

SOUTH BEND P36A-HHH

Southbend P36A-HHH Platinum Heavy Duty 36" Gas Range Instruction Manual

Model: P36A-HHH

1. INTRODUCTION

This manual provides essential information for the safe and efficient operation, installation, and maintenance of your Southbend P36A-HHH Platinum Heavy Duty 36" Gas Range. This commercial-grade gas range features three 12-inch uniform hot tops, manual controls, battery spark ignition, and a convection oven base with three racks. It is designed for demanding food service environments.

Please read this manual thoroughly before operating the appliance. Keep it in a safe place for future reference.

2. SAFETY INFORMATION

WARNING: Improper installation, adjustment, alteration, service, or maintenance can cause property damage, injury, or death. Read the installation, operating, and maintenance instructions thoroughly before installing or servicing this equipment.

- Ensure the appliance is installed by a qualified technician in accordance with all local codes and ordinances.
- Verify the gas type specified for the unit matches the gas supply available at the installation site. A gas pressure regulator is required for individual units.
- Maintain adequate ventilation in the kitchen area to prevent the accumulation of combustion by-products.
- Do not store or use gasoline or other flammable vapors and liquids in the vicinity of this or any other appliance.
- Surfaces of the range, including hot tops and oven interior, will become extremely hot during operation. Use caution and appropriate protective gear.
- Keep the appliance area clear and free from combustible materials.

3. SETUP AND INSTALLATION

3.1 Unpacking

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

to the carrier and your dealer.

3.2 Placement

Position the range in its intended location, ensuring sufficient clearance from combustible walls and materials as per local codes. The unit dimensions are approximately 58 x 45 x 46 inches, and it weighs 670 pounds. Ensure the floor can support this weight.

3.3 Leveling

The range is equipped with 6-inch adjustable legs. Use a level to ensure the unit is perfectly level for optimal performance and safety. Adjust the legs by rotating them clockwise or counter-clockwise.

3.4 Gas Connection

A qualified gas technician must perform the gas connection. Ensure the gas supply line is adequately sized and a manual shut-off valve is installed upstream of the appliance. A gas pressure regulator is required and must be installed according to manufacturer instructions and local codes. The unit operates on a specified gas type (natural gas or propane, to be confirmed at installation).

3.5 Electrical Connection

The convection oven and battery spark ignition require an electrical connection. The unit operates on 115V/60Hz/1-phase, drawing 5.9 amps. It comes with a cord and plug. Connect to a dedicated, properly grounded electrical outlet.



Image 1: Southbend P36A-HHH Platinum Heavy Duty 36 Inch Gas Range. This image displays the front view of the commercial gas range, highlighting its three hot tops on the left and the convection oven door on the right, with control knobs visible across the front panel.

4. OPERATING INSTRUCTIONS

4.1 Hot Tops Operation

1. Ensure the gas supply is open.
2. Push in and turn the desired hot top control knob to the 'PILOT' or 'IGNITE' position.
3. The battery spark ignition will automatically attempt to light the pilot. If the pilot does not light, refer to the troubleshooting section.
4. Once the pilot is lit, continue to hold the knob in for a few seconds to allow the thermocouple to heat up.

5. Release the knob. If the pilot remains lit, turn the knob to the desired heat setting (LOW to HIGH).
6. To turn off, turn the knob to the 'OFF' position.

4.2 Convection Oven Operation

1. Ensure the gas supply is open and the electrical connection is active.
2. Open the oven door and ensure the oven racks are properly positioned. The oven includes three racks.
3. Turn the oven thermostat knob to the desired temperature.
4. The oven's ignition system will automatically light the burner.
5. Allow the oven to preheat to the set temperature. An indicator light may signal when the temperature is reached.
6. To turn off, turn the thermostat knob to the 'OFF' position.

5. MAINTENANCE

5.1 Daily Cleaning

- Allow the range to cool completely before cleaning.
- Wipe down stainless steel surfaces with a damp cloth and mild detergent. Avoid abrasive cleaners or scouring pads that can scratch the finish.
- Clean hot tops and oven interior as needed, removing food debris and spills.

5.2 Regular Inspection

- Periodically check gas connections for leaks using a soap solution (never an open flame).
- Ensure all control knobs operate smoothly and are not damaged.
- Inspect the oven door gasket for wear and tear to maintain proper heat retention.

For any complex maintenance or repairs, contact a qualified service technician.

6. TROUBLESHOOTING

Problem	Possible Cause	Solution
Hot top burner does not ignite.	Gas supply off, pilot light out, faulty igniter, clogged burner port.	Check gas supply. Relight pilot as per instructions. Clean burner ports. Contact service if igniter is faulty.
Oven not heating.	Gas supply off, electrical power off, faulty igniter, thermostat issue.	Check gas and electrical supply. Ensure oven door is closed. Contact service for igniter or thermostat issues.
Uneven cooking in oven.	Improper rack placement, oven not level, faulty fan (convection).	Adjust rack positions. Level the range. Contact service if convection fan is not operating.

Problem	Possible Cause	Solution
Gas odor detected.	Gas leak.	IMMEDIATELY shut off gas supply. Open windows. Do not operate any electrical switches. Evacuate the area and call a qualified gas technician or your gas supplier.

7. SPECIFICATIONS

- **Model:** P36A-HHH
- **Product Dimensions:** 58 x 45 x 46 inches (approximate)
- **Item Weight:** 670 pounds
- **Heat Output:** 141,000 BTU total
- **Hot Tops:** (3) 12-inch uniform hot tops
- **Oven Type:** Convection oven base
- **Oven Racks:** (3) included
- **Controls:** Manual knob controls
- **Ignition:** Battery spark ignition
- **Electrical Requirements:** 115V/60Hz/1-phase, 5.9 amps, cord & plug
- **Construction:** Stainless steel front, sides, rear, exterior bottom
- **Legs:** 6-inch adjustable legs
- **Flue Riser:** 5-inch standard
- **Certifications:** CSA, NSF
- **Material:** Iron (for specific components like hot tops)

8. WARRANTY AND SUPPORT

8.1 Warranty Information

This Southbend P36A-HHH 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. Please retain your proof of purchase for warranty claims.

8.2 Customer Support

For technical assistance, service inquiries, or to obtain replacement parts, please contact your authorized Southbend dealer or visit the official Southbend website. When contacting support, please have your model number (P36A-HHH) and serial number ready.

ASK A QUESTION ABOUT THIS MANUAL

Ask about setup, troubleshooting, compatibility, parts, safety, or missing instructions. Manuals+ will review the question and use this page's manual context to help answer it.

Name

Anonymous

Email

you@example.com

After a successful submission, we securely hash the supplied account or form email before sending it to Microsoft Advertising for conversion attribution. [Privacy details](#).

Question

Example: How do I reset this device or fix this error?

Details

Model number, symptoms, what you tried, or the section of the manual you are using.

Submit question