

Standard Features

- Patented, high efficiency, non-clog, Inshot burners
- 52,000 BTU (NAT or LP)
- Available in standard depth
- Single deck TruVection oven is 27-1/4" in height (29-7/8" with flue)
- Patented "plug-in, plug-out" control panel
- Slide out control panel for full view servicing
- Stainless steel front, sides and top
- Dependent glass doors (Full 180° opening)
- Energy saving high efficiency glass windows
- Heat keeping dual door seal system
- Coved, fastener-free, porcelain interior
- Stay cool heavy duty door handle
- Soft Air, two speed, 1/2 hp, fan motor
- 5-position rack guides and 3 plated oven racks
- Electronic ignition with solid state temperature controls
- Forced cool down fan mode
- Oven "heat" light cycles with burners
- Interior oven lights
- Platinum modular equipment or Heavy Duty Counterline units can sit on single deck. Overlapping range tops require an additional add-on cabinet. (See spec sheet TVGS/32SC for stacked TruVection units)

Available Control

SC-Standard Controls

150°F to 550°F solid state thermostat and 60 minute mechanical cook timer.

TVGS/12SC - single deck TruVection



TVGS/12SC shown with optional platinum equipment mounted on top and optional casters

Job _____
Item# _____

STANDARD CONSTRUCTION SPECIFICATIONS

Exterior Finish: Stainless steel front, sides and top.

Doors: Dependent doors with windows. Low emission glass, stainless steel construction, heavy-duty welded steel frame and 5/8" diameter full-length 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 5 different rack positions. 3 wire racks provided with each oven.

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

Oven Heating: 52,000 BTU (NAT or LP). Oven heating is regulated by an adjustable thermostat control. Blower fan circulates air within the cavity "scrubbing" heat to the oven interior for even heat distribution within the cavity.

Electronic Ignition: Hot surface ignitor with flame safety device.

Control Panel: Located on front, at right side of oven. Removable panel pulls out for easy servicing.

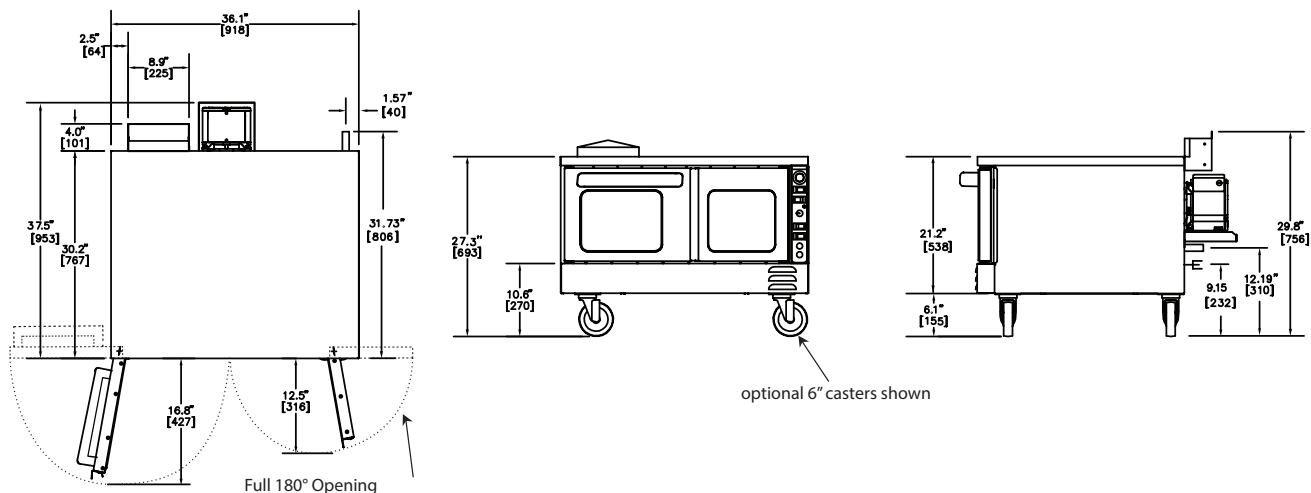
Interior Lights: Two 40 watt high temperature recessed lamps located within the oven cavity.

Legs: 6" stainless steel legs standard.

Note: Oven cannot be operated without fan in operation.

Models: TVGS/12SC

Dimensions - in [mm]



MODEL	OVEN INTERIOR (PER DECK)			RACK CLEARANCE		SHIPPING CRATE				
	WIDTH	DEPTH	HEIGHT	WIDTH	DEPTH	WIDTH	DEPTH	HEIGHT	VOLUME	WEIGHT
TVGS/12SC	29" (737)	21.5" (546)	14" (356)	28.25" (718)	21" (533)	57.50" (1461)	45.50" (1156)	45" (1143)	68.1 cu. ft. (1.93 cu. m.)	300 lbs (136.08 kg)

UTILITY INFORMATION

GAS:

- Standard Depth: 52,000 BTU (NAT or LP)
- One 1" female connection
- Required minimum inlet pressure:
 - Natural gas 7" W.C.
 - Propane gas 11" W.C.

ELECTRIC:

- Standard: 120/60/1 phase, furnished with 6' cord w/3-prong plug (1 plug/deck). NEMA #5-15p. Total maximum amps 7.9.
- Optional: 208/60/1 (190-219 volts). Supply must be wired to junction box with terminal block located at rear. Total maximum amps 4.3.
- Optional: 240/60/ 1 or 3 (220-240 volts). Supply must be wired to junction box with terminal block located at rear. Total maximum amps 3.8.
- Optional: 240/50/ 1 or 3 (208-240 volts). Supply must be wired to junction box with terminal block located at rear. Total maximum amps 6.0.

* All units shipped single phase.

MISCELLANEOUS

- If using flex hose connector, the I.D should not be smaller than 1" and must comply with ANSI Z 21.69.
- If casters are used with flex hose, a restraining device should be used to eliminate undue strain on the flex hose.
- Clearances from combustibles: Top-0", bottom-0", right side-0" and left-2"
- Recommended- Install under vented hood
- Check local codes for fire and sanitary regulations
- If the unit is connected directly to the outside flue, an CSA approved down draft diverter must be installed at the flue outlet of the oven
- Oven cannot be operated without fan in operation

NOTICE: Southbend reserves 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

- | | | |
|--|---|--|
| <input type="checkbox"/> List the voltage, frequency, and amps required (see utility information above).
____ VAC, ____ Phase, ____ Hz. | <input type="checkbox"/> Stainless steel solid door | <input type="checkbox"/> Down draft diverter for direct flue |
| <input type="checkbox"/> Stainless steel rear jacket | <input type="checkbox"/> 12" stainless steel legs | <input type="checkbox"/> 1" quick disconnect with flexible hose (specify length: 3ft, 4ft, or 5ft) |
| <input type="checkbox"/> Stainless steel oven interior | <input type="checkbox"/> 26" stainless steel legs | <input type="checkbox"/> Export crating |
| | <input type="checkbox"/> Casters 4" or 6" | <input type="checkbox"/> Extra oven racks |
| | <input type="checkbox"/> Marine edge top | <input type="checkbox"/> Bottom, roller bearing, sliding rack |
| | <input type="checkbox"/> Swivel Caster - front with locks | |

**INTENDED FOR COMMERCIAL USE ONLY.
NOT FOR HOUSEHOLD USE.**



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