. Our reliable Heavy-Duty Ranges are a must-have in any commercial kitchen, and Southbend is proud to be one of the leading manufacturers of World-Class Ranges.



TABLE OF CONTENTS

RANGES

Platinum Series	6
Battery Assistance Program.....	10
Ultimate Range	12
S-Series Range.....	14
Range Comparison.....	15

PLATINUM SECTIONAL RANGE

Platinum Ranges are designed to withstand the rigors of high-volume restaurants, hotel kitchens, and institutional kitchens. Heavy-duty ranges, griddles, planchas, charbroilers, stock pot ranges, fryers, and broilers can be combined for a 100% custom line-up to fit the needs of any high-volume operation.



STANDARD FEATURES

- 100% Stainless Steel Construction
- Water Resistant Welded Control Panels and Construction
- Ranges can be mounted on Counter, Cabinet, Standard Oven, Convection Oven, TruVection, TruVapor, Refrigerated or Freezer Bases
- FRONT and REAR Gas Connections
- Stainless Steel Cabinet with Removable Doors
- 5" Flue Riser
- Heavy-Duty Solid Stainless Steel Removable Shelf Standard with Shelf Risers
- Fully porcelain interior adding longer term durability and protection against exterior moisture.
- Patented On/Off Convection Oven Fan Controls
- 550°F oven with standing pilot on ALL Standard and Convection Oven Bases. Electronic ignition available in lieu of standing pilot at no charge.
- Unique Dual Radiant Low Profile Charbroiler
- Patented Heat Bank Griddle Design
- Patented 35,000 BTU Non-clogging Burners with Lifetime Warranty
- Patented 45,000 BTU Signature Pyromax Non-clogging Burners with Lifetime Warranty
- Removable Welded Steel Grates with Optional Cast Iron Grates Available
- Oven doors operate with door chain and spring hinge assembly

TOP OPTIONS:

Open Top Burners, Charbroilers, Griddles, ThermoStatic Griddles, Hot Tops, Graduated Hot Tops, French Tops, Spreaders, Pyromax, Planchas, Induction, Electric Hot Plates, Upright Broilers.



BASE OPTIONS:

Standard Ovens, Convection Ovens, TruVapor, TruVection, Refrigerated Base, Cabinets.

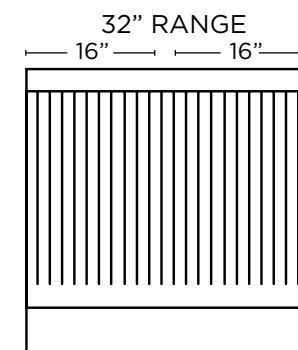
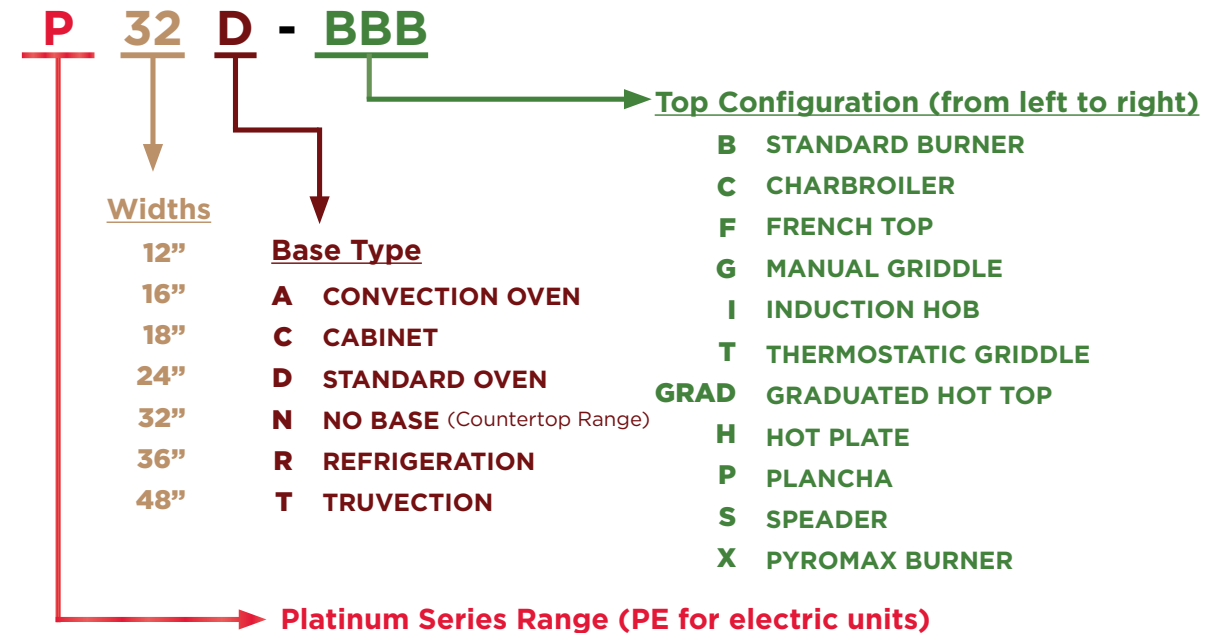


RISER OPTIONS:

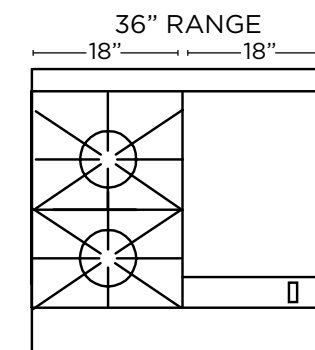
5" risers standard, except for fryers. Options 24" and 36" risers. Single or double shelves are available in solid or tubular. Cheesemelters and Salamanders.



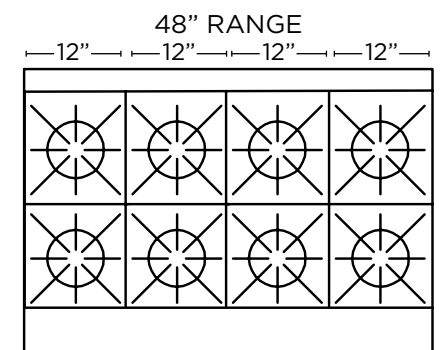
MODEL NUMBER BREAKDOWN



P32D-CC
 PLATINUM SERIES RANGE
 32" WIDE
 BASE - STANDARD OVEN
 TOP - 32" CHARBROILER



P36A-XT
 PLATINUM SERIES RANGE
 36" WIDE
 BASE - CONVECTION OVEN
 TOP - (2) PYROMAX BURNERS
 and 18" THERMOSTATIC GRIDDLE



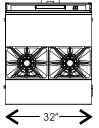
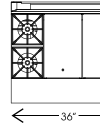
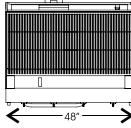
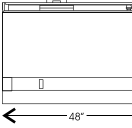
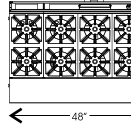
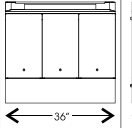
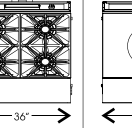
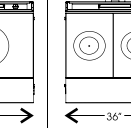
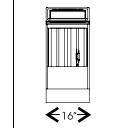

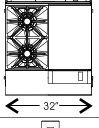
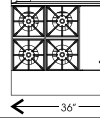
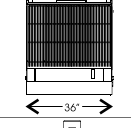
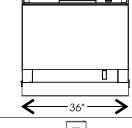
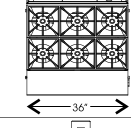
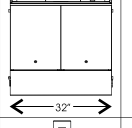
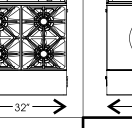
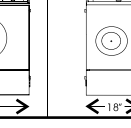
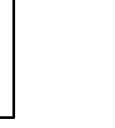
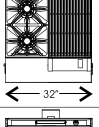
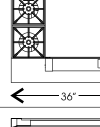
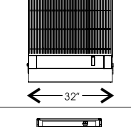
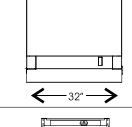
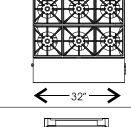
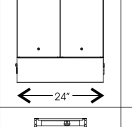
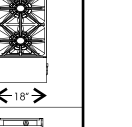
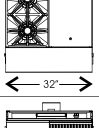
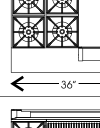
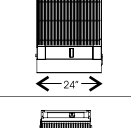
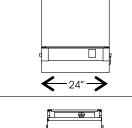
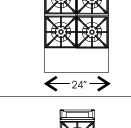
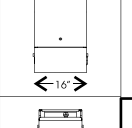
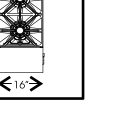
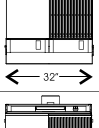
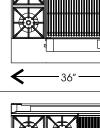
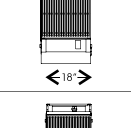
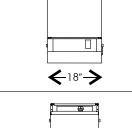
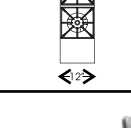
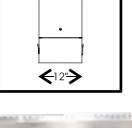
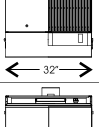
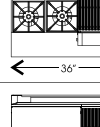
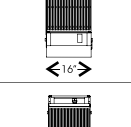
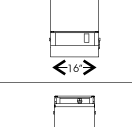


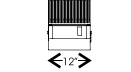
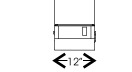
P48C-BBBB
 PLATINUM SERIES RANGE
 48" WIDE
 BASE - CABINET
 TOP - (8) NON-CLOGGING BURNERS

BUILD YOUR CUSTOM SOLUTION

With thousands of possibilities, You'll find the Solution in Southbend.

Our Platinum Series Heavy-Duty Range is designed with the highest-quality materials with versatility and dependability in mind. No matter the size of your operation, we have a range that will deliver consistency that you can rely on.

The range pieces can include open burners, hot tops, griddles, and broilers and can be customized in almost any configuration to meet your specific cooking needs.

32" Combos	36" Combos	Charbroiler	Griddle	Open Top	Hot Top	Pyromax	Graduated	French Top	Fryer
									
← 32" →	← 36" →	← 48" →	← 48" →	← 48" →	← 36" →	← 36" →	← 36" →	← 36" →	← 16" →
									
← 32" →	← 36" →	← 36" →	← 36" →	← 36" →	← 32" →	← 32" →	← 32" →	← 18" →	
									
← 32" →	← 36" →	← 32" →	← 32" →	← 32" →	← 24" →	← 18" →			
									
← 32" →	← 36" →	← 24" →	← 24" →	← 24" →	← 16" →	← 16" →			
									
← 32" →	← 36" →	← 18" →	← 18" →	← 12" →	← 12" →				
									
← 32" →	← 36" →	← 16" →	← 16" →						
									
← 32" →	← 36" →	← 12" →	← 12" →						



PE36T-BBB

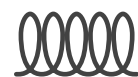


P36T-ISI

NO GAS? NO PROBLEM!



Electric



Induction

Southbend offers 12", 24", and 36" electric range tops in either induction hobs or electric heating elements.

CUSTOMIZED FOR YOUR INDIVIDUAL NEEDS

Southbend Platinum is the premier cooking line custom-designed to meet the needs of any kitchen. Contact the Southbend Sales Engineering Department for further assistance, and let our engineering professionals bring your dream kitchen to life.



PRODUCT CONFIGURATOR

Customize your equipment online at www.buildmyrange.com. Southbend's Product Configurator is a web-based solution for customers to build their own unique equipment. Learn about each product feature and what sets us aside from the competition with the configurator's detailed summaries. Upon completion, view, save, print, or email the spec sheets for your designed product.



BATTERY ASSISTANCE PROGRAM

Southbend's Platinum Series is the first choice among America's leading chefs and restaurateurs. Achieve professional results on a range that you can rely on for years to come.

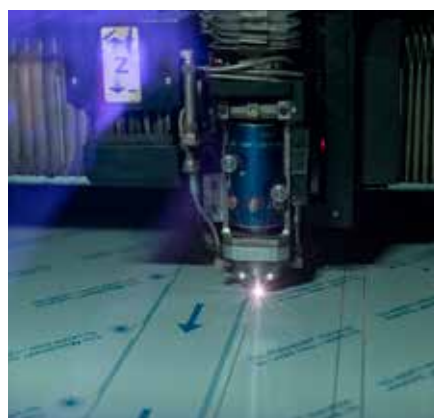
Southbend offers a complete line of heavy-duty sectional range equipment to meet the ever-increasing demands of high-volume commercial kitchens while exceeding customer expectations of reliable performance and durability. The Platinum sectional series is a multi-generation family that incorporates years of industry feedback from Consultants, Dealers, high-profile Chefs, and end-users. To help our customers receive their ideal cooking system, Southbend's Sales Engineering and Customs Department will assist every step of the way. To ensure the successful delivery of the Platinum Cooking System, Southbend offers the Battery Assistance Program at NO CHARGE.

Heavy-duty ranges, griddles, planchas, charbroilers, stock pot ranges, fryers, and broilers can be combined for a 100% custom line-up to fit the needs of any high-volume operation.



CUSTOM BATTERY AND SUITES

Our knowledgeable staff will work with you to determine your needs and help you build the custom battery or suite in the space you have available. From high-volume to galley kitchens, Southbend provides today's cooking solutions.



CUTTING-EDGE RESOURCES

Our product designers and engineers use the latest applications, programs, techniques, and equipment to provide you with the quality you deserve.



FROM CONCEPT TO COMPLETION

With our battery assistance program, you will receive a project manager specific to your order. During your project we provide a detailed quote, drafting plans and isometric drawings of your project, and digital photographs documenting construction. We also provide assistance with installation and follow-up support.



CONTACT US TODAY!

☎ 919.762.1000 ✉ sales@southbendnc.com

ULTIMATE RANGE

The Ultimate Range Series is available in 5 sizes and over 2,000 configurations. The Ultimate Range is manufactured with an unprecedented fully stainless steel burner box. Higher BTUs on the range top combined with a High-Efficiency Snap Action Thermostat in the oven base provides superior performance and consistency for cooking, finishing, holding, and baking requirements.



4361D

4481EE

4601DD

4721DD

STANDARD FEATURES

- Five sizes and over 2,000 of combinations including our 5 burner configuration
- Choice of:
 - 33K BTU PATENTED lifetime non-clog burners
 - 33K BTU Star/sauté burners
 - 40K BTU 18" PyroMax burners
- Front manual gas shut off valve
- Standard battery spark ignition for oven cavities
- Metal knobs
- 6" stainless legs standard
- Choice of electric oven base with gas top (hybrid)
- Porcelain enamel oven cavity
- Oven doors operate with door chain and spring hinge assembly
- Factory installed regulator
- Standard 22.5" flue riser with heavy-duty high shelf
- Flue riser mounted salamander or cheesemelter
- 27" deep cooking surface

BURNER OPTIONS:

Non-Clogging, Star, PyroMax

TOP OPTIONS:

Open Top Burners, Charbroilers, Griddles, Thermostatic Griddles, Raised Broiler/Griddle, Hot Tops.



BASE OPTIONS:

Standard ovens, convection ovens, cabinets.

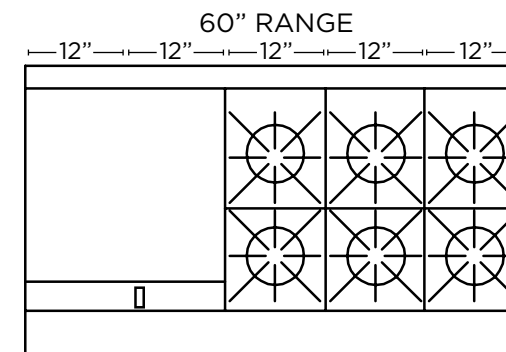
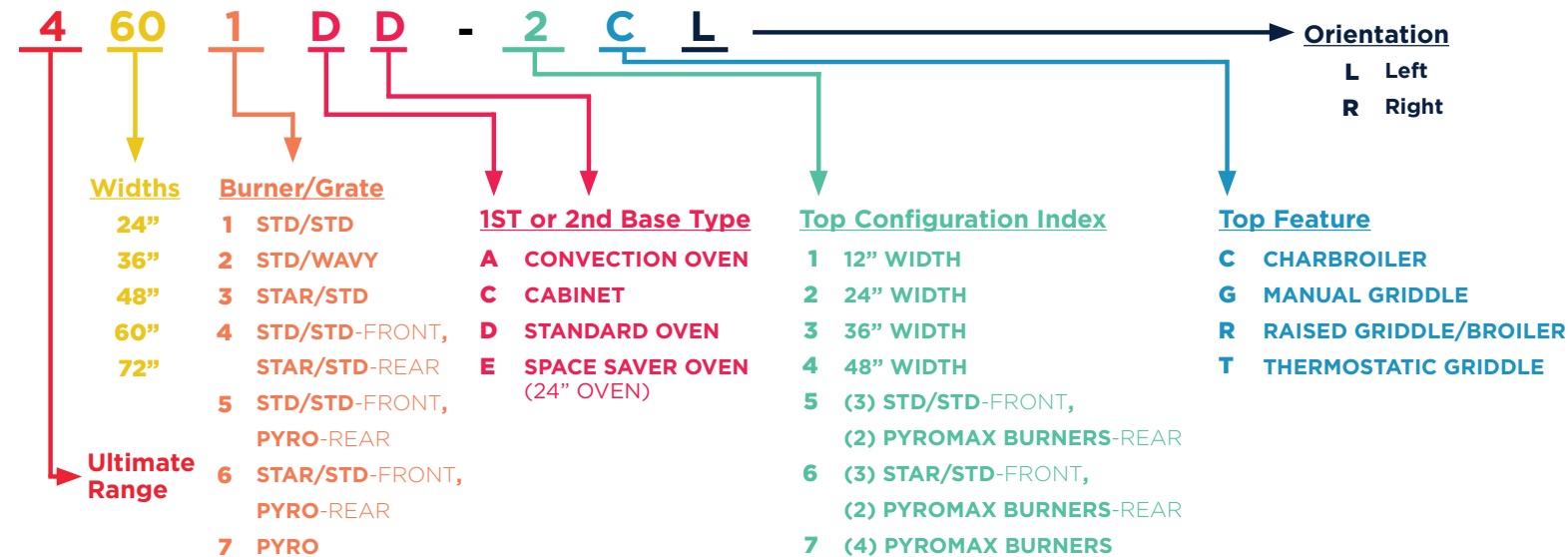


RISER OPTIONS:

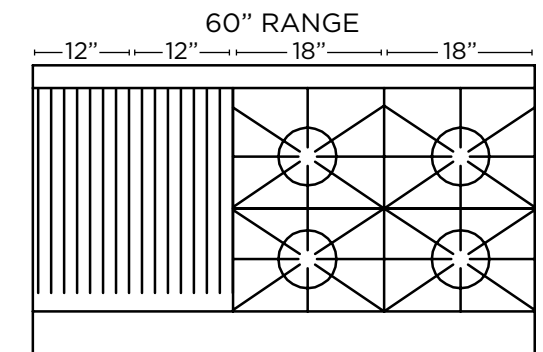
Standard 22.5" flue riser with heavy-duty shelf. Cheesemelters and Salamander



MODEL NUMBER BREAKDOWN



4601DD-2GL
 LINE: ULTIMATE RANGE
 WIDTH: 60" WIDE
 BASE: (2) STANDARD OVENS
 TOP: (3) STANDARD BURNER SECTIONS & 24" MANUAL GRIDDLE SECTIONS ON LEFT



4607DA-2CL
 LINE: ULTIMATE RANGE
 WIDTH: 60" WIDE
 BASE: STANDARD OVEN & CONVECTION OVEN
 TOP: 24" CHARBROILER SECTIONS & 36" PYROMAX BURNER SECTIONS

S-SERIES RANGE

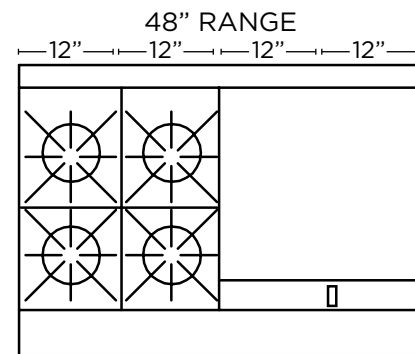
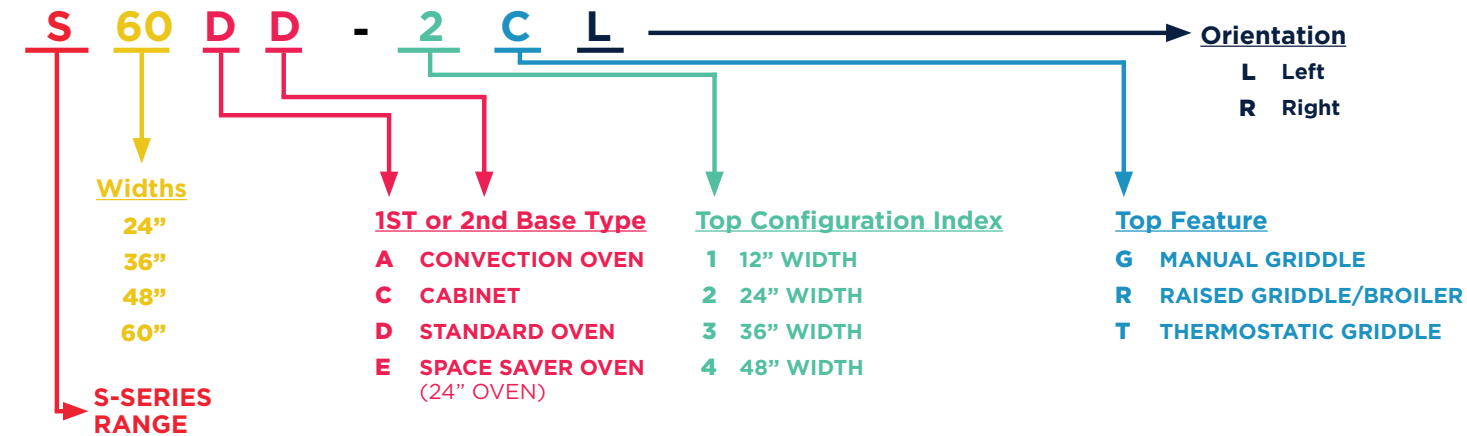
The S-Series Restaurant Range offers a quality, versatile range for commercial foodservice applications. 24", 36", 48", and 60" widths and several top configurations are available.



STANDARD FEATURES

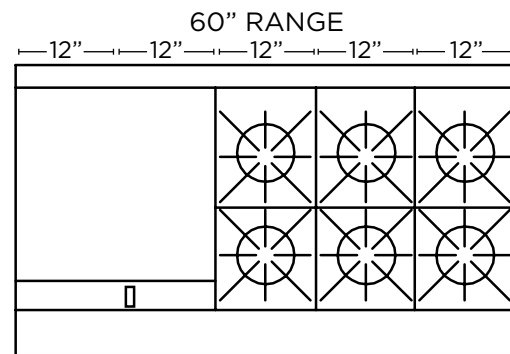
- Available in four sizes: 24", 36", 48" and 60"
- Stainless steel front, sides and legs
- 28,000 BTU Patented, one-piece, non-clog burner with lifetime warranty
- 35,000 BTU oven base with heavy-duty burner and porcelain enamel oven cavity
- 22.5" stainless steel flue riser with heavy-duty shelf
- 4" stainless steel front rail with closed, welded, and polished end caps, with no sharp or exposed corners
- Heat resistant, metal knobs and ergonomic handle
- Removable one piece crumb drawer
- High efficiency snap action thermostat adjustable from 175°F to 550°F

MODEL NUMBER BREAKDOWN



S48EE-2TR

LINE: S-SERIES RANGE
 WIDTH: 48" WIDE
 BASE: (2) SPACE SAVER OVENS
 TOP: (4) STANDARD BURNERS ON LEFT
 & 24" THERMOSTATIC GRIDDLE ON RIGHT



S60DD-2GL

LINE: S-SERIES RANGE
 WIDTH: 60" WIDE
 BASE: (2) STANDARD OVENS
 TOP: 24" MANUAL GRIDDLE SECTIONS ON LEFT
 & (3) STANDARD BURNER SECTIONS

GAS RANGE COMPARISON



	PLATINUM	ULTIMATE	S-SERIES
Warranty	1 Year Parts and Labor	1 Year Parts and Labor	1 Year Parts and Labor
Footprints Available	12, 16, 18, 24, 32, 36, 48	24, 36, 48, 60, 72	24, 36, 48, 60
Approx Configurations	5,000 +	2,000 +	89
Stainless Steel Construction	100% Stainless Steel **	Front, Sides, Flue & Burner Box	Front, Sides, Flue Riser
Open Burners BTU	35,000	33,000	28,000
Available Stockpot Burner	Yes	Yes, includes 5 burner top	No
Griddle Thickness	1"	1/2" standard. Optional 1"	1/2"
Available Charbroiler	Yes	Yes	No
Available Hot Top	Yes	Yes	No
Available French Top	Yes	No	No
Available Plancha	Yes	No	No
Front Gas Shut Off Valve	No	Yes	No
Standard Oven Base BTU's	45,000	45,000	35,000
Convection Base BTU's	45,000	35,000	35,000
Oven Door	Counter Balance w/spring assist	Counter Balance w/spring assist	Quadrant Spring
Available Trueconvection Base	Yes	No	No
Available Refrigerated Base	Yes	No	No
Battery Spark Ignition	N/C Option on oven/std closed tops	Standard on ovens	Not available
Models on Cornerstone	0	2	9
Service First Availability	Yes	Yes	No
Performance Checks	No Charge	No Charge	\$65 per piece

** Excludes Castings, Forgings and Non-Structural Components

BACKED BY OUR
SERVICEFIRST®
PROGRAM



COUNT ON US.

☎ 919.762.1142 ✉ sbtechserv@southbendnc.com
www.southbendnc.com



- GUARANTEED SIX HOUR RESPONSE TIME
- GUARANTEED CERTIFIED TECHNICIAN
- GUARANTEED LOCALLY STOCKED PARTS

At Southbend, we pride ourselves on being experts in the food service industry. We know how our customers work and what equipment works for them. Our heavy-duty ranges have all the features a busy kitchen needs from the inside out.



1100 Old Honeycutt Road • Fuquay-Varina, NC 27526

☎ 919.762.1000 ✉ sales@southbendnc.com

www.southbendnc.com

