

CONVECTION OVENS



TODAY'S COOKING SOLUTIONS

Southbend Convection Ovens were engineered to meet the needs of any professional kitchen. Our ovens deliver unparalleled performance with our patented inshot burner system and soft heat mixing zone technology. Choose from gas or electric and a myriad of other options to increase your kitchen's performance.



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CONVECTION OVEN
V A R I E T Y
DESIGNED WITH YOU IN MIND.

☎ 919.762.1000
www.southbendnc.com





Full-Size

Convection Ovens

- Gas Single Deck- PCG50, PCG70, PCG90
- Gas Double Deck- PCG100, PCG140, PCG180
- Electric Single Deck- PCE75, PCE11
- Electric Double Deck- PCE15, PCE22

Our full-size convection ovens feature patented high-efficiency, non-clog inshot burners that utilize a horizontal flame like a jet engine. This burner system delivers up to 90,000 BTUs and reduces overall oven height; making it one of the safest and lowest ovens in the industry. We offer several Energy Star Qualified units available in both gas and electric. Available in standard and bakery depths.



Half-Size

Half Size Convection Ovens

- Gas- PCHG30, PCHG60
- Electric- PCHE75, PCHE15

Our half-size convection ovens are ideal for when you have limited space but are in need of the power of a full-size convection oven. Available in Gas and Electric.



TruVection

TruVection Convection Ovens

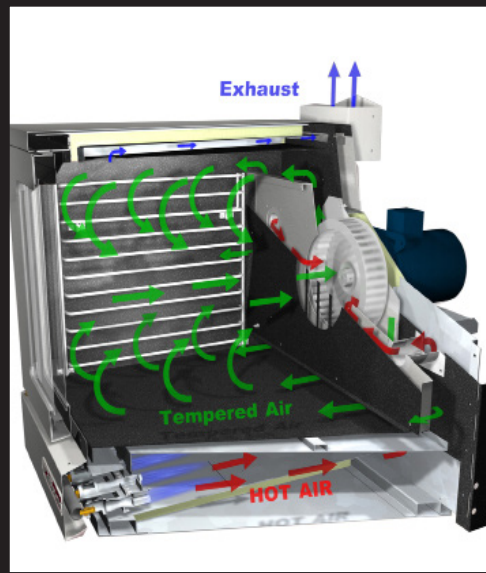
- TVGS/12SC, TVGS/22SC, TVGS/32SC, TVES/10SC, TVES/20SC, TVES/30SC

TruVection is a low-profile, high-performance convection oven designed to be used as a countertop application, stacked or range base while also allowing cooktop creativity. Available in gas or electric.

BAKE TO PERFECTION EVERY TIME.

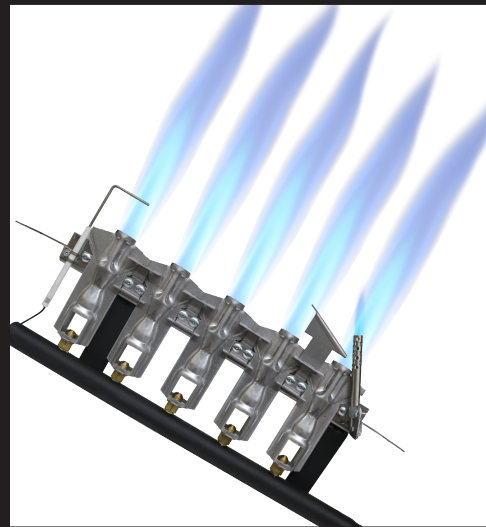
AIR MIXING TECHNOLOGY.

Soft heat mixing zone technology allows hot air to be mixed with cooler air from the baking chamber to produce tempered air for even baking and cooking.



MORE POWER THAN THE COMPETITION.

Inshot burners operate with the same concept as a jet engine. Each burner has a single large opening where the air and gas mix. This ensures a consistent burn and eliminates the possibility of clogging.



SAVE HEAT. SAVE GREEN.

Efficient two-stage door sealing system with integrated door stop to eliminate seal bending/damage. 304 stainless steel spring gasket, backed with a steel rope gasket on the top and bottom.



EASY TO USE. EASY TO CLEAN.

The porcelain-coated interior has coved corners for ease of cleaning. Each oven features a bright interior light that illuminates the entire cavity for maximum visibility.

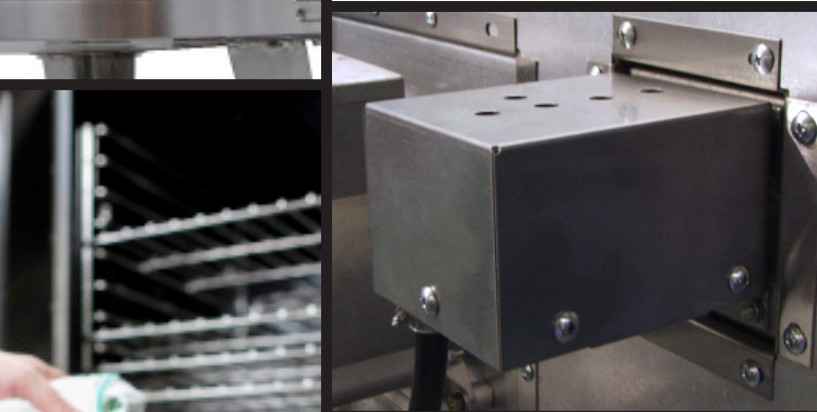




ENGINEERED TO PERFORM.

DEPENDENT DOORS YOU CAN DEPEND ON.

5-year warranty on 180° opening dependent doors. Our fully insulated factory-sealed flat panel glass is grease vapor resistant in between the glass panels.



ENERGY STAR QUALIFIED.

Platinum Convection Ovens:

Gas:	Electric:
PCG50S/S	PCE75S/S
PCG50S/T	PCE75S/T
PCG100S/S	PCE15S/S
PCG100S/T	PCE15S/T



DURABLE AND SERVICEABLE.

Water-resistant control panel seal with new heavy-duty drawer mount slides for improved serviceability and a new brushed steel poly panel.



One of the most prominent advantages that make our convection ovens the number one choice of thousands of professionals is the soft heat mixing zone technology. This innovative feature mixes hot and cool air to produce tempered air for even baking and cooking. Don't miss your chance to boost your kitchen performance, and please your guests with mouth-watering evenly cooked meals.

BAKE TO PERFECTION

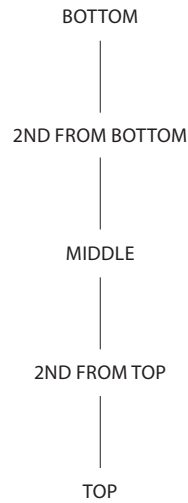
At Southbend we are constantly innovating our technologies and systems to provide our customers with the best product possible. Part of the innovation process is copious amounts of testing. We tested our fully-loaded convection oven to observe the baking quality and consistency, and we are proud to share the results with you.

CAKE TEST PARAMETERS

Number of pans: 5
 Amount: 5 lbs of cake per pan
 Temperature: 300°F (149°F)
 Time: 18 mins and 30secs
 Fan Speed: High



PAN POSITION



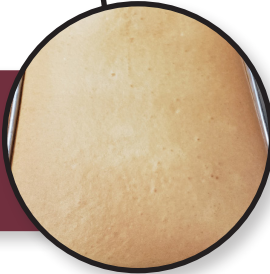
COMPETITOR



No ripples! Southbend's fan and baffling system provide a strong but gentle airflow.



Rippling in the product is caused by harsh unbalanced air circulation inside the cavity.



Uniform bake! Southbend's soft air mixing technology creates a uniform bake.



Undercooked centers, overcooked edges are caused by inadequate air tempering.



Top Rack

VS.



Middle Rack

CONSISTENT



Top rack

VS.



Middle Rack

INCONSISTENT

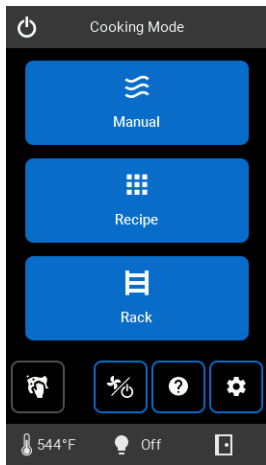
TOUCHSCREEN CONTROLS

Power Switch

Switch ON to use the oven, switch OFF when done using the oven.

Digital Touch Display

Easy to use touch controls make baking to perfection a breeze. Bright digital screen with sensitive touch controls.



3 Cooking Modes

Choose from manual, recipe, or rack modes.



DISCONNECT POWER SUPPLY BEFORE REMOVING PANEL

LIGHTING INSTRUCTIONS

1. PRESS POWER SWITCH TO ON POSITION.

SHUTDOWN INSTRUCTIONS

1. PRESS POWER SWITCH TO OFF POSITION.
2. OPEN CONTROL PANEL AND TURN VALVE ASSEMBLY SWITCH TO OFF POSITION.

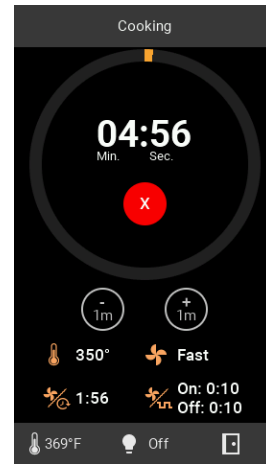
LOCKOUT MANUAL RESET

THIS UNIT IS EQUIPPED WITH A DIRECT HOT SURFACE IGNITION SYSTEM WITH A PROOF OF FLAME LOCKOUT. (BURNER GAS WILL AUTOMATICALLY SHUTOFF AFTER 4 SECONDS. IF BURNER DOES NOT IGNITE AFTER 3 ATTEMPTS, SYSTEM WILL GO INTO LOCKOUT MODE.) WAIT 5 MINUTES AND RETRY AGAIN OR MANUALLY RESET BY PRESSING POWER SWITCH TO OFF POSITION, THEN BACK TO THE ON POSITION.

RELIGHTING INSTRUCTIONS

1. SHUT OFF ALL GAS.
2. WAIT 5 MINUTES.
3. REPEAT LIGHTING INSTRUCTIONS ABOVE.

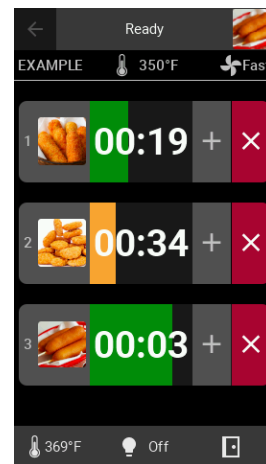
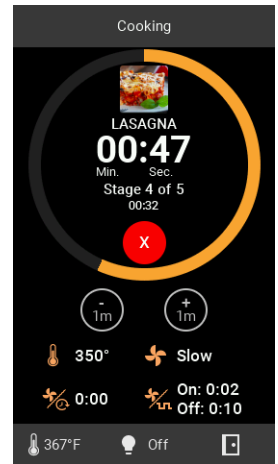
Platinum Series



Manual

Operate cooking controls manually. Easily set cook time, temperature, blower speed, delay time before cook, and blower pulse (intermittent fan and heat source ON/OFF.)

Recipe
User created recipes, either manually entered or imported by service USB, to cook with the press of a button.



Rack

Group user-created recipes, assign rack positions, and the controls will let you know when to remove your product.

NEW!

Touchscreen controls are available on ever Convection Oven Model.

READY. SET. BAKE.

Our new Touchscreen Control automates the cooking process and reduces user interaction. The 4.3 inch screen boasts a bright easy-to-read full-color display, capacitive touch controls, and a user friendly menu system. Manually set time, temperature, and fan speed in manual mode. Improve production with rack cooking mode. Increase consistency with recipe mode.

STANDARD CONTROLS

Power Switch

Switch ON to use the oven, switch OFF when done using the oven.

Cook Timer

Turn knob to set a time duration. An alarm will sound when the timer runs out. The time is a reminder to the user; the timer does not control the oven.

Cook Temperature Control

Turn knob to select desired cooking temperature. The Heat On indicator will go out when the oven reaches the set temperature, and will cycle on and off as the burners operate to maintain the set cooking temperature.

Oven Interior Light Switch

On ovens equipped with an oven interior light, press to turn on the light. The light remains on for as long as the switch is held.



Fan Mode

In COOK mode, the fan runs continuously except when the doors are open. The fan does NOT cycle with the operations of the burners. In COOL mode, the fan runs continuously even if the doors are open. Since the burners will not operate if the oven doors are open, to rapidly cool the oven after cooking is completed, open the doors and switch the fan mode to COOL.

Heat-On Indicator

Indicator is lit when the burners are operating.

Fan Speed

Use to select fan speed (HI or LOW). The appropriate speed is determined by the type of food being cooked.

**EASY TO LEARN.
EASY TO USE.**

Standard controls are as simple and easy to use. A timer is used and will sound when the time has elapsed, and a temperature control is used as a thermostat to control the temperature of the oven.

PLATINUM SERIES GAS CONVECTION OVENS



PCG180S/TD

PCG50S/TD



ENERGY STAR MODELS

- PCG50S/S
- PCG50S/T
- PCG100S/S
- PCG100S/T

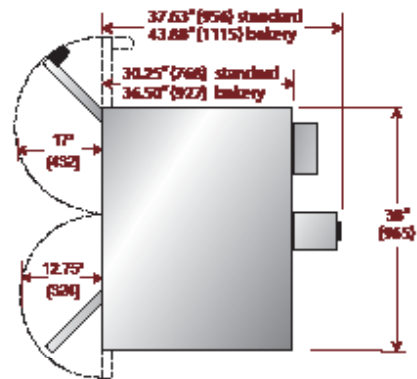


Do you have a high-output kitchen? We have a solution. The Platinum Series provides immediate recovery when the doors are constantly being opened and closed. Whether you roasting pork loins, whole roasted chickens, hams, legs of lamb, and then switching to finishing full sheet trays of steak or fish for banquets this oven can handle all your high-volume needs.



STANDARD FEATURES

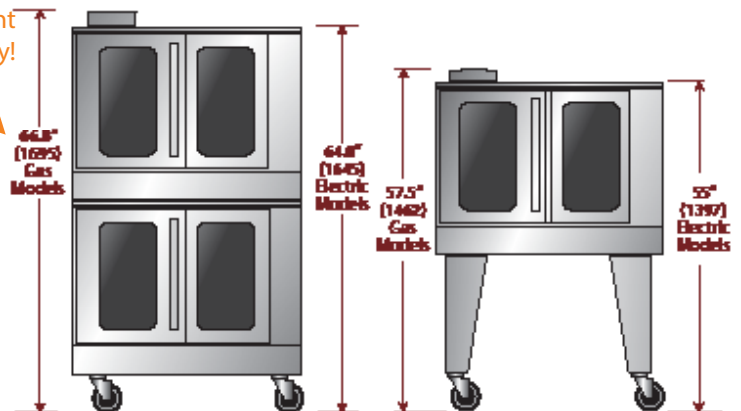
- Deck Options include 50,000 BTU per deck; 70,000 BTU per deck; and 90,000 BTU per deck with single or double deck options.
- Standard or Bakery Depth options available.
- Standard Controls or New Touchscreen Controls with 3 cooking modes - manual, recipe, or rack modes.
- 60/40 dependent doors (Full 180° opening) - 5 year warranty*
*excludes glass or 50/50 independent doors (Full 180° opening).
- Energy saving high efficiency glass windows.
- Heat keeping dual door seal system.
- Stay cool heavy-duty door handle.
- Stainless steel front, top, sides, and legs.
- Stainless steel rear jacket
- Oven interior coved corners and two interior lights.
- Electronic ignition.
- Single deck: 52" in height with legs, 55" with legs and casters
- Double deck: 64.8" in height - lowest in the industry*
- Single gas connection for single and double deck gas ovens
- Unibody with solid frame construction
- Slide out control panel for full view servicing
- Fully front serviceable
- *Height excludes gas vent.



OPTIONS AND ACCESSORIES

- Stainless steel oven interior
- Swivel Caster - front with locks
- Stainless steel exterior bottom
- Stainless steel legs with rack pan guide kit
- Marine edge top
- Export crating
- Down draft diverter for direct flue
- 3/4" quick disconnect with flexible hose (specify length: 3ft, 4ft, or 5ft)
- 2" air insulation panel (stainless steel only)
- Stainless steel doors
- Switch to standard controls at no cost.

Lowest height in the industry!



PLATINUM SERIES ELECTRIC CONVECTION OVENS



PCE22S/SD



PCE75S/SD



ENERGY STAR MODELS

- PCE75S/S
- PCE75S/T
- PCE15S/S
- PCE15S/T



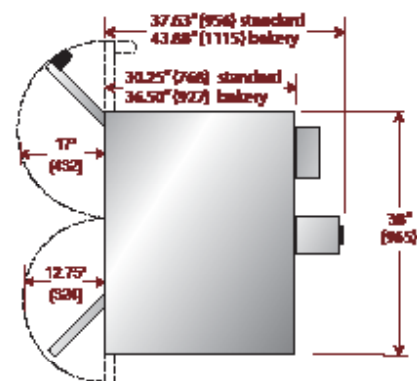
For your baking needs, the Platinum Series can get the job done. Achieve a perfect crust or sear with Platinum Series - ideal for finishing dishes and in-and-out service. From cooking full cabinets of lasagna, casseroles, and Salisbury steak; to baking breaded items, this mid-tier convection oven can do it all.



STANDARD FEATURES

- Deck Options include 7.5 KW per deck or 11 KW per deck with single or double deck options.
- Standard or Bakery Depth options available.
- Standard Controls or New Touchscreen Controls with 3 cooking modes - manual, recipe, or rack modes.
- 60/40 dependent doors (Full 180° opening) - 5 year warranty*
*excludes glass or 50/50 independent doors (Full 180° opening).
- Energy saving high efficiency glass windows
- Heat keeping dual door seal system
- Stay cool heavy-duty door handle
- Stainless steel front, top, sides, and legs
- Oven interior covered corners and two interior lights
- Electronic ignition and flame failure safety device
- Single deck: 52" in height with legs, 55" with legs and casters
- Double deck: 64.8" in height - lowest in the industry*
- Unibody with solid frame construction
- Available with a variety of PATENTED, interchangeable control panel Standard and Touchscreen controls
- Slide out control panel for full view servicing
- Fully front serviceable

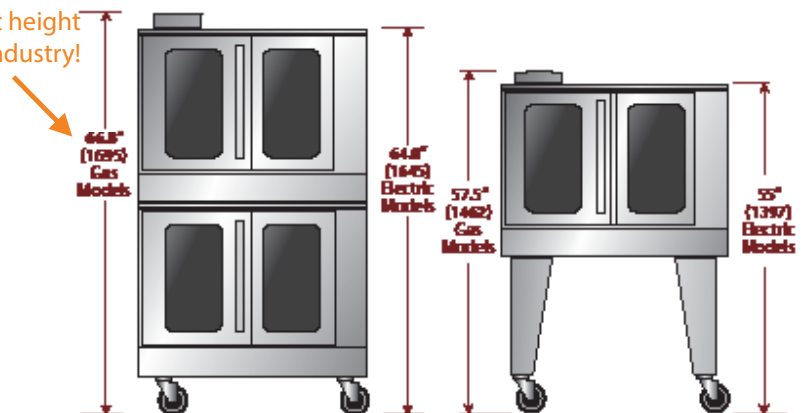
*Height excludes gas vent.



OPTIONS AND ACCESSORIES

- Ventless Design - (Electric Models Only)
- Stainless steel oven interior
- Swivel Caster - front with locks
- Stainless steel exterior bottom
- Stainless steel legs with rack pan guide kit
- Marine edge top
- Export crating
- Down draft diverter for direct flue
- 3/4" quick disconnect with flexible hose (specify length: 3ft, 4ft, or 5ft)
- 2" air insulation panel (stainless steel only)
- Stainless steel doors
- Switch to touch controls at no cost.

Lowest height in the industry!



PLATINUM SERIES HALF-SIZE CONVECTION OVENS



PCHE15S/S



PCHE75S/S



If you are limited on space but need the benefits of convection cooking the half-size is able to manage your production needs. Cooking chicken, fish, seafood, or pork for ala carte or fast casual concepts as well as baking muffins, and Danish rolls, the half-size will stand up to the challenge.

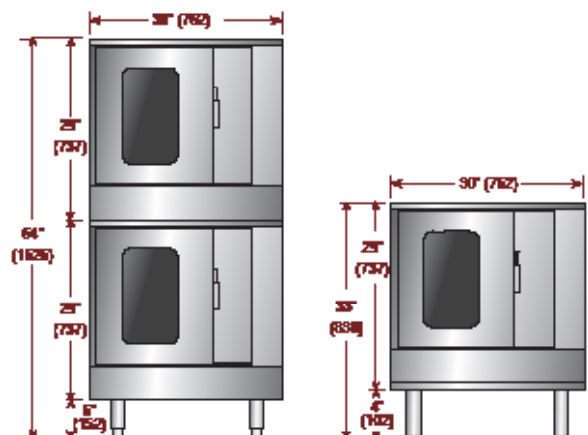
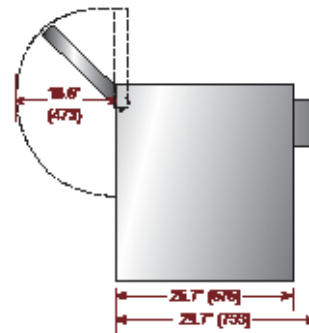


STANDARD FEATURES

- Available in gas with 30,000 BTU per deck or electric with 7.5 KW per deck
- Standard or bakery depth
- Stainless steel front, top, sides and legs
- Single deck: 52" in height with legs, 55" with legs and casters
- Double deck: 64" in height
- Unibody with solid frame construction
- Single door with window - 5 year warranty*
*excludes glass
- Available with a variety of PATENTED, interchangeable control panels. Standard and Touchscreen controls
- Fully front serviceable

OPTIONS AND ACCESSORIES

- Ventless Design - (Electric Single Deck Only)
- Touch Controls - New!
- Stainless steel solid doors
- Marine edge top
- 26" Stainless steel legs (with or without caster or flanged feet)
- 12" stainless steel legs
- 6" legs
- Casters
- Flanged feet



VENTLESS SOLUTIONS

- Eliminate a traditional hood system saving thousands on the hood, installation, and maintenance.
- Cook any dish you desire - Southbend's Convection Oven can handle everything from savory biscuits to protein-rich greasy bacon.
- No additional utilities or space is required.
- Our new ventless feature can be retro-fitted to the existing unit in the field when installed by any Southbend authorized Service Agencies.



NEW Optional Ventless Internal Catalyst Design circulates air and breaks down grease vapor and volatile organic compounds (VOCs).

Southbend's Optional Ventless is available on all Electric Full-Size and Half-Size Convection Ovens. This powerful and compact convection oven is constructed using an internal catalyst design, which allows cavity air to circulate through the catalyst. The result, most grease-laden vapor material and volatile organic compounds (VOCs) are broken down into carbon dioxide and water that can be safely released into the environment.

TIRRU

VECTION



Small Foot Print
Powerful Performance

The TruVection oven is unlike any other oven in our industry today. With versatility at its forefront, the TruVection has been developed utilizing the same patented airflow and inshot burner design as our full-size convection oven lineup - producing a consistent and even bake every time in the lowest profile in the market.



TRUVECTION CONVECTION OVEN



TruVection's patented high-efficiency inshot burner system provides fast cold starts and rapid cavity temperature recovery resulting in a superior uniform bake that you can count on. TruVection provides flexibility and versatility. Available to use with any top configurations you desire.

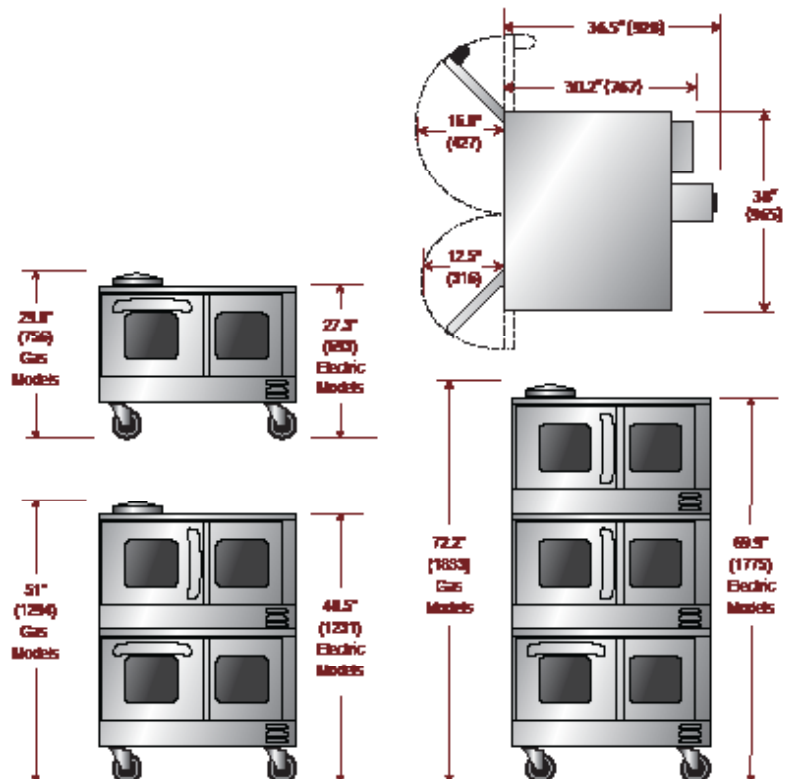


STANDARD FEATURES

- 52,000 BTU PATENTED, high efficiency, inshot burners
- Gas or Electric
- Available in standard depth only
- Single deck TruVection oven is 27-1/4" in height
- Dependent doors with windows - 5 year warranty*
*excludes glass
- Energy saving high efficiency glass windows
- Heat keeping dual door seal system
- Oven interior light
- Coved, porcelain interior
- Stay cool heavy-duty door handle
- 1/2 hp two-speed fan motor
- 5-position rack guides and 3 chrome plated oven racks
- Electronic ignition
- Cool down fan mode
- Oven "ready" indicator light
- Can stack up to 3 units
- Platinum modular equipment or Heavy Duty Counterline units can sit on single deck. Overhanging units require

OPTIONS AND ACCESSORIES

- Stainless steel rear jacket
- Stainless steel exterior bottom
- Casters 4" or 6"
- Marine edge top
- Swivel Caster - front with locks
- Export crating
- Down draft diverter for direct flue
- Stainless steel dirt tray
- Stainless steel doors





MIDDLEBY **INNOVATION KITCHENS**

CHEF-DRIVEN INNOVATIONS AND DEMONSTRATIONS

40,000 SQUARE FEET &
15 ACTIVE COOKING VIGNETTES

Where Chef-Drive Demonstrations
and Middleby Innovations Meet

MIDDLEBY.COM/MIK



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ABOUT THE MIK

40,000 square feet, 15 active cooking vignettes, and 150 pieces of live Middleby commercial kitchen innovation all under one roof.

This is the Middleby Innovation Kitchens (the MIK), where Chef-driven demonstration and Middleby innovation meet. Led by Certified Master Chef Russell Scott, the concept was built for our customers and channel partners. It's a one-stop destination for hands-on learning about the extensive Middleby line of automation, beverage, brewing, cooking, IoT, ventless, and refrigeration technologies, just to name a few. Located just 15 minutes from DFW Airport, the MIK is easily accessible. Schedule a demonstration or secure our state-of-the-art training room then finish the day in Middleby Made, our 70-person dining room with a custom menu. To learn more and reserve your space, contact your Middleby representative. Schedule an appointment today.



2701 E State Hwy 121 Suite 600,
Lewisville, TX 75056

☎ 972.512.8318 | middleby.com

At Southbend, we pride ourselves on being experts in the food service industry. We know how our customers work and what equipment works for them. Our convection ovens have all the features a busy kitchen needs from the inside out.



1100 Old Honeycutt Road • Fuquay-Varina, NC 27526

☎ 919.762.1000

www.southbendnc.com

