

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 VARIETY DESIGNED WITH YOU IN MIND.



Full-Size

Convection Ovens

GS/15TC, GB/15TC, GS/25TC, GB/25TC, ES/10TC, EB/10TC, ES/20TC, EB/20TC, BGS/12SC, BGS/22SC, BGS/13SC, BGS/23SC, BES/17SC, BES/27SC, SLGS/12SC, SLGB/12SC, SLGS/12TC, SLGB/12TC, SLGS/22SC, SLGB/22SC, SLGS/22TC, SLGB/22TC, SLES/10SC, SLEB/10SC, SLES/10TC, SLEB/10TC, SLES/20SC, SLEB/20SC, SLES/20TC, SLEB/20TC, KLGS/17SC, KLGS/17TC, KLGS/27SC, KLGS/27TC, KLES/10SC, KLES/10TC, KLES/20SC, KLES/20TC

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

GH/10SC, GH/10TC, GH/20SC, GH/20TC, EH/10SC, EH/10TC, EH/20SC, EH/20TC

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.

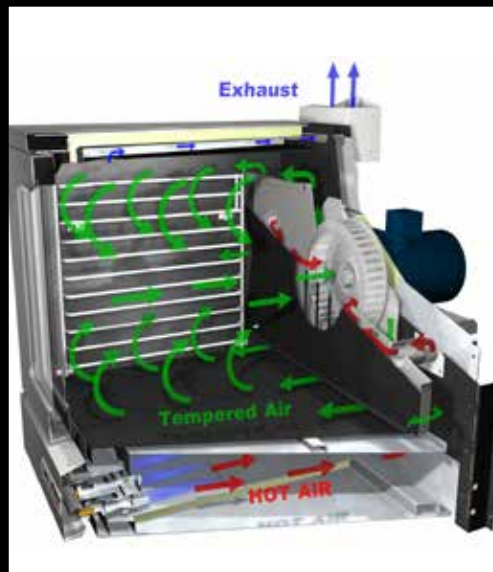
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BAKE TO PERFECTION EVERY TIME.

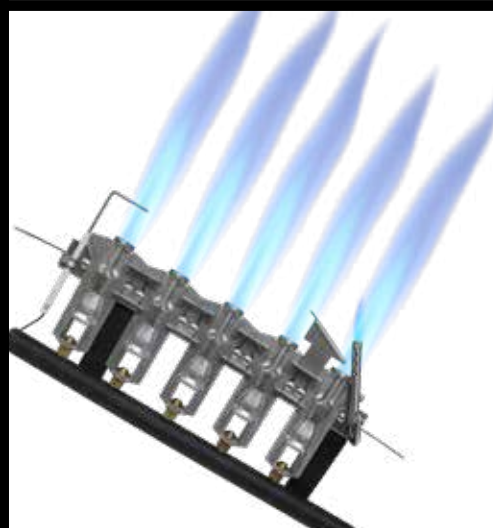
AIR MIXING TECHNOLOGY.

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 covered 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.

"NRG" SYSTEM FOR ENERGY SAVINGS.

"NRG" is a system that saves 35-50% in operational costs by use of a patented flue damping system. "NRG" is standard on G-Series ovens and is available as an option for SL-Series ovens.

ENERGY STAR QUALIFIED.

G-Series
All Marathoner Gold Gas Standard Depth Convection Ovens are ENERGY STAR® Qualified.

K-Series
K-Series Gas Standard Depth Convection Ovens are ENERGY STAR® Qualified

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.



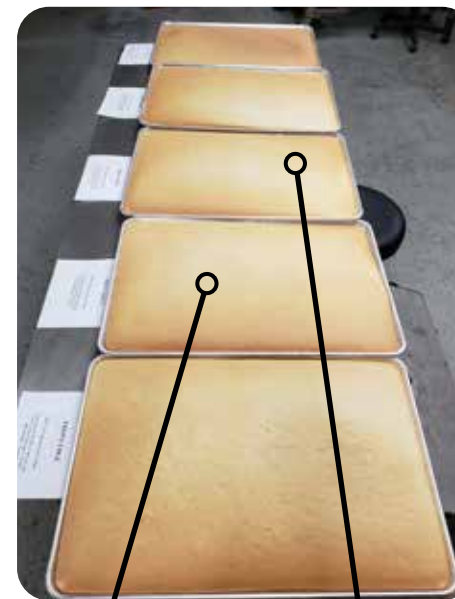


BAKE TO PERFECTION

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

BOTTOM
 |
 2ND FROM BOTTOM
 |
 MIDDLE
 |
 2ND FROM TOP
 |
 TOP

COMPETITOR



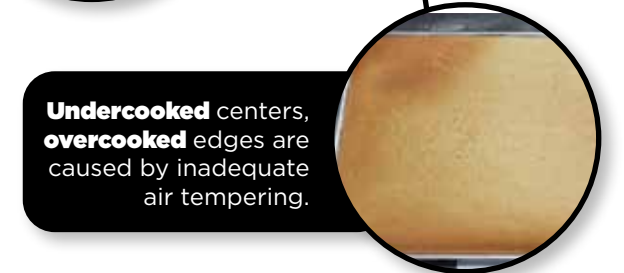
No ripples! Southbend's fan and baffling system provide a strong but gentle airflow.



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.



vs.



Top Rack

Middle Rack

CONSISTENT



vs.



Top rack

Middle Rack

INCONSISTENT

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.

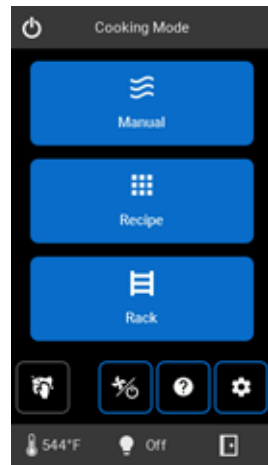
TOUCHSCREEN CONTROLS

Power Switch

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

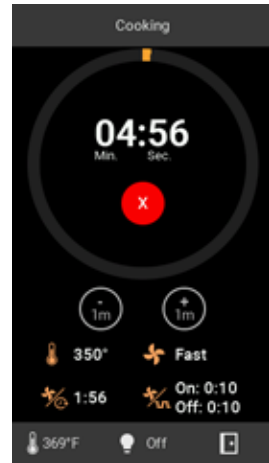
Digital Touch Display

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



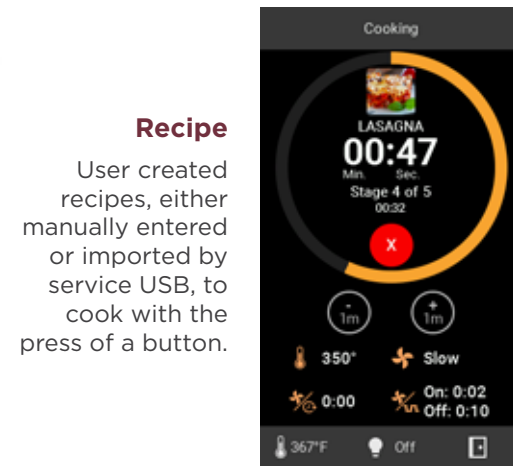
3 Cooking Modes

Choose from manual, recipe, or rack modes.



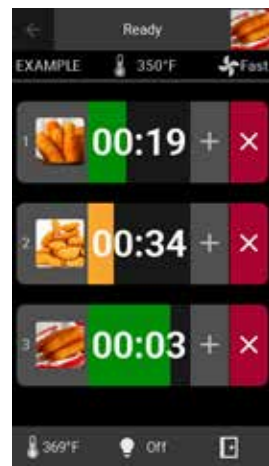
Manual

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 standard on G-Series - switch to standard controls at no charge. Touchscreen controls are available SL-Series, K-Series, and G-Series Half-Size.

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.

G-SERIES CONVECTION OVENS



GS/25TC

GS/15TC



ENERGY STAR MODELS

GS/15TC, GS/25TC, GS/15SC, and GS/25SC.

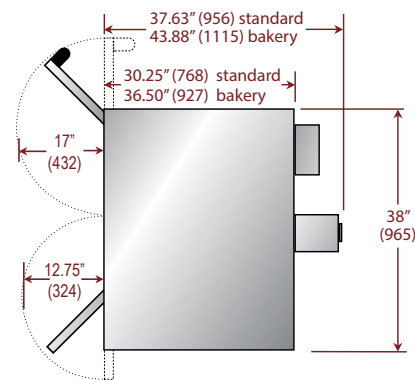


Do you have a high-output kitchen? We have a solution. The G-Series provides immediate recovery when the doors are constantly being opened and closed. Whether you roasting pork loins, whole roasted chickens, hams, legs of lamb, and then switching to finishing full sheet trays of steak or fish for banquets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



STANDARD FEATURES

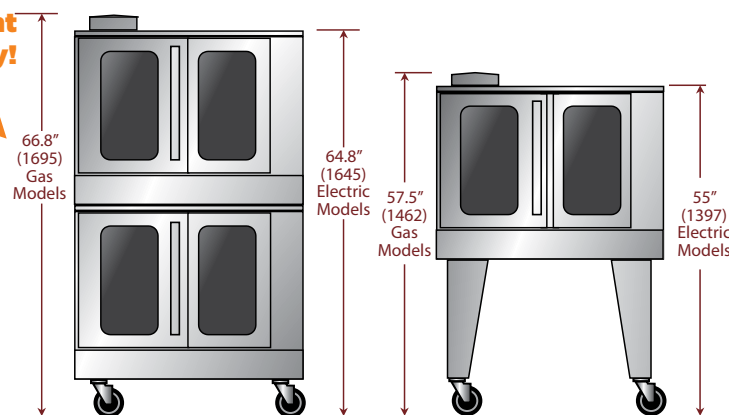
- 90,000 BTU per deck - available in single or double deck, standard or bakery depth
- **Touchscreen Controls** with 3 cooking modes - manual, recipe, or rack modes. - **New!**
- “NRG” energy saving system
Saves 35-50% in operational cost
- 60/40 dependent doors (Full 180° opening) - **5 year warranty***
*excludes glass
- 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
- Available in gas and electric
- 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 standard controls at no cost.

Lowest height in the industry!



SL-SERIES CONVECTION OVENS



SLES/20SC

SLES/10SC

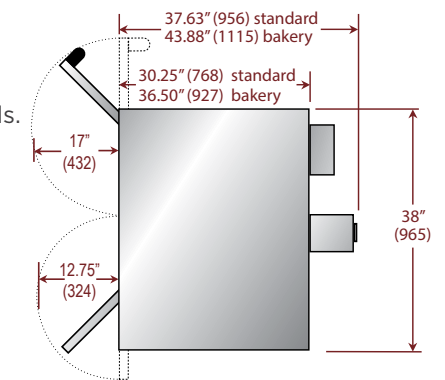


For your baking needs, the SL Series can get the job done. Achieve a perfect crust or sear with SL-Series - ideal for finishing dishes and in-and-out service. From cooking full cabinets of lasagna, casseroles, and Salisbury steak; to baking breaded items, this mid-tier convection oven can do it all.



STANDARD FEATURES

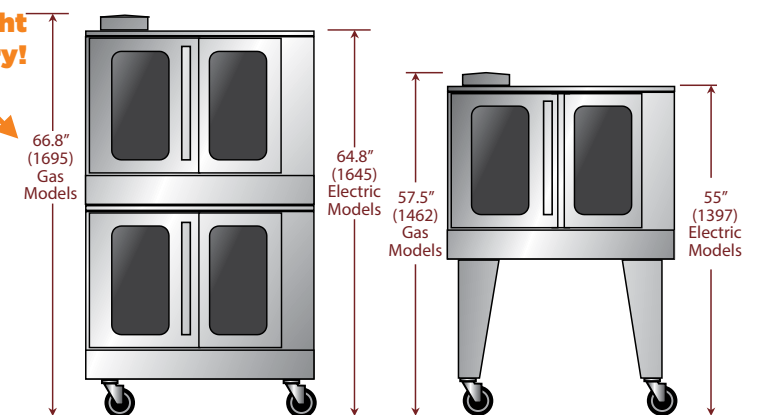
- 72,000 BTU per deck - available in single or double deck, standard or bakery depth
- 60/40 dependent doors (Full 180° opening) - **5 year warranty***
*excludes glass
- Energy saving high efficiency glass windows
- Heat keeping dual door seal system
- Stay cool heavy-duty door handle
- Stainless steel front, top, sides, and legs
- Oven interior coved 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***
- Single gas connection for single and double deck gas ovens
- Unibody with solid frame construction
- Available in gas and electric
- Available with a variety of PATENTED, interchangeable control panels. 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)
- Touch Controls - **New!**
- “NRG” energy saving system available. Saves 35-50% in operational cost
- 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

Lowest height in the industry!



B-SERIES CONVECTION OVENS



BGS/22SC

BGS/12SC



ENERGY STAR MODELS

BGS/13SC, BGS/23SC, BES/17SC, and BES/27SC.



Obtain the perfect golden crust or exceptional even bake in your batch cooking with the B-Series. This entry-level oven is ideal for lower-volume kitchens such as churches, fire stations, and community centers. Save energy and money during operation with electric and gas Energy Star compliant models.

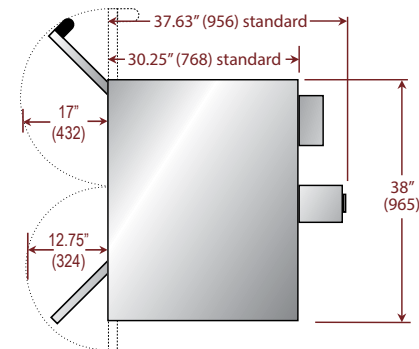


STANDARD FEATURES

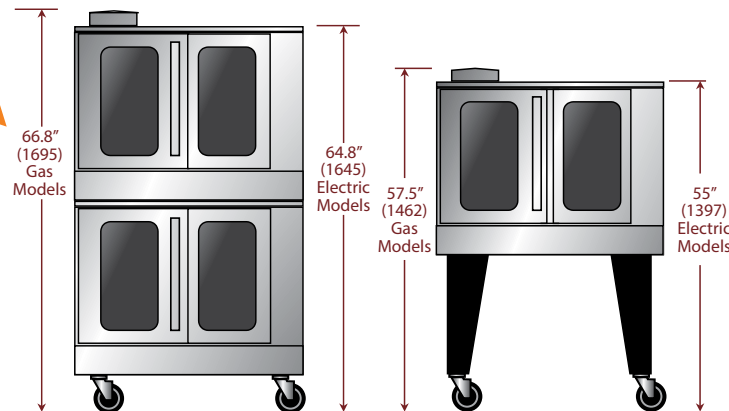
- New Energy Star compliant units - 40,000 BTU per deck - available in single or double deck standard depth
- 54,000 BTU per deck - available in single or double deck standard depth
- 60/40 dependent doors (Full 180° opening) - **1 year warranty*** *excludes glass
- Energy saving high efficiency glass windows
- Heat keeping dual door seal system
- Stay cool heavy-duty door handle
- Stainless steel front, top, and sides
- 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***
- Single gas connection for single and double deck gas ovens
- Unibody solid frame construction
- Available in gas and electric
- Available with standard control panel
- Slide out control panel for full view servicing
- Fully front serviceable
- *Height excludes gas vent.

OPTIONS AND ACCESSORIES

- Stainless steel rear jacket
- Casters 4" or 6"
- Swivel Caster - front with locks
- Stainless steel doors



Lowest height in the industry!



K-SERIES CONVECTION OVENS



KLGs/27SC

KLGs/17SC



ENERGY STAR MODELS

KLGs/17SC, KLGs/17TC, KLGs/27SC, and KLGs/27TC.

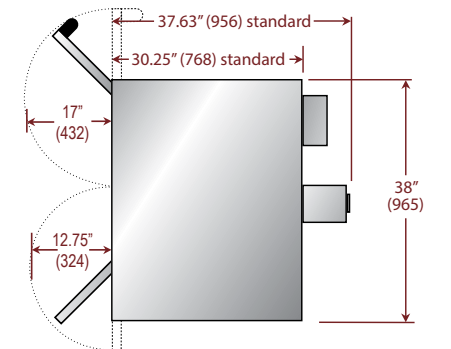


STANDARD FEATURES

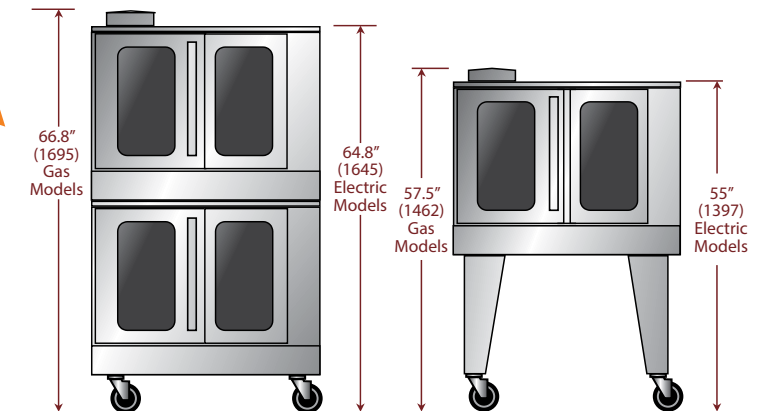
- **3 year warranty** for schools and universities. 2 year parts and labor warranty standard.
- Energy Star Compliant - Gas Models Only.
- 53,000 BTU (NAT or LP) or 11kW high efficiency heating elements
- 60/40 dependent doors (Full 180° opening) - **5 year warranty*** *excludes glass
- **10 year chassis warranty**
- Available standard depth
- 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 coved 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***
- Single gas connection for single and double deck gas ovens
- Unibody with solid frame construction
- Available in gas and electric
- Available with a variety of PATENTED, interchangeable control panels. Standard and Touchscreen controls
- Slide out control panel for full view servicing
- Fully front serviceable
- *Height excludes gas vent.

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



Lowest height in the industry!



Our K-Series Oven was designed to meet your needs while featuring that same soft heat mixing technology and offering a generous 10-year chassis warranty, 5-year door warranty, and 3-year parts and labor warranty for all schools and universities.

At Southbend, we delight ourselves in being experts in the food service industry. It is our pleasure to offer solutions to each and every one of our customers, and for schools and universities, it's no different.



G-SERIES HALF-SIZE CONVECTION OVENS



GH/20SC



GH/10SC



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.

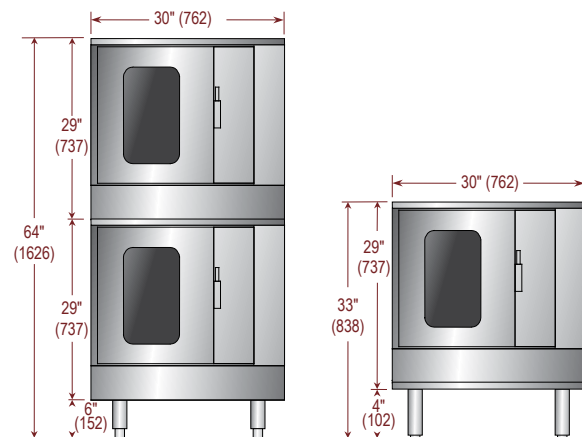
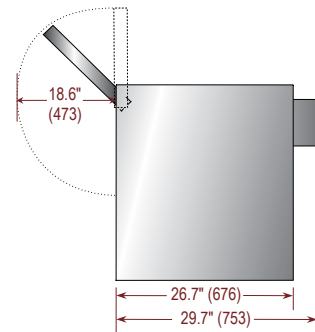


STANDARD FEATURES

- 30,000 BTU per deck- available in single or double deck standard 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 gas or electric
- 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.
- No additional utilities or space is required.
- Cook any dish you desire - Southbend's Convection Oven can handle everything from savory biscuits to protein-rich greasy bacon.
- 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.



FIND YOUR PERFECT MATCH

EXCLUSIVE FEATURES ONLY FOUND ON SOUTHBEND CONVECTION OVENS

- Low profile design, 64.8" high double stack convection oven. **Lowest double stack gas convection oven in the industry.**
- Single gas connection on double deck units.
- Dependant door system with (2) fully sealed glass door panels. Resistant to grease vapor buildup.
- Thermal Isolated Chrome Handle with high heat phenolic resin corners. Guaranteed cool touch.
- Two-stage door seal with integrated door stop to eliminate seal bending/ damage. 304 stainless spring steel gasket backed with a steel rope gasket on top and bottom.
- Water-resistant control panel seal with new heavy-duty drawer mount slides for front serviceability.



All Southbend Convection Ovens are **Made in the USA**



(GS/15TC)



(SLGS/12SC)



(BGS/12SC)



(KLGS/17SC)

	G-Series	SL-Series	B-Series	K-Series
Warranty	1 Year Parts and Labor	1 Year Parts and Labor	1 Year Parts and Labor	2 Year Parts and Labor* *(3 year for School and Universities)
Door Warranty	5 Year Limited Warranty	5 Year Limited Warranty	1 Year Limited Warranty	5 Year Limited Warranty
BTU's	90,000	72,000	54,000	53,000
Controls	Touch Controls	Standard or Opt. Touch Controls	Standard Controls Only	Standard or Cook & Hold Controls
Single Deck Legs	Stainless Steel	Stainless Steel	Black Painted Steel	Stainless Steel
Door System	Dependent	Dependent	Dependent	Dependent
Glass Panels	(2) Fully Sealed Panels	(2) Fully Sealed Panels	(2) Fully Sealed Panels	(2) Fully Sealed Panels
Interior Lights	Yes	Yes	Yes	Yes
S.S. Rear Jacket	Standard	No	No	No
Double Stack Height	64.8"	64.8"	64.8"	64.8"
Available in Electric	Yes	Yes	Yes	Yes
Energy Star Models	Yes	Yes**	Yes**	Yes

*Height excludes gas vent. **Select models.

Find your perfect match today. Need help?

Contact our Sales Team today!

☎ 919.762.1000 ✉ sales@southbendnc.com

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.

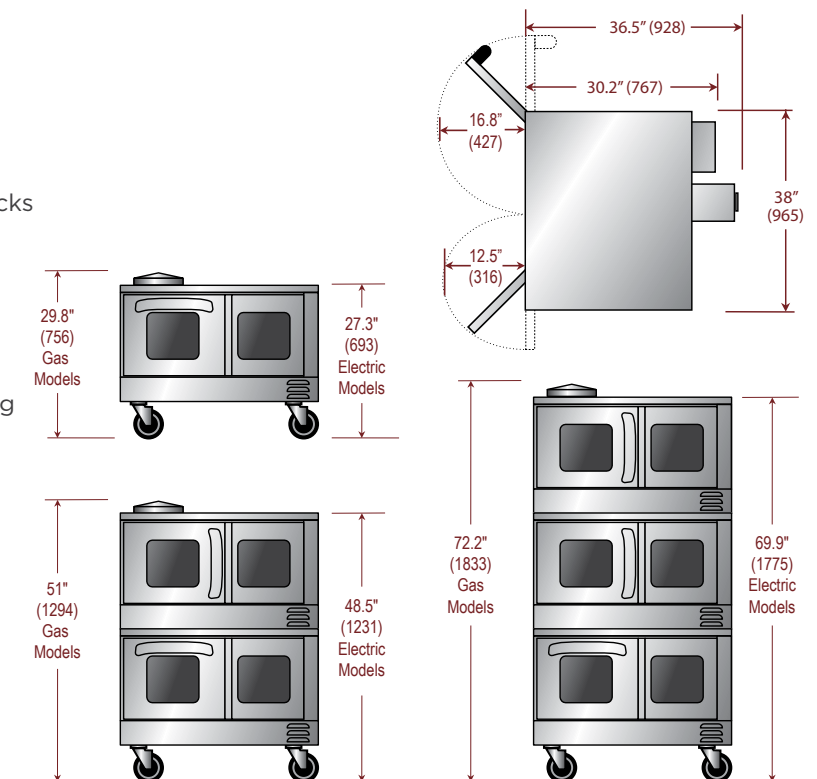


STANDARD FEATURES

- 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



BACKED BY OUR
SERVICEFIRST®
PROGRAM



COUNT ON US.

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www.southbendnc.com



- GUARANTEED SIX HOUR RESPONSE TIME
- GUARANTEED CERTIFIED TECHNICIAN
- GUARANTEED LOCALLY STOCKED PARTS

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

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www.southbendnc.com

