



24/7 Warranty

Southbend offers a 24/7 Warranty on all of our equipment.
That means...24 hours a day, 7 days a week - if you have a problem we have a solution.

Platinum Series



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*“Engineered for your
specific cooking needs”*

Platinum Series

Still Searching for the Right Combination Of Heavy Duty Equipment? With Thousands Of Possibilities, You'll Find The Solution In

The Southbend Platinum Series Heavy Duty Range is designed to withstand all the rigors of high volume kitchens while delivering exceptional performance.

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

32" Combos	36" Combos	Charbroiler	Griddle	Plancha	Open Top	Hot Top	Pyromax	Graduated	Fryer
←32"→	←36"→	←48"→	←48"→	←36"→	←48"→	←36"→	←36"→	←36"→	←20"→
←32"→	←36"→	←36"→	←36"→	←32"→	←36"→	←32"→	←32"→	←32"→	←16"→
←32"→	←36"→	←32"→	←32"→	←24"→	←32"→	←24"→	←18"→	←18"→	
←32"→	←36"→	←24"→	←24"→	←18"→	←24"→	←16"→	←10"→	←36"→	
←32"→	←36"→	←16"→	←16"→	←16"→	←12"→	←12"→			
←32"→	←36"→	←12"→	←12"→						
←32"→	←36"→								

Base Options

PIECE TOGETHER THE PERFECT RANGE

Customize a Southbend Platinum with a variety of base options. Choose from convection or standard ovens, storage cabinets, refrigerator and freezer bases, or no base at all for use as a modular range top.

All range bases are made of heavy duty materials and available in a variety of sizes. In addition, the Southbend Platinum line offers 24" and 36" high flue risers, 12" to 36" wide spreader cabinets, caster frames and continuous front rails.



TruVection



Standard Oven



Convection Oven



Refrigerated



Cabinet

The Southbend Platinum Series Heavy Duty Range is available in thousands of configurations to meet any kitchen needs. Platinum line cook tops include open top burners, griddles, planchas, charbroilers, and uniform or graduated hot tops. Southbend offers sectional range pieces in widths of 12", 16", 18", 24", 32", 36" and 48" with many options and accessories.

Now personalizing your kitchen is up to you!

Open Top Burners

Open top ranges are a versatile cooking solution, perfect for saute and stock pot cooking. All Platinum patented cast iron burners feature non-clog design and are warranted for life.



Sectional Match Fryers

Available in 45 or 65 lb. capacity with stainless steel tank and cabinet. Two twin plated, mesh fry baskets with plastic coated, heat resistant handles are included. Quick recovery eliminates waitin eds filter process and helps to eliminate clogs.

Planchas

Sectional planchas feature a 1/2" thick griddle plate with manual controls. Across the plancha plate there are several heat zones for diversified cooking. A high heat zone, max temperature of 800°F, is located toward the front. Toward the back of the plate temperatures decrease to 625°F.

Griddles

Sectional griddles feature a 1" thick griddle plate and are available with manual or snap action thermostatic controls.

Uniform Hot Tops

The Platinum uniform hot top is a highly polished heavy cast iron plate that heats by direct contact with a stock pot or pan. The heat is consistent over the entire surface so pots can be placed anywhere on the top for maximum efficiency.

Graduated Hot Tops

The graduated hot top heats to 900°F in the middle ring and 450°F on the edges giving the flexibility of multiple cooking temperatures. The heavy ringed casting and 62,000 BTU burner make this the most energy efficient hot top in the industry.



Shelving

Single or double removable shelves available in solid or tubular style. Supports up to 250lbs.

Charbroilers

The charbroiler features cast-iron, two-sided grates for 1/4" or 1/8" branding and flat or run-off grid position. A spatula-wide grease trough and tandem grease drawer system allow for easy cleaning. Field reversible radiant and briquette models are available.

TruVection Oven Base

The TruVection offers true convection oven performance from a low profile convection oven.

NEMA 4 Rated
Water Resistant Controls

Belly bar with optional removable 1/9 size sauce pans. Five pans per 36".

Sauce pans can be removed to hold utensils and/or towels.

BROILERS, SALAMANDERS AND CHEESEMELTERS



Infra-Red Upright Broilers

Broil in half the time with 1/3 less gas. Southbend Infra-Red Broilers combine speed, efficiency and output in a broiler that just won't quit. Intense infra-red energy quickly penetrates meat, locking in natural juices, reducing broiling time as much as 50% and realizing fuel savings up to 33% over ordinary broilers.

- 104,000 BTU Infrared burners
- 45,000 BTU convection or standard oven base
- Rugged 4 position adjustable grid height
- Stainless steel front sides and back
- NEMA 4 rated, water resistant controls

Radiant Upright Broilers

For the highest capacity in a small footprint, the Southbend high-efficiency broiler has 55,000 BTU per burner for a total of 110,000 BTUs, or 220,000 BTUs in a Double Broiler.

- Twin burner controls
- Stainless steel front, top, sides and legs.
- Rugged 4 position adjustable grid height



234R Double Radiant Broiler

Salamander Broilers

Salamanders add high volume broiling in a small space and can be mounted above a range, on a wall or used as counter top units. Infrared and radiant models are available in 32", 36" and 48" models

- Dual valve control for left and right operation
- 10,000 BTU per burner (i.e. 4 burners on a 36" unit for 40,000 BTU)
- Stainless steel construction
- 5 position, "Easy Track", counter balanced rack
- Mounts on flue riser or wall. Also available as a countertop unit.



P36-NFR

Cheesemelters

Platinum cheesemelters feature five adjustable rack positions and exclusive burners. Single sided or pass-through models are available in 24", 32", 36", 48", 60" and 72".

- Dual valve control for left and right operation
- 10,000 BTU per burner (i.e. 4 burners on a 36" unit for 40,000 BTU)
- Stainless steel construction
- Mounts on flue riser or wall. Also available as a countertop unit.



P48-CM



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 own Platinum Range online at www.southbendnc.com/buildmysouthbend.html

Southbend's Product Configurator is a web-based solution for customers to build their own unique equipment with full 360° viewing capability. Learn about about each product feature and what sets us aside from the competition with the configurator's detailed summaries. After customizing your product you can view, save, print or email the spec sheets for the products you build.

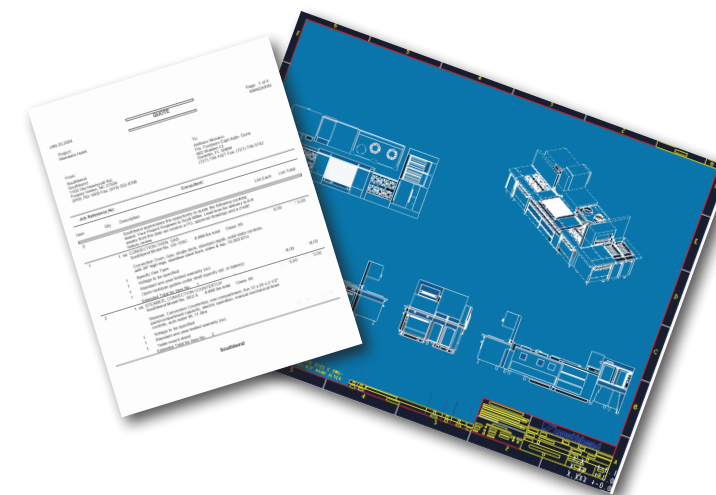


TruVection Oven Base

The TruVection offers true convection oven performance from a low profile convection oven.

Battery Assistance Program - WHEN SPECIFIED, SOUTHBEND WILL:

- Provide you with a Plan, Elevation and Isometric drawings of the battery.
- Assemble the battery at our facility per approved engineering drawings.
- Label the sections with color-coded tape before breaking down the battery. This will show where each piece was installed in the battery and will make for an easier and more timely installation.
- Take digital pictures of the battery, and send to customer.
- Mark shipping crates on two sides with Item Number, Model, Battery Number, and Kitchen.
- Ship units in assembled sections or blocks for ease of installation. When possible, risers, shelves and/or compact broilers will be mounted.
- Project Manager specific to your order
- OEM components and custom fabrication
- Installation and follow-up support



Quote includes Plan, Elevation and Isometric drawings of the battery.