

# VENTLESS CONVECTION OVENS



TODAY'S COOKING SOLUTIONS

*Platinum  
Series*

Southbend's Ventless Full-Size and Half-Size Electric Convection Ovens allow you to cook anywhere. Our Convection Ovens are engineered to meet the needs of any professional kitchen.





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# THE BEST CONVECTION OVENS: NOW VENTLESS





Full-Size



Platinum Series  
PCE75, PCE15, PCE11, PCE22



Half-Size



Platinum Series  
PCHE75, PCHE15

# BAKE ALMOST ANYWHERE

Southbend's ventless offerings do not require external venting, making these convection ovens the perfect solution for kitchen spaces where a hood is not an option.

- Airports
- Food Courts
- Historic buildings
- Leased Premises
- Multi-story Buildings
- Malls & Shopping Centers
- Remodels & Small Spaces
- Restaurants
- Stadiums & Arenas
- Outdoor Venues










Your  
options  
are limitless  
when you go  
ventless!



# WHY VENTLESS?



Southbend has always been custom-solution-focused. It is our deepest pleasure to introduce the new Southbend Platinum Ventless Convection Ovens. The new Ventless Convection Ovens are the ideal solution for various cooking and kitchen situations.

-  Ventless alternatives when extra hood space is not available, expand capacity to enable higher volume production and/or menu growth
-  Modifications such as ducted hoods and ventilation may be restricted in historic constructions and older buildings
-  Many building designs including shopping centers, food courts, and air terminals do not lend themselves to conventional hood installations
-  Complex duct work designs for Stadiums & Arenas and High Rise buildings are prohibitively expensive.
-  Ventless equipment is an excellent choice for leased premises



# BENEFITS OF VENTLESS



RETRO FIT NEW AND EXISTING MODELS.



COOK ANY DISH YOU DESIRE.



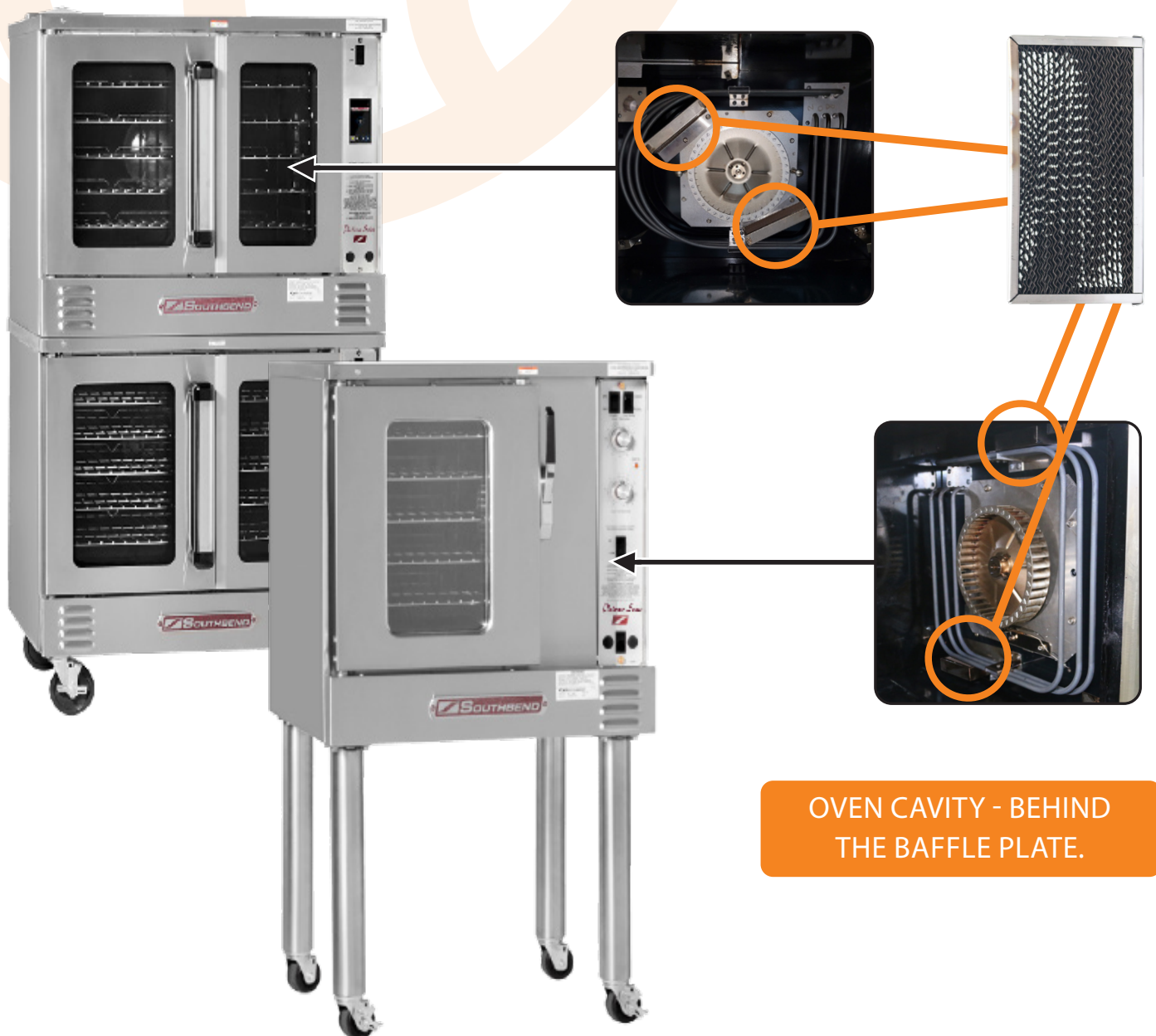
NO ADDITIONAL UTILITIES OR SPACE REQUIRED.



ELIMINATE A TRADITIONAL HOOD SYSTEM.



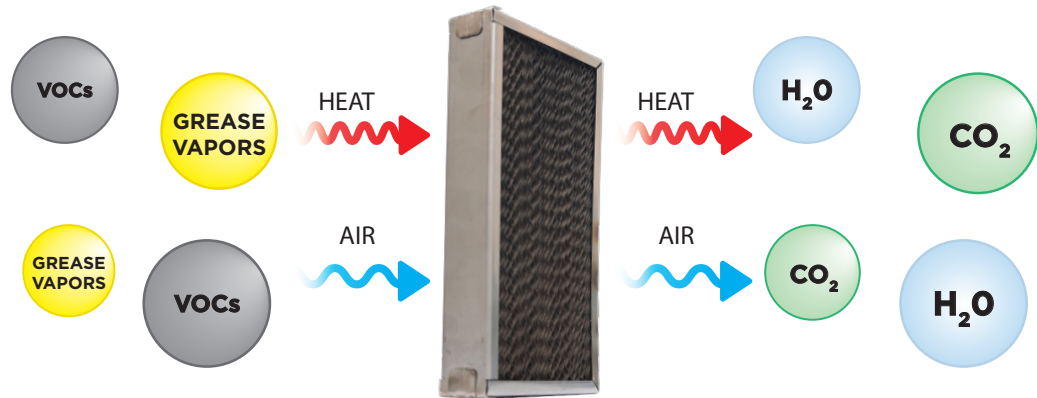
# HOW VENTLESS WORKS





## CATALYST DESIGN

The oxidation style catalyst is positioned above and below the oven fan. Air is constantly recirculated in and out of the catalyst. The aluminum oxide-coated fins react to the VOCs and grease vapor on a molecular level, safely converting them into H<sub>2</sub>O and CO<sub>2</sub>.

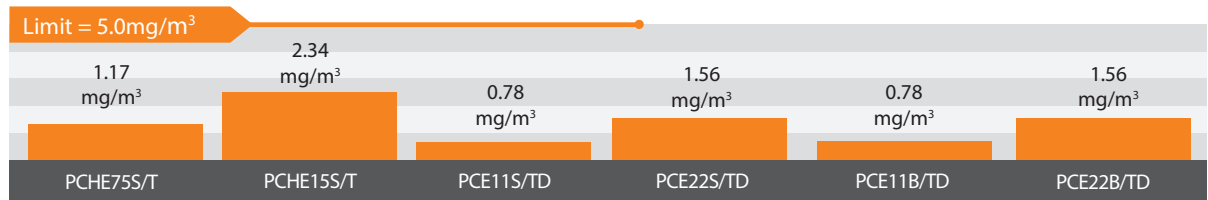


OXIDATION STYLE CATALYST



## MEETS EPA 202 REQUIREMENTS - UL AGENCY TESTED

The EPA 202 standard limits emissions to no more than 5.0 mg/m<sup>3</sup> of grease-laden air. In UL testing, our half-size units produced 1.17 mg/m<sup>3</sup> of grease-laden effluents and our full-size units produced 0.78 mg/m<sup>3</sup> per cavity, far exceeding the allowable 5mg/m<sup>3</sup> limit set by the EPA.



## FOOD SAFE MATERIALS

The catalyst fins are composed of stainless steel foil (used in prosthetic implants) and coated with other materials that are also common in toothpaste additives.

# BAKE TO PERFECTION

One of the key advantages that make Southbend's Platinum Convection Ovens the top choice for food service professionals world wide is the Soft Heat Mixing Zone technology. This innovative feature blends hot and cool air to create tempered air, ensuring even baking and cooking. Now, with the addition of the new optional ventless internal catalyst design, the convection oven you already know and trust offeres endless ventless cooking options.

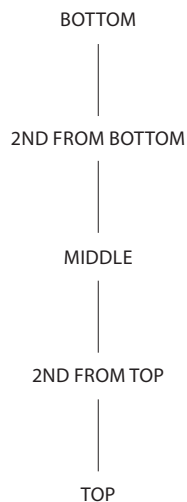


# THE CAKE TEST

We take pride in innovating our technologies and systems to provide our customers with the best product possible. Part of the innovation process is copious amounts of testing. We tested our fully-loaded convection oven to observe the baking quality and consistency, and we are proud to share the results with you.



## PAN POSITION



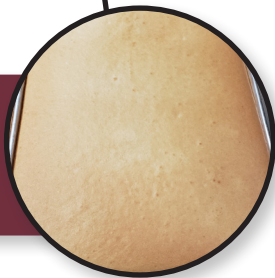
## COMPETITOR



No ripples! Southbend's fan and baffling system provide a strong but gentle airflow.



Rippling in the product is caused by harsh unbalanced air circulation inside the cavity.



Uniform bake! Southbend's soft air mixing technology creates a uniform bake.



Undercooked centers, overcooked edges are caused by inadequate air tempering.



VS.



Top Rack

Middle Rack

**CONSISTENT**



VS.



Top rack

Middle Rack

**INCONSISTENT**



# CONVECTION OVEN

V E N T L E S S  
S O L U T I O N S



# PLATINUM SERIES CONVECTION OVENS



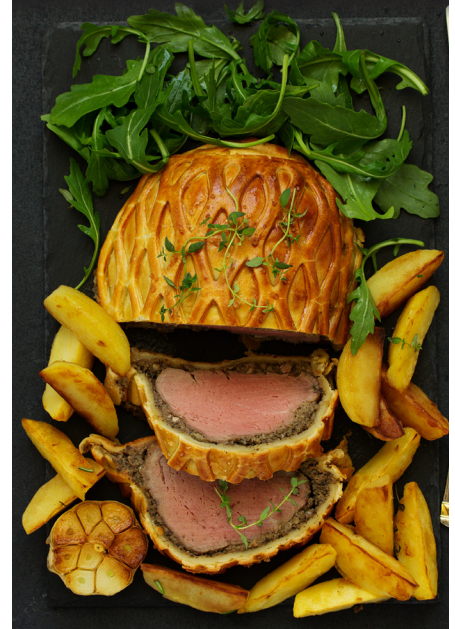
PCE22S/TD-V



PCE11S/TD-V

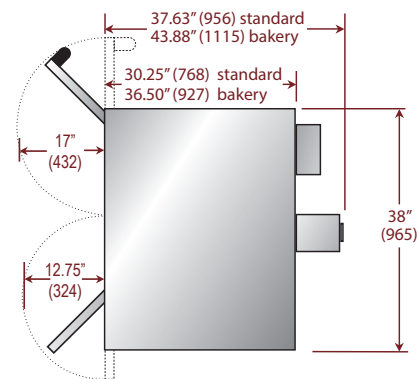


Do you have a high-output kitchen? We have a solution. The Platinum Series provides immediate recovery when the doors are constantly being opened and closed. Whether you roasting pork loins, whole roasted chickens, hams, legs of lamb, and then switching to finishing full sheet trays of steak or fish for banquets this oven can handle all your high-volume needs.



## STANDARD FEATURES

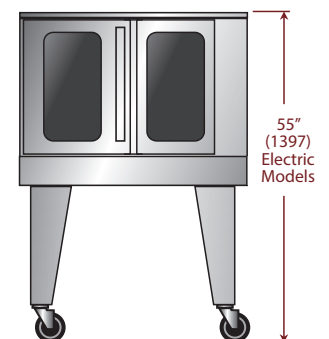
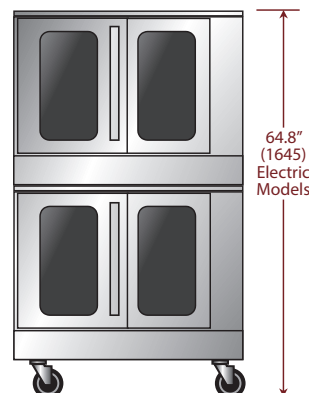
- 11kW high efficiency heating elements per deck – available in single or double deck, standard or bakery depth
- 60/40 dependent doors (Full 180° opening) - 5 year warranty\*  
\*excludes glass
- Digital Touch Controls with 3 cooking modes - manual, recipe, or rack modes. - New!
- Energy saving high efficiency glass windows
- Heat keeping dual door seal system
- Stay cool heavy-duty door handle
- Stainless steel front, top, sides, and legs
- Stainless steel rear jacket
- Oven interior coved corners and two interior lights
- Single deck: 52" in height with legs, 55" with legs and casters
- Double deck: 64.8" in height - lowest in the industry
- Unibody with solid frame construction
- Slide out control panel for full view servicing
- Fully front serviceable



Lowest height in the industry!

## OPTIONS AND ACCESSORIES

- Stainless steel oven interior
- Swivel Caster - front with locks
- Stainless steel exterior bottom
- Stainless steel legs with rack pan guide kit
- Marine edge top
- Export crating
- Down draft diverter for direct flue
- 2" air insulation panel (stainless steel only)
- Independent Door System
- Stainless steel solid doors



# PLATINUM SERIES CONVECTION OVENS



PCE15S/SD-V



PCE75S/SD-V



For your baking needs, the Platinum Series can get the job done. Achieve a perfect crust or sear with Platinum Series - ideal for finishing dishes and in-and-out service. From cooking full cabinets of lasagna, casseroles, and Salisbury steak; to baking breaded items, this mid-tier convection oven can do it all.



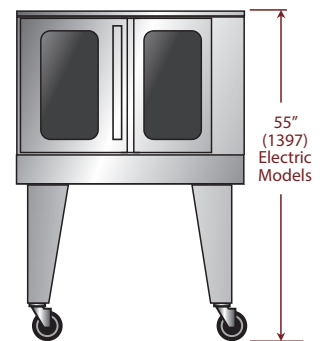
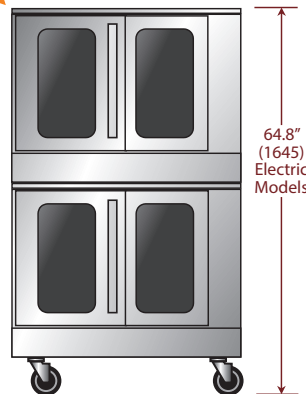
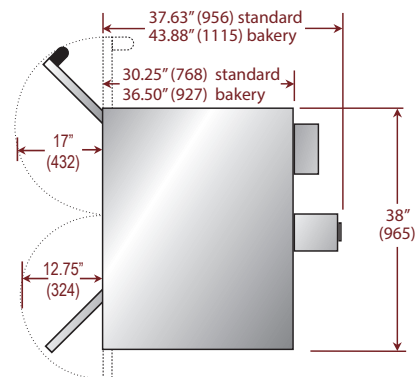
## STANDARD FEATURES

- 7.5 kW high efficiency heating elements per deck – available in single or double deck, standard or bakery depth
- 60/40 dependent doors (Full 180° opening) - 5 year warranty\*  
\*excludes glass
- Energy saving high efficiency glass windows
- Heat keeping dual door seal system
- Stay cool heavy-duty door handle
- Stainless steel front, top, sides, and legs
- Oven interior covered corners and two interior lights
- Single deck: 52" in height with legs, 55" with legs and casters
- Double deck: 64.8" in height - lowest in the industry
- Unibody with solid frame construction
- Available with a variety of PATENTED, interchangeable control panels
- Slide out control panel for full view servicing
- Fully front serviceable

## OPTIONS AND ACCESSORIES

- Stainless steel oven interior
- Digital Touch Controls with 3 cooking modes - manual, recipe, or rack modes. - New!
- Swivel Caster - front with locks
- Stainless steel exterior bottom
- Stainless steel legs with rack pan guide kit
- Marine edge top
- Export crating
- Down draft diverter for direct flue
- 2" air insulation panel (stainless steel only)
- Independent Door System
- Stainless steel solid doors

Lowest height  
in the industry!





# PLATINUM SERIES HALF-SIZE CONVECTION OVENS



PCHE15S/S-V



PCHE75S/S-V



If you are limited on space but need the benefits of convection cooking the half-size is able to manage your production needs. Cooking chicken, fish, seafood, or pork for ala carte or fast casual concepts as well as baking muffins, and Danish rolls, the half-size will stand up to the challenge.

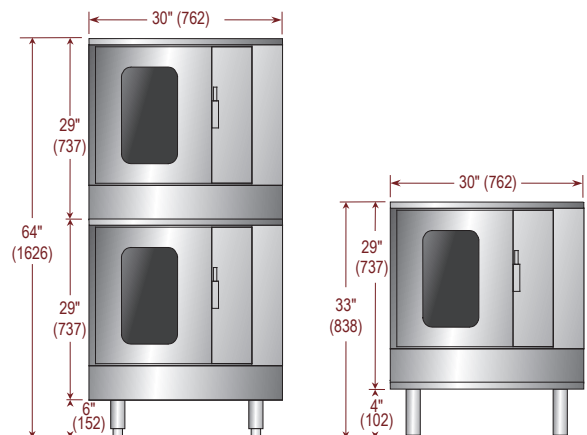
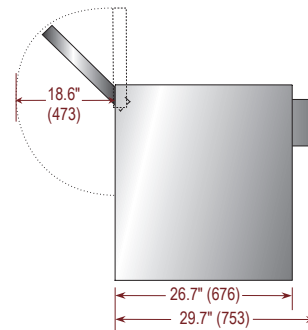


## STANDARD FEATURES

- 7.5kW high efficiency heating elements – available in single or double deck standard depth
- Stainless steel front, top, sides and legs
- Single deck: 52" in height with legs, 55" with legs and casters
- Double deck: 64" in height
- Unibody with solid frame construction
- Single door with window - 5 year warranty\*  
\*excludes glass
- Available with a variety of PATENTED, interchangeable control panels
- Fully front serviceable

## OPTIONS AND ACCESSORIES

- Digital Touch Controls with 3 cooking modes - manual, recipe, or rack modes. - New!
- Stainless steel solid door
- Marine edge top
- 26" Stainless steel legs (with or without caster or flanged feet)
- 12" stainless steel legs
- 6" legs
- Casters
- Flanged feet





# **MIDDLEBY** **INNOVATION KITCHENS**

CHEF-DRIVEN INNOVATIONS AND DEMONSTRATIONS

40,000 SQUARE FEET &  
15 ACTIVE COOKING VIGNETTES

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Where Chef-Drive Demonstrations  
and Middleby Innovations Meet

[MIDDLEBY.COM/MIK](http://MIDDLEBY.COM/MIK)



# LEARN MORE JOIN US AT THE MIK

## ABOUT THE MIK

40,000 square feet, 15 active cooking vignettes, and 150 pieces of live Middleby commercial kitchen innovation all under one roof. This is the Middleby Innovation Kitchens (the MIK), where Chef-driven demonstration and Middleby innovation meet. Led by Certified Master Chef Russell Scott, the concept was built for our customers and channel partners. It's a one-stop destination for hands-on learning about the extensive Middleby line of automation, beverage, brewing, cooking, IoT, ventless, and refrigeration technologies, just to name a few. Located just 15 minutes from DFW Airport, the MIK is easily accessible. Schedule a demonstration or secure our state-of-the-art training room then finish the day in Middleby Made, our 70-person dining room with a custom menu. To learn more and reserve your space, contact your Middleby representative. Schedule an appointment today.



2701 E State Hwy 121 Suite 600,  
Lewisville, TX 75056

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Notes: \_\_\_\_\_

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At Southbend, we pride ourselves on being experts in the food service industry. We know how our customers work and what equipment works for them. Our ventless convection ovens have all the features a busy kitchen needs from the inside out.



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