

P32-NFR; P36-NFR; P48-NFR

Job

Item#

Standard Features

- Stainless steel cradle and carriage construction.
- Largest Cooking Area
- Total BTU's: 32" - 40,000 BTU
 36" - 40,000 BTU
 48" - 60,000 BTU
- Dual valve control for left and right operation
- 90 second preheat time with no waiting between loads
- Stainless steel construction
- Bright anneal face plate and removable grease drawer. (Platinum Only)
- 5 position, "Easy Track", counter balanced, rack adjustment and easy roll-out access
- Cool touch handle design
- Mounts on flue riser or wall. Also available as a countertop unit.
- 2-Year Warranty on Operations Parts
- Chrome plated cooking grates (Platinum Only)



(Model P36-NFR)

STANDARD CONSTRUCTION SPECIFICATIONS

Exterior Finish: Constructed of 430 stainless steel #3 polish. Face plate and crumb tray are 430 bright anneal.

Assembly: Double wall enforced sides and back. 2 -15" removable broiler racks, constructed of .375" diameter welded steel chrome plated rod. 5 adjustable broiling positions. Dual stainless steel removable grease drip shields.

Controls: Independant dual valve controls to operate left and right burner field. Heavy duty gas valves adjust gas flow with 3 position temperature settings: High, Low and Off. Broiler rack platform (5 positions) can be raised or lowered for optimum broiling applications.

OPTIONAL Mounting: Can be mounted to a flue riser or available as a wall mount or countertop unit. Countertop units standard with 4" high legs.

Flue Riser: Heavy duty, reinforced flue riser and air insulated shield located on bottom of broiler to protect broiler from heat generated on range top.

Broiler: Infrared broiler that can mount on the flue riser of a 32", 36" or 48" sectional and/or restaurant range, wall, used with 4" legs as a countertop unit. Available in natural or propane.

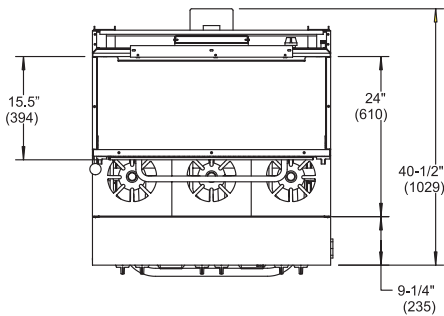
P32-NFR: Equiped with 4 -10,000 BTU infrared burners - total 40,000 BTU and dual valve control for left and right operation. "Easy-Track" counter balanced, roll-out removable broiler rack is 26" wide and 14" deep, with five adjustable positions. 364 sq. in. cooking surface.

P36-NFR: Equiped with 4 -10,000 BTU infrared burners - total 40,000 BTU and dual valve control for left and right operation. "Easy-Track" counter balanced, roll-out removable broiler rack is 30" wide and 14" deep, with five adjustable positions. 420 sq. in. cooking surface.

P48-NFR: Equiped with 6 -10,000 BTU infrared burners - total 60,000 BTU and dual valve control for left and right operation. "Easy-Track" counter balanced, roll-out removable broiler rack is 42" wide and 14" deep, with five adjustable positions. 588 sq. in. cooking surface.

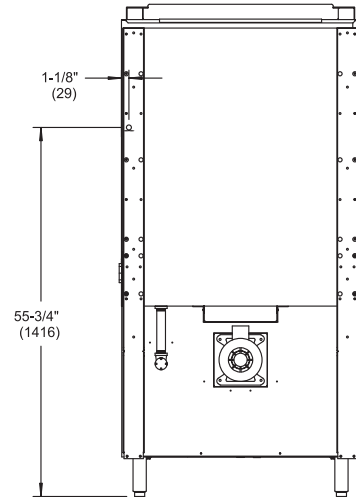
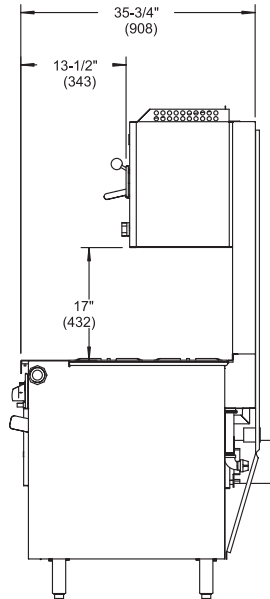
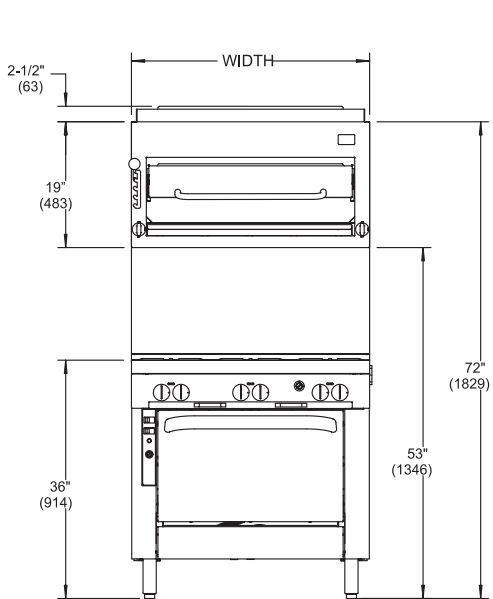


Models: P32-NFR P36-NFR P48-NFR



Model	Width	Height	Depth	Weight
P32-NFR	32" (813)	21.5" (546)	15.5" (394)	155 lb (70 kg)
P36-NFR	36" (915)	21.5" (546)	15.5" (394)	170 lb (77 kg)
P48-NFR	48" (1220)	21.5" (546)	15.5" (394)	210 lb (95 kg)

The broiler and flue riser assembly is shown here mounted on a six-burner open top range with a convection oven base.



UTILITY INFORMATION

Model	GAS	
	Natural BTU/hr	Propane BTU/hr
P32-NFR	40,000	40,000
P36-NFR	40,000	40,000
P48-NFR	60,000	60,000

GAS: Required natural gas operating pressure is 4" W.C.
 Required propane gas operating pressure is 10" W.C.
 A pressure regulator is supplied with the unit. The required supply line size to regulator is 3/8" NPT. If using a Flex hose, the I.D. should not be smaller than the I.D. of the manifold of the unit it is being connected to. Rear gas inlet center line is located 2 3/4" from the bottom and 1 1/8" in from the right side as you face the unit.

MISCELLANEOUS

- Minimum clearance from noncombustible construction is zero. Minimum clearance from combustible construction is 1" on sides and 3" on rear.
- 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

- Range mount (specify riser size)
- Wall mount with bracket
- Countertop with 4" stainless steel legs
- Sloped enclosure
- Interpiping of gas connection to sectional range base

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



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