



# CONVECTION OVEN PLATINUM SERIES BAKERY, GAS, SINGLE DECK



PCG50B/S shown with optional casters

- |                                   |                                   |
|-----------------------------------|-----------------------------------|
| STANDARD                          | TOUCHSCREEN                       |
| <input type="checkbox"/> PCG50B/S | <input type="checkbox"/> PCG50B/T |
| <input type="checkbox"/> PCG70B/S | <input type="checkbox"/> PCG70B/T |
| <input type="checkbox"/> PCG90B/S | <input type="checkbox"/> PCG90B/T |

### Standard Features

- Patented, high efficiency, inshot burners
- 50,000BTU, 70,000BTU or 90,000BTU (NAT or LP)
- Single deck convection oven is 57-1/2" in height (with optional casters)
- Standard or Digital Touchscreen Controls with manual, recipe, or rack modes.
- Patented "plug-in, plug-out" control panel - easy to service
- Slide out control panel for full view servicing
- Stainless steel front, sides and top
- Dependent doors with windows (Full 180° opening)
- Energy saving high efficiency glass windows
- Heat keeping dual door seal system
- Coved, fastener-free, porcelain enamel finish 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
- Forced cool down fan mode
- Interior oven lights
- (1) year limited parts and labor warranty (reference <http://www.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.

#### TC-Touchscreen Controls

150°F to 550°F temperature controller with 140°F to 200°F "Hold" thermostat. Digital display shows time and temperature. A fan cycle timer pulses the fan. Recipes can be created and used in oven group 'Rack' mode to cook multiple items at once on different timers.

### OPTIONS & ACCESSORIES AT ADDITIONAL COST

- |   |  |  |
|---|--|--|
| <input type="checkbox"/> List the voltage, frequency, and amps required (see utility information).<br>____VAC, ____Phase, ____Hz. | <input type="checkbox"/> Stainless steel exterior bottom     | <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"/> Stainless steel dirt tray           | <input type="checkbox"/> 2" air insulation panel (stainless steel only)                              |
| <input type="checkbox"/> Casters 4" or 6 "  | <input type="checkbox"/> Marine edge top                     | <input type="checkbox"/> Stainless steel solid doors   |
| <input type="checkbox"/> Independent doors.   | <input type="checkbox"/> Export crating                      | <input type="checkbox"/> Stainless steel rear jacket   |
|   | <input type="checkbox"/> Down draft diverter for direct flue |  |

### 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:** 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.

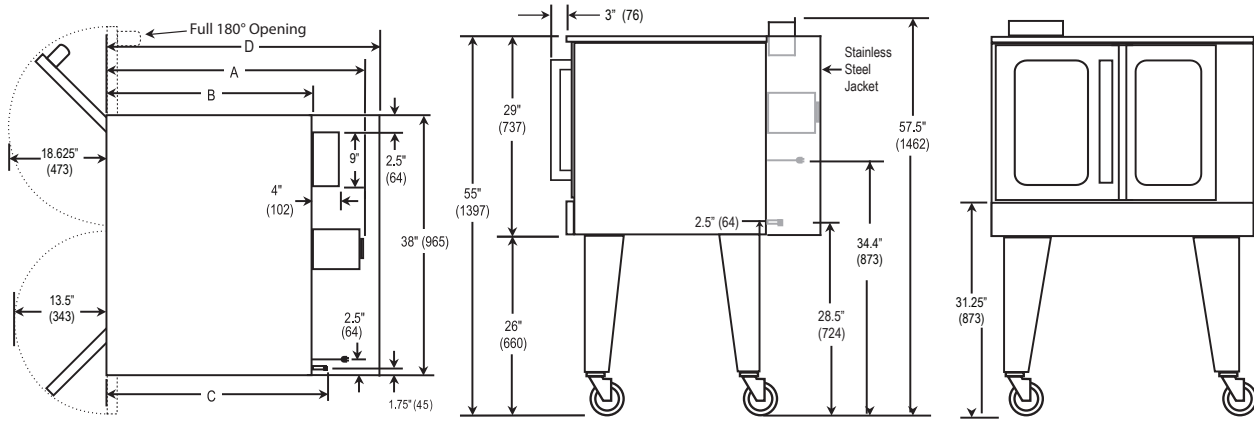
**Interior Lights:** Two 40 watt high temperature recessed lamps located within the oven cavity.

**Legs:** 26" Stainless steel, triangular legs standard.



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

Dimensions shown in inches and (millimeters)



MODEL	DEPTH			OVEN INTERIOR			RACK CLEARANCE		SHIPPING CRATE				
	A	B	C	WIDTH	DEPTH	HEIGHT	WIDTH	DEPTH	WIDTH	DEPTH	HEIGHT	VOLUME	WEIGHT
PCG50B/S PCG70B/S PCG90B/S	43.50"	36.50"	45.75"	29"	29"	20"	28.25"	27.25"	57.50"	45.50"	45"	68.1 cu. ft.	680 lbs
PCG50B/T PCG70B/T PCG90B/T	(1105)	(927)	(1162)	(737)	(737)	(508)	(718)	(692)	(1461)	(1156)	(1143)	(1.93 cu. m.)	(313.0kg.)

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

Dimensions shown in inches and (millimeters)

**UTILITY INFORMATION**

MODEL	BTU	MINIMUM INLET PRESSURE	
		NATURAL	PROPANE
PCG50B/S PCG50B/T	50,000	7" W.C	11" W.C
PCG70B/S PCG70B/T	70,000	7" W.C	11" W.C
PCG90B/S PCG90B/T	90,000	7" W.C	11" W.C

\* one 3/4" male connection.

**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 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 6.0 per deck.

\* All units shipped single phase.  
 Single phase can be easily connected to three phase.

**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 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.

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

