



CONVECTION OVEN

G-SERIES

BAKERY DEPTH, GAS, SINGLE DECK

Standard Features

- Patented, high efficiency, inshot burners
- 90,000 BTU (NAT or LP)
- Single deck convection oven is 57-1/2" in height (with optional casters)
- Patented "plug-in, plug-out" control panel - easy to service
- Slide out control panel for full view servicing
- Stainless steel front, sides and top
- Stainless steel rear jacket
- Dependent doors with windows (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
- 11-position rack guides and 5 plated oven racks
- Electronic ignition with solid state temperature controls
- Forced cool down fan mode
- Oven "heat" light cycles with burners
- Interior oven lights
- (3) years limited parts and labor warranty (reference <http://www.southbendnc.com/service.html> for limited warranty details).

GB/15SC, GB/15CCH,



(GB/15SC shown with optional casters)

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.

STANDARD CONSTRUCTION SPECIFICATIONS

Exterior Finish: Stainless steel front, sides, top and rear jacket.

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 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: 90,000 BTU (NAT or LP). The oven's heating is regulated by an adjustable solid state thermostat control. Jet stream style burners direct flame towards rear of combustion chamber. Combustion products are drawn into oven interior and recirculated prior to venting.

Electronic Ignition: Hot surface ignitor with flame safety device.

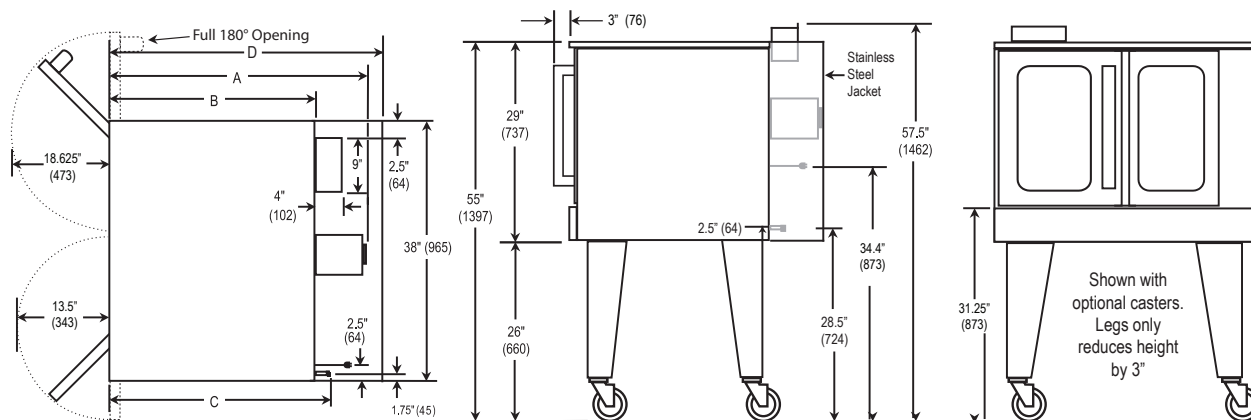
Control Panel: Located on front, at right side of oven, away from heat zone. Slide out panel extends over 17" for easy servicing.

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

Legs: 26" Stainless steel, triangular legs standard.



Dimensions -in (mm)



MODEL	DEPTH				OVEN INTERIOR			RACK CLEARANCE		SHIPPING CRATE				
	A	B	C	D	WIDTH	DEPTH	HEIGHT	WIDTH	DEPTH	WIDTH	DEPTH	HEIGHT	VOLUME	WEIGHT
GB/15	43.50" (1105)	36.50" (927)	39.75" (1010)	45.75" (1162)	29" (737)	29" (737)	20" (508)	28.25" (718)	27.25" (692)	57.50" (1461)	45.5" (1156)	45" (1143)	65.1 cu. ft. (1.93 cu. m.)	680 lbs (308.4 kg.)

Note: When shipped on legs, crated height is 69" (1753 mm)

UTILITY INFORMATION

- GAS:**
- Standard and Bakery Depth: 90,000 BTU (NAT or LP)
 - One 3/4" male 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 8.9 per deck.

Optional: 208/60/1 (190-219 volts). Supply must be wired to junction box with terminal block located at rear. Total maximum amps 4.8 per deck.

Optional: 240/60/1 (220-240 volts). Supply must be wired to junction box with terminal block located at rear. Total maximum amps 4.3 per deck.

Optional: 240/50/1 (208-240 volts). Supply must be wired to junction box with terminal block located at rear. Total maximum amps 6.5 per deck

MISCELLANEOUS

- If using flex hose connector, the I.D should not be smaller than 3/4" 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-0" and left-2"
- Recommend - 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). | <input type="checkbox"/> NRG system | <input type="checkbox"/> Down draft diverter for direct flue |
| ____VAC, ____Phase, ____Hz. | <input type="checkbox"/> Stainless steel legs with rack pan guide kit | <input type="checkbox"/> 3/4" quick disconnect with flexible hose (specify length: 3ft, 4ft, or 5ft) |
| <input type="checkbox"/> Stainless Steel oven interior | <input type="checkbox"/> Marine edge top | <input type="checkbox"/> 2" air insulation panel (stainless steel only) |
| <input type="checkbox"/> Stainless Steel exterior bottom | <input type="checkbox"/> Swivel Caster - front with locks | <input type="checkbox"/> Export crating |

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



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