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South Bend P32D-XH

Southbend P32D-XH Platinum Heavy Duty 32-inch Gas Range Instruction Manual

1. INTRODUCTION

This manual provides essential information for the safe and efficient operation, installation, and maintenance of your Southbend P32D-XH Platinum Heavy Duty 32-inch Gas Range. Please read these instructions thoroughly before installing or operating the appliance. Retain this manual for future reference.



Image 1.1: Southbend P32D-XH Platinum Heavy Duty 32-inch Gas Range. This commercial gas range features two open burners on the left, a 16-inch hot top on the right, and a standard oven base, all constructed from stainless steel.

2. SAFETY INFORMATION

Always prioritize safety when operating any gas appliance. Failure to follow these safety guidelines may result in property damage, personal injury, or death.

- **Professional Installation:** This appliance must be installed by a qualified technician in accordance with all local codes and national standards.
- **Ventilation:** Ensure adequate ventilation is provided in the area where the range is installed. Proper exhaust hoods are essential for commercial kitchens.
- **Gas Leaks:** If you smell gas, immediately shut off the gas supply to the appliance, open windows and doors, and evacuate the area. Do not operate any electrical switches or phones. Contact your gas supplier or fire department.
- **Burn Hazards:** Surfaces of the range, including burners, hot top, oven interior, and exterior panels, become extremely hot during operation. Use caution and wear appropriate protective gear.
- **Flammable Materials:** Keep flammable liquids, aerosols, and other materials away from the appliance.
- **Children and Pets:** Keep children and pets away from the appliance during operation and when it is

cooling down.

3. SETUP AND INSTALLATION

Installation must be performed by a licensed professional. Ensure all local and national codes are strictly followed.

3.1 Unpacking

Carefully remove the range from its packaging. Inspect for any shipping damage. Report any damage to the carrier immediately.

3.2 Location

Place the range in a location that allows for proper ventilation and clearance from combustible materials. Ensure the floor is level and capable of supporting the appliance's weight.

3.3 Leveling

The range is equipped with 6-inch adjustable legs. Use a level to ensure the appliance is perfectly level for optimal performance and safety. Adjust each leg as necessary.

3.4 Gas Connection

A gas pressure regulator is required for this unit and must be installed by a qualified technician. The gas type (natural gas or propane) must be specified and matched to the appliance. Ensure all gas connections are leak-tested before operation.

3.5 Flue Riser

A 5-inch flue riser is standard on this model. Ensure it is properly installed and unobstructed to allow for adequate exhaust of combustion byproducts.

3.6 Initial Cleaning

Before first use, clean all surfaces, including the oven interior and racks, with a mild detergent and warm water to remove any manufacturing residues. Rinse thoroughly and dry.

4. OPERATING INSTRUCTIONS

This section details the operation of the open burners, hot top, and standard oven.

4.1 Open Burners (Left Side)

The range features two 45,000 BTU open burners located on the left side.

- Ignition:** Each burner is equipped with battery spark ignition. To ignite, push in and turn the corresponding burner knob counter-clockwise to the 'ON' position. You should hear a clicking sound as the igniter sparks.
- Flame Adjustment:** Once ignited, continue to turn the knob to adjust the flame intensity to your desired cooking level.
- Shut-off:** To turn off a burner, turn the knob clockwise to the 'OFF' position.

Note: Ensure the flame is stable and blue. An unstable or yellow flame may indicate an issue with the gas supply or burner adjustment, requiring professional service.

4.2 16-inch Hot Top (Right Side)

The 16-inch hot top is located on the right side of the range, providing a consistent heating surface.

1. **Ignition:** Similar to the open burners, push in and turn the hot top control knob counter-clockwise to the 'ON' position to engage the battery spark ignition.
2. **Temperature Control:** Adjust the knob to achieve the desired surface temperature. Allow sufficient time for the hot top to heat evenly across its surface.
3. **Shut-off:** Turn the knob clockwise to the 'OFF' position when cooking is complete.

Caution: The hot top retains heat for a significant period after being turned off. Exercise extreme caution.

4.3 Standard Oven Base

The standard oven base is designed for baking and roasting.

1. **Rack Placement:** The oven includes two racks. Position them in the desired slots before preheating.
2. **Preheating:** Turn the oven control knob to the desired temperature. Allow the oven to preheat for approximately 15-20 minutes, or until the internal temperature stabilizes.
3. **Temperature Adjustment:** Adjust the knob to maintain the desired cooking temperature.
4. **Shut-off:** Turn the oven control knob to the 'OFF' position when cooking is complete.

Warning: The oven interior and door will be extremely hot during and after use. Use oven mitts when handling items inside the oven.

5. CLEANING AND MAINTENANCE

Regular cleaning and maintenance will extend the life and ensure the safe operation of your Southbend range.

- **Daily Cleaning:** Clean all exterior stainless steel surfaces, burner grates, and the hot top daily with a mild detergent and warm water. Wipe dry immediately to prevent water spots.
- **Oven Cleaning:** For spills and food residue inside the oven, allow the oven to cool completely. Use a non-abrasive oven cleaner or a solution of baking soda and water. Avoid harsh chemicals that could damage the finish.
- **Burner Maintenance:** Periodically remove burner grates and clean any food debris from the burner heads. Ensure burner ports are clear and unobstructed.
- **Stainless Steel Care:** Use specialized stainless steel cleaners for stubborn stains or to restore luster. Always wipe with the grain of the stainless steel.
- **Professional Inspection:** Schedule annual inspections and maintenance by a qualified service technician to ensure all gas connections, burners, and controls are functioning correctly.

Important: Always disconnect the appliance from the gas supply before performing any major cleaning or maintenance.

6. TROUBLESHOOTING

Before contacting service, review the following common issues and their potential solutions.

Problem	Possible Cause	Solution
Burner not lighting	No gas supply, igniter not sparking, clogged burner port.	Check gas valve. Ensure igniter is clean and sparking. Clean burner ports.

Problem	Possible Cause	Solution
Weak or yellow flame	Improper air/gas mixture, low gas pressure, clogged burner.	Contact a qualified technician to adjust air shutter or check gas pressure. Clean burner.
Oven not heating	No gas supply, faulty igniter, thermostat issue.	Check gas valve. Contact a qualified technician for igniter or thermostat replacement.
Hot top unevenly heated	Uneven heat distribution, debris under hot top.	Allow more time for preheating. Ensure hot top is clean underneath.

If the problem persists after attempting these solutions, contact a qualified service technician.

7. SPECIFICATIONS

Feature	Detail
Model	P32D-XH
Brand	South Bend
Type	Platinum Heavy Duty Gas Range
Width	32 inches
Open Burners	(2) 45,000 BTU, located on left
Hot Top	(1) 16-inch, located on right
Oven	Standard Oven Base (includes 2 racks)
Total BTU	175,000 BTU
Controls	Manual Knobs
Ignition	Battery Spark Ignition
Material	Stainless Steel (front, sides)
Legs	6-inch Adjustable Legs
Flue Riser	5-inch (standard)
Certifications	CSA, NSF

8. WARRANTY INFORMATION

The Southbend P32D-XH Platinum Heavy Duty 32-inch Gas Range comes with a standard **three (3) years limited parts and labor warranty**. This warranty covers defects in materials and workmanship under normal use and service. For specific terms, conditions, and to initiate a warranty claim, please refer to the official warranty document provided with your purchase or contact Southbend customer service.

9. CONTACT AND SUPPORT

For technical assistance, parts, or service inquiries, please contact your authorized Southbend dealer or Southbend customer support. Ensure you have your model number (P32D-XH) and serial number readily available when contacting support.

For the most current contact information, please visit the official Southbend website or refer to your purchase documentation.