



TRUVAPOR

HEATING/ STEAM COMBINATION



TVPRES/10SC

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Standard Features

- 7.5kW high efficiency heating elements
- 15kW high efficiency steam elements
- Available in standard depth
- Single deck TruVapor is 27-1/4" in height with 6" casters
- Two speed, 1/2 hp, fan motor
- Coved corner interior
- 100% 316L Stainless Steel construction
- Single solid fold down door
- Ergonomic door handle
- Positive engagement door latch
- Bake, steam, and TruVapor combination mode
- 5-position rack guides and 3 stainless steel oven racks
- 16 steam injection ports
- Digital control for steam levels, temperature, fan speed, and time
- Control heat up to 425°F with steam assist up to 100% power
- Bake control heats up to 425°F
- Steam control level up to 100%
- Count down timer with reset for batch cooking
- Full perimeter silicone gasket
- Interior condensate drain located in the rear
- Exterior condensate drain located under the door
- Fully welded stainless steel cavity
- Stainless steel rear jacket
- Platinum modular equipment or Heavy Duty Counterline units can sit on a single deck (consult factory)
- One (1) year limited parts and labor (reference <http://www.southbendnc.com/service.html> for limited warranty details)

OPTIONS & ACCESSORIES AT ADDITIONAL COST

- | | | |
|--|---|--|
| <input type="checkbox"/> List the voltage, frequency, and amps (see utility information).
___VAC, ___Phase, ___Hz | <input type="checkbox"/> 12" stainless steel legs | <input type="checkbox"/> Extra oven racks |
| | <input type="checkbox"/> 26" stainless steel legs | <input type="checkbox"/> Top and bottom rear cover |
| | <input type="checkbox"/> Casters 4" or 6" | <input type="checkbox"/> Adjustable legs |

STANDARD CONSTRUCTION SPECIFICATIONS

Exterior Finish: Top, front, sides, back, door, and interior cavity are 316L stainless steel #3 finish.

Doors: Single stainless steel construction fold down door, heavy-duty welded steel frame.

Oven Interior: Stainless steel, coved.

Rack and Rack Guides: Heavy-duty removable wire rack guides spaced on 2-1/8" centers offer 5 different rack positions. Three wire racks provided with each oven.

Legs: 6" stainless steel legs standard.

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

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

Electrical System: 7.5 kW cavity, 15kW steam elements available voltages include 208 and 240 VAC single or three phase, 50/60 Hz.

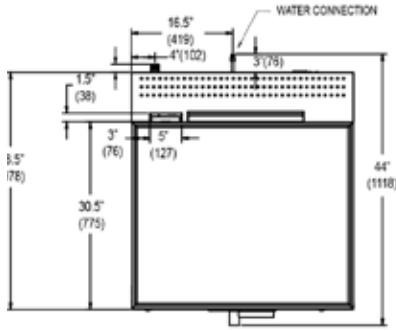
Oven Heating: Oven heating and humidity are regulated by adjustable control. Blower fan circulates air within the cavity "scrubbing" heat to the oven interior for even heat distribution within the cavity.

Note: Oven cannot be operated without fan in operation.

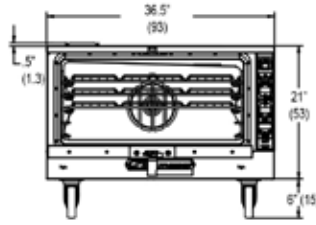


Approval Notes: _____

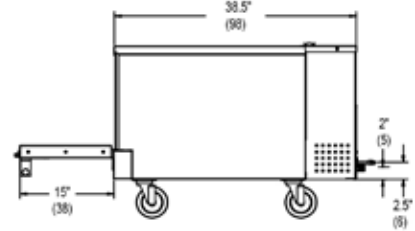
Dimensions shown in inches and (millimeters)



TOP VIEW



FRONT VIEW



SIDE VIEW

DIMENSIONS

MODEL	OVEN INTERIOR			RACK CLEARANCE		SHIPPING CRATE				
	WIDTH	DEPTH	HEIGHT	WIDTH	DEPTH	WIDTH	DEPTH	HEIGHT	VOLUME	WEIGHT
TVPRES/10SC	29" (737)	21.50" (546)	14" (356)	28.25" (718)	21" (533)	57.50" (1461)	45.5" (1156)	45" (1143)	68.1 cu. ft. (1.93 cu. m.)	400 lbs (181.43 kg)

Dimensions shown in inches and (millimeters)

UTILITY INFORMATION

Standard: 1/2 horsepower, 2 speed motor, 1710/1120 r. p. m.

Power (kW)				Current (Amps)*	
Voltage	Total	Heating Elements	Steam Elements	1 Phase	3 Phase
208 VAC, 60Hz	22.5	7.5	15	108.2	62.5
220/240 VAC, 50Hz				102.3	59.1
240 VAC, 60Hz				93.8	54.2

* Phase shipped per order. Add an additional 4 amps for the control panel. Electrical service can be split into two discrete power lines.

Water Connection: Cold water line 3/8" compression fitting on unit. Water 30 psi min 60 psi max.

MISCELLANEOUS

- If casters are used, a restraining device should be used to eliminate undue strain on the power line
- 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
- 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.**

