



CONVECTION OVEN

**MARATHONER GOLD
ELECTRIC, DOUBLE DECK**

**ES/20SC, ES/20CCH
EB/20SC, EB/20CCH**

Standard Features

- ENERGY STAR® qualified (standard depth only)
- 11kW high efficiency heating elements
- Available standard and bakery depths
- Double deck convection oven is 64" in height
- Patented "plug-in, plug-out" control panel - easy to service
- Stainless Steel front, sides and top
- Dependent doors with windows
- Coved, fastener-free, porcelain interior
- Heavy duty, cool touch, stainless steel 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 "ready" light -cycles with burners
- Interior oven lights
- Stainless steel rear jacket

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 500°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.



(ES20/SC shown with optional casters)

Job
#

STANDARD CONSTRUCTION SPECIFICATIONS

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

Doors: Dependent doors with windows. Stainless steel construction, heavy-duty welded steel frame and 5/8" diameter full-length hinge pin.

Electrical System: Terminal connections are located below oven section and are accessible from the front of the oven. These sheath type electrical heating elements located at the rear of the oven function as a single heating unit with a combined rating of 11 kW per deck. 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.

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, 1725/1140

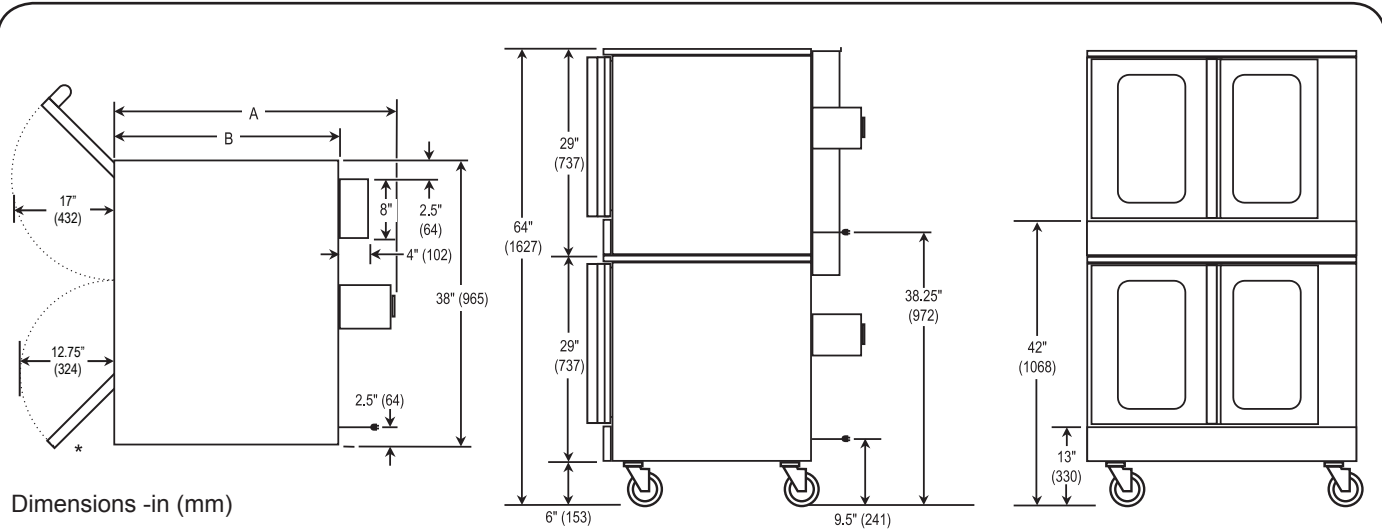
Oven Heating: Oven heating is regulated by an adjustable solid state thermostat control. Blower fan circulates air within the cavity "scrubbing" heat to the oven interior for even heat distribution within the cavity. Manual reset high limit temperature control protects the oven from overheat condition.

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

Legs: 6" stainless steel legs standard.

Note: Oven cannot be operated without fan in operation.





Dimensions -in (mm)

| MODEL | DEPTH | | OVEN INTERIOR | | | RACK CLEARANCE | | SHIPPING CRATE | | | | | |
|-------|------------------|-----------------|---------------|----------------|--------------|-----------------|-----------------|----------------|-----------------|------------------|------------------------------|-------------------------|--|
| | A | B | WIDTH | DEPTH | HEIGHT | WIDTH | DEPTH | WIDTH | DEPTH | HEIGHT | VOLUME | WEIGHT | |
| ES/20 | 39.75" (1010) | 30" (763) | 29" (737) | 22.5" (572) | 20" (508) | 28.25" (718) | 22" (559) | 55" (1399) | 45.5" (1157) | 81.50" (2070) | 118 cu. ft. (3.34 cu. m.) | 1040 lbs (471.7 kg.) | |
| EB/20 | 46.75" (1187) | 36.38" (924) | 29" (737) | 28" (711) | 20" (508) | 28.25" (718) | 27.25" (692) | 55" (1399) | 45.5" (1157) | 81.50" (2070) | 118 cu. ft. (3.34 cu. m.) | 1180 lbs (523.2 kg.) | |

UTILITY INFORMATION

Standard: 1/2 horseposer, 2 speed motor, 1725/1140 r. p. m. per deck.

| ELECTRICAL DATA | | AMPS PER LINE | | | | |
|--|-------------------|---------------|---------|----|----|-------|
| EACH OVEN | VOLTAGE | 1 PHASE | 3 PHASE | | | |
| | | | X | Y | Z | NEUT. |
| 12 kW Heating Elements and Controls | 208 VAC, 60Hz | 58 | 34 | 34 | 31 | 0 |
| | 220/240 VAC, 50Hz | 46 | 28 | 28 | 24 | 0 |
| | 240 VAC, 60Hz | 50 | 30 | 30 | 26 | 0 |
| | 380/220 VAC, 50Hz | 32 | 17 | 17 | 21 | 4 |
| | 415/240 VAC, 50Hz | 50 | 15 | 15 | 19 | 4 |
| | 480 VAC, 60Hz | 25 | 14 | 14 | 13 | 0 |

* All units shipped single phase. Single phase units are easily converted to three phase.

MISCELLANEOUS

- Clearances from combustibles: Top, bottom, right, left side -0".
- Recommended - install under vented hood.
- 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.

OPTIONS AND ACCESSORIES

- Stainless Steel oven interior
- Swivel Caster - front with locks
- Down draft diverter for direct flue
- Stainless Steel exterior bottom
- Knocked down packaging
- 3/4" quick disconnect with flexible hose (specify length: 3ft, 4ft, or 5ft)
- 208/240V 50/60 cycle (for use on 1 or 3 phase)
- Export Crating
- 2" air insulation panel (stainless steel only)
- Bolt-down flanged legs
- Extra oven racks

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



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