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.







GAS RANGE Comparison



P36A-BBB

	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 Truvection 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

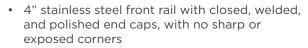
STANDARD FEATURES

- 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

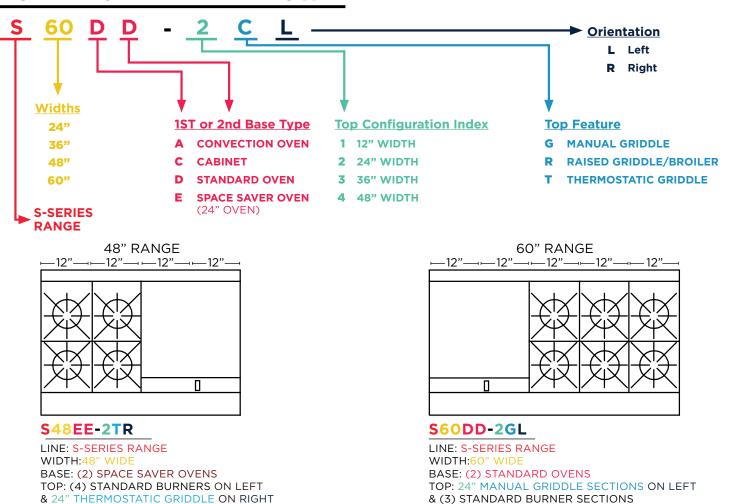
S36D

- 35,000 BTU oven base with heavy-duty burner and porcelain enamel oven cavity
- 22.5" stainless steel flue riser with heavy-duty shelf

MODEL NUMBER BREAKDOWN



- Heat resistant, metal knobs and ergonomic handle
- Removable one piece crumb drawer
- High efficiency snap action thermostat adjustable from 175°F to 550°F





4361D

