Infrared Compact Broiler

Range Mount, Wall Mount and Countertop

- ❑ P32-NFR
- ❑ P36-NFR
- ❑ P48-NFR

Model P36-NFR

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.
- 5 position, "Easy Track", counter balanced, rack adjustment and easy roll-out access
- Cool touch handle design
- Range mount on flue riser standard
- Chrome plated cooking grates
- Standard (1) year limited parts and labor warranty (reference http://www.southbendnc.com/service.html for limited warranty details)

OPTIONS AND ACCESSORIES AT ADDITIONAL COST

- ❑ 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

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: Independent 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.

Mounting: Range mounted to a flue riser is standard. Also available as a wall mount or countertop unit with 4"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: Equipped 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: Equipped 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: Equipped 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.

Approval Notes: _____

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(919) 762-1000 www.southbendnc.com

Printed in USA Date:_____

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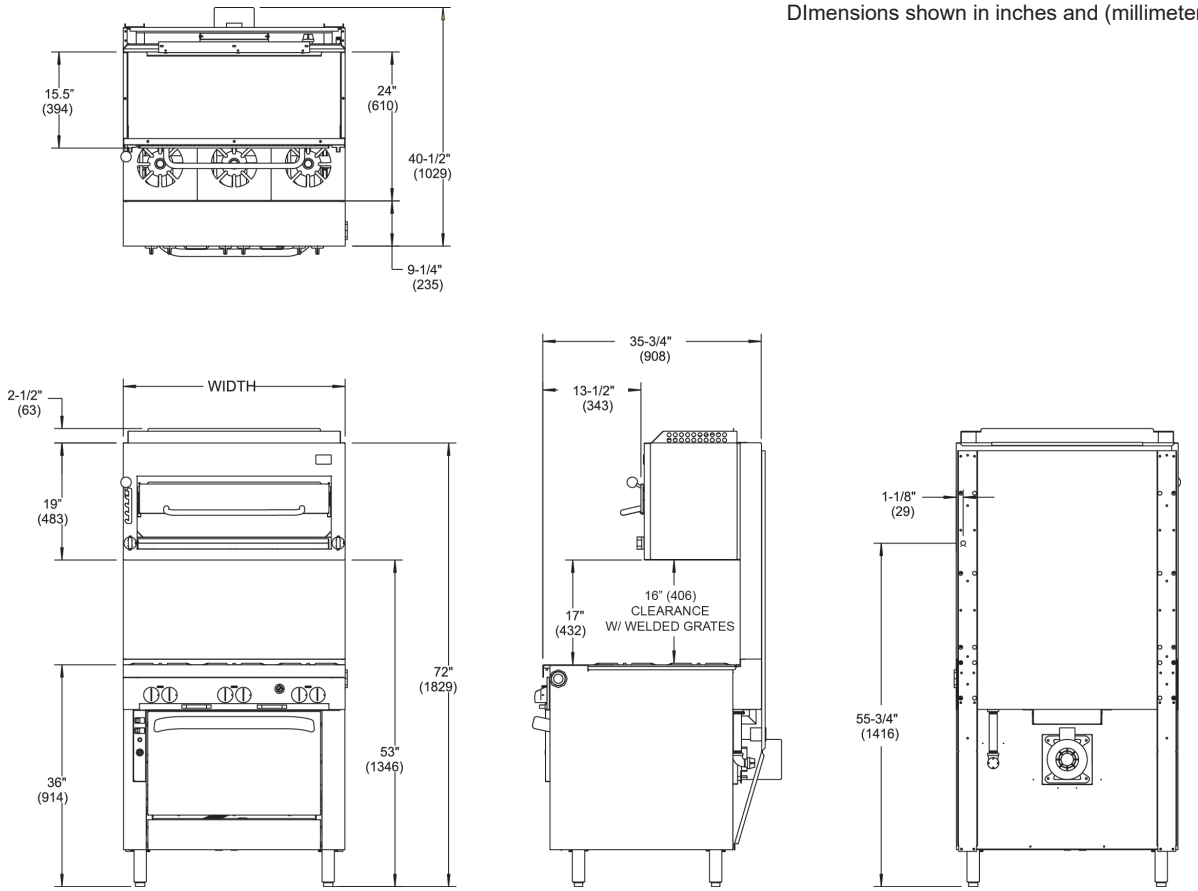
PNFR

DImensions shown in inches and (millimeters)



DIMENSIONS & WEIGHT

Model	Width	Height	Depth	Weight
P32-NFR	32" (813)	21.5" (546)	15.5" (394)	155 lb (70 kg)
P36-NFR	36" (914)	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

GAS: Required natural gas operating pressure is 4" W.C. Required propane gas operating pressure is 10" W.C. A pressure regulator with a 3/4" NPT Inlet/Outlet is supplied with the unit. Diameter of piping or flex hose used to supply gas to unit, needs to be sized to achieve specified operating pressure. The rear gas inlet is 3/8" NPT pipe and has a centerline location of 2-3/4" from the bottom and 1-1/8" from the right side as you face the unit.

Model	Gas (BTU/Hr)	
	Natural	Propane
P32-NFR	40,000	40,000
P36-NFR	40,000	40,000
P48-NFR	60,000	60,000

MISCELLANEOUS

- Minimum clearance from noncombustible construction is zero. Minimum clearance from combustible construction is 1" on sides and 0" 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.

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NOT FOR HOUSEHOLD USE.

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