



**Take your bake anywhere! New Optional Ventless Internal Catalyst Design.**

**CONVECTION OVEN  
PLATINUM SERIES  
HALF-SIZE, ELECTRIC, SINGLE DECK**



(PCHE75S/T shown with optional legs/casters)

STANDARD  
 PCHE75S/S

TOUCHSCREEN  
 PCHE75S/T

**Standard Features**

- 7.5 kW high efficiency heating elements
- Available standard depth
- Single deck convection oven is 33" in height (with 4" legs)
- Patented "plug-in, plug-out" control panel - easy to service
- Stainless steel front, sides and top
- Single door with window (Full 180° opening)
- Coved, fastener-free, porcelain enamel finish 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
- (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"/> Stainless steel oven interior | <input type="checkbox"/> Stainless steel legs with rack pan guide kit | <input type="checkbox"/> 26" stainless steel legs with flanged legs |
| <input type="checkbox"/> Stainless steel solid door    | <input type="checkbox"/> Stainless steel dirt tray                    | <input type="checkbox"/> 26" stainless steel legs with casters      |
| <input type="checkbox"/> Casters 4" or 6"              | <input type="checkbox"/> Ventless Design                              | <input type="checkbox"/> 26" stainless steel legs                   |
| <input type="checkbox"/> Marine edge top               | <input type="checkbox"/> *(UL certified)                              | <input type="checkbox"/> 12" stainless steel legs                   |

**STANDARD CONSTRUCTION SPECIFICATIONS**

**Exterior Finish:** Stainless steel front, top, and sides. Back is 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:** 1/2 hp, 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 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.

**Control Panel:** Located on front, at right side of oven, away from heat zone. Removable panel opens downward for easy servicing.

**Legs:** 4" stainless steel legs standard or 26" stainless steel triangular legs.

**Electrical System:** The 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. 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 wires.



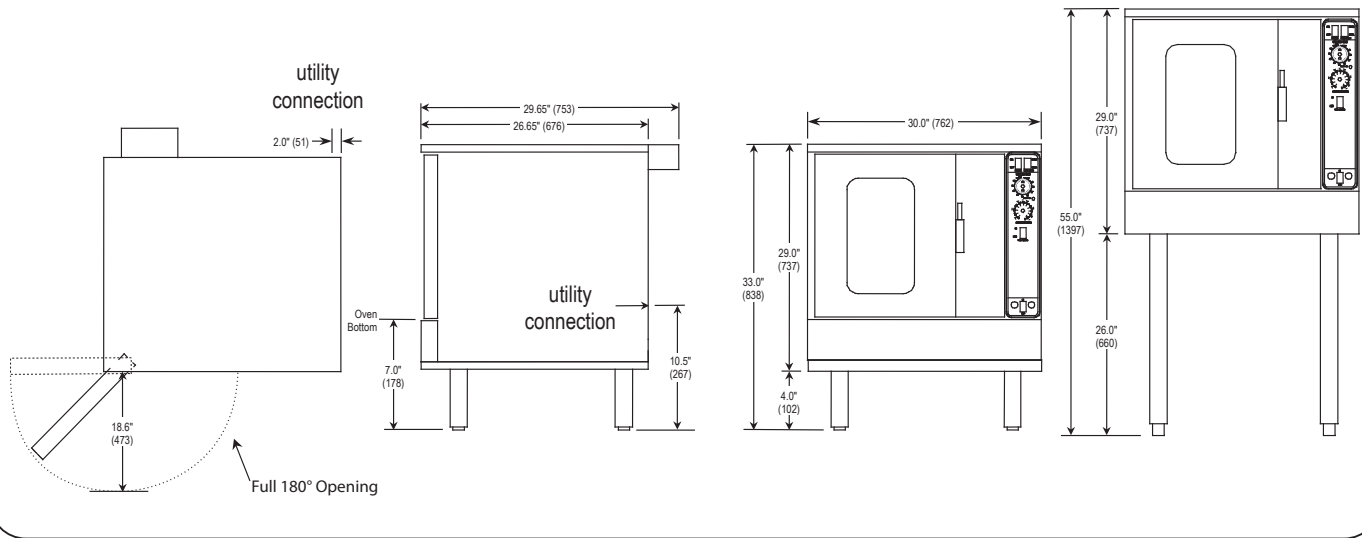
Approval Notes: \_\_\_\_\_

\_\_\_\_\_

Models:  PCHE75S/S

PCHE75S/T

PCHE75



### DIMENSIONS & WEIGHT

MODEL	OVEN INTERIOR			RACK CLEARANCE		SHIPPING CRATE				
	WIDTH	DEPTH	HEIGHT	WIDTH	DEPTH	WIDTH	DEPTH	HEIGHT	VOLUME	WEIGHT
PCHE75S/S PCHE75S/T	15.8" (401)	21.3" (541)	20" (508)	13" (330)	21" (533)	57.50" (1461)	45.5" (1157)	45" (1143)	68.1 cu. ft. (1.93 cu. m.)	420 lbs (190.5 kg.)

**Note:** When shipped on 26" legs, crated height is 79" (2006 mm)

Dimensions shown in inches and (millimeters)

### UTILITY INFORMATION

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

ELECTRICAL DATA		AMPS PER LINE				
EACH OVEN	VOLTAGE	1 PHASE	3 PHASE			
			X	Y	Z	NEUT.
7.5 kW Heating Elements	208 VAC, 60HZ	36.1	20.9	20.9	20.9	0
	220/240 VAC, 50HZ	28.7	16.6	16.6	16.6	0
	240 VAC, 60HZ	31.3	18.1	18.1	18.1	0
	380/220 VAC, 50HZ	19.8	11.4	11.4	11.4	0
	415/240 VAC, 50HZ	31.3(X-Neut.)	10.5	10.5	10.5	0
	480 VAC, 60HZ	15.7	9.1	9.1	9.1	0

\* Electric units available for single or three phase operation and must be specified upon ordering. **Add up to 4.3 amps for the control panel. Controls are single phase (lineX and lineZ on Delta - 208,240,480), (lineZ and Neut. on 380, 415).**

### MISCELLANEOUS

- Clearances from combustibles: Back and left: 2" front and right : 0"
- Recommended - install under vented hood. Hood not required for ventless option.
- 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.

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

