

# CONVECTION OVEN

MARATHONER GOLD - HALF SIZE **ELECTRIC, DOUBLE DECK** 

EH/20SC; EH/20CCH

#### Standard Features

- 7.5 kW high efficiency heating elements
- Available in standard depth
- Double deck convection oven is 64" in height
- Patented "plug-in, plug-out" control panel easy to service
- Stainless steel front, sides and top
- Single door with windows (Full 180° opening)
- Coved, fastener-free, porcelain interior
- Two speed, 1/2 hp, fan motor
- 11-position rack guides and 5 plated oven racks
- Solid state temperature controls
- Forced cool down fan mode
- Oven "heat" light cycles with heating elements
- (3) years limited parts and labor warranty (reference <a href="http://www.">http://www.</a> southbendnc.com/service.html for limited warranty details).

#### **Available Controls**

#### **SC-Standard Controls**

140°F to 500°F solid state thermostat and 60 minute mechanical cook timer.

## CCH-Cycle / Cook & Hold Control

150°F to 550°F temperature controller with 140°F to 200°F "Hold" thermostat. Dual digital display shows time and temperature. A fan cycle timer pulses the fan.



(shown with optional casters)

#### STANDARD CONSTRUCTION SPECIFICATIONS

Exterior Finish: Stainless steel front, top, and sides. Back is Control Panel: Located on front, at right side of oven, away from aluminized steel.

**Doors:** Single door with window. Stainless steel construction, heavy-duty welded steel frame and 5/8" diameter hinge pin.

Oven Interior: Porcelain enamel finish, coved, fastener free.

Rack and Rack Guides: Heavy-duty removable wire rack guides spaced on 1-5/8" centers offer 11 different rack positions. 5 wire racks provided with each oven.

Blower Fan and Motor: 1/2hp, 2-speed motor, 1710/1120 r.p.m

Oven Heating: Oven heating is regulated by an adjustable solid state thermostat control. Blower fan circulates air within wires. the cavity "scrubbing" heat to the oven interior for even heat distribution within the cavity. Manual reset high limit temperature control protects the oven from overheat condition.

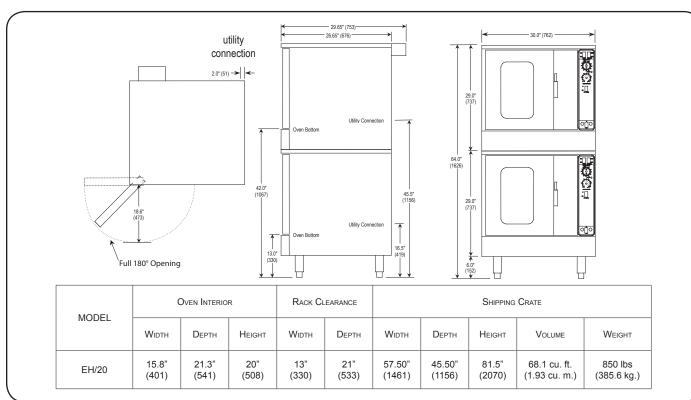
heat zone. Removable panel opens downward for easy servicing.

Legs: 6" stainless steel legs standard.

Electrical System: Terminal connections are located below oven section and are accessible from the front of the oven. These sheath type electrical heating elements located at the rear of the oven function as a single heating unit with a combined rating of 7.5 kW per deck. Available voltages include 208, 240, 380, and 480 VAC single or three phase, 50/60 Hz. Ovens equipped with 480VAC single or three phase heating elements use 240V controls and motors and do not require separate electrical lead







# **UTILITY INFORMATION**

Standard: 1/2 horsepower, 2 speed motor, 1710/1120 rpm.

PER OVEN CAVITY							
ELECTRICAL DATA		AMPS PER LINE					
Each Oven	Voltage	1 Phase	3 Phase				
			х	Υ	z		NEUT.
	208 VAC, 60Hz	36.1	20.9	20.9	20.9	Delta	0
7.5 kW	240 VAC, 60Hz	31.3	18.1	18.1	18.1	Delta	0
Heating	380/220 VAC, 50Hz	19.8	11.4	11.4	11.4	Delta	0
Elements	415/240 VAC, 50Hz	31.3(X-Neut.)	10.5	10.5	10.5	WYE	0
	480 VAC, 60Hz	15.7	9.1	9.1	9.1	Delta	0

<sup>\*</sup> Electric units available for single or three phase operation and must be specified upon ordering. Add an additional 4 amps per control panel. Controls are single phase (lineX and lineZ on Delta - 208,240,480), (lineZ and Neut. on 380, 415).

# **MISCELLANEOUS**

- Clearances from combustibles: Top, bottom, right, left side 0".
- Recommended install under vented hood.
- 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**

- Casters 4" or 6"

- Swivel Caster - front with locks

- Marine edge top

- Stainless steel dirt tray



INTENDED FOR COMMERCIAL USE ONLY.

NOT FOR HOUSEHOLD USE.

1100 Clid Honeyou'd Road, Ruquey-Varina, NC 27526 (919) 762-1000 International Com-