

CONVECTION OVEN

SILVERSTAR **ELECTRIC, DOUBLE DECK**

Standard Features

- ENERGY STAR® qualified (standard depth only)
- 11 kW high efficiency heating elements
- Double deck convection oven is 65" in height
- Patented "plug-in, plug-out" control panel easy to service
- Stainless Steel front, top and sides
- Dependent doors with windows
- Oven interior light
- 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
- 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.

SLES/20SC, SLES/20CCH SLEB/20SC, SLEB/20CCH



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 Blower Fan and Motor: 1/2hp, 2-speed motor, 1725/1140 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.

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.

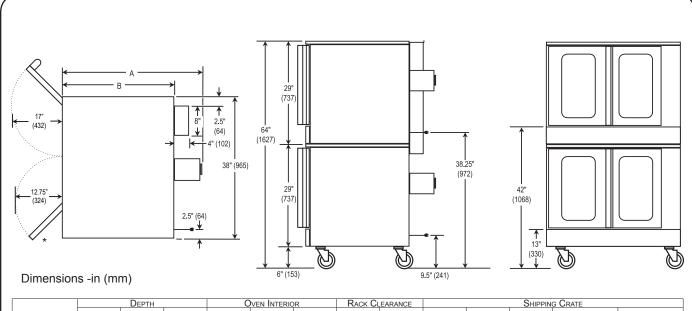
Legs: 6" stainless steel legs standard.

Note: Oven cannot be operated without fan in operation.









MODEL	D ЕРТН		OVEN INTERIOR			RACK CLEARANCE		SHIPPING CRATE					
	А	В		WIDTH	D EPTH	Неіднт	WIDTH	D EPTH	WIDTH	Dертн	Неіднт	Volume	Weight
SLES/20	39.75" (1010)	30" (763)		29" (737)	22.5" (572)	20" (508)	28.25" (718)	22" (559)	48" (1220)	57" (1448)	69" (1753)	118 cu. ft. (3.34 cu. m.)	1040 lbs (471.7 kg.)
SLEB/20	46.75" (1187)	36.38" (924)		29" (737)	28" (711)	20" (508)	28.25" (718)	27.25" (692)	48" (1220)	57" (1448)	69" (1753)	118 cu. ft. (3.34 cu. m.)	1180 lbs (535.2 kg.)

UTILITY INFORMATION

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

ELE	CTRICAL DATA	AMPS PER LINE						
EACH OVEN	VOLTAGE	1 Phase	3 Phase					
EACH OVEN	VOLIAGE	I PHASE	Х	Υ	z	N EUT.		
	208 VAC, 60Hz	58	34	34	31	0		
12 kW	220/240 VAC, 50Hz	46	28	28	24	0		
Heating	240 VAC, 60Hz	50	30	30	26	0		
Elements	380/220 VAC, 50Hz	32	17	17	21	4		
and Controls	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

- ☐ 6" stainless steel legs Stainless Steel rear jacket
 - □ Bolt-down flanged legs
- □ Export Crating

- Stainless Steel oven interior

Extra oven racks

- Stainless Steel exterior bottom
- Swivel Caster front with locks
- ☐ 2" air insulation panel (stainless steel only)



INTENDED FOR COMMERCIAL USE ONLY. NOT FOR HOUSEHOLD USE.

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