

CONVECTION OVEN

SILVERSTAR GAS,SINGLE DECK

Standard Features

- ENERGY STAR[®] qualified (standard depth only)
- Patented, high efficiency, non-clog Jet Stream burners
- 72,000 BTU (NAT or LP)
- Available standard and bakery depths
- Single deck convection oven is 57-1/2^{""} in height (with optional casters)
- Oven interior light
- Patented "plug-in, plug-out" control panel easy to service
- Stainless Steel front, top and sides
- 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

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.



STANDARD CONSTRUCTION SPECIFICATIONS

Exterior Finish: Stainless steel front, top and sides. Aluminized steel back.

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

Oven Interior: Porcelain enamel finish, coved, fastener free. Single oven interior light.

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 r.p.m

Oven Heating: 72,000 BTU (NAT or LP). 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.

Electronic Ignition: Hot surface ignitor with flame safety device.

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

Legs: 26" Stainless steel, triangular legs standard.

NSF

Note: Oven cannot be operated without fan in operation.





INTENDED FOR COMMERCIAL USE ONLY. NOT FOR HOUSEHOLD USE.

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OUTHBEND