


**RESTAURANT  
EQUIPPERS**  
WAREHOUSE STORES

## CONVECTION OVEN GAS, DOUBLE DECK



(SB0120DF shown with optional casters)

☐ SB0120DF (Natural gas)

☐ SB0122DF (LP gas)

### Standard Features

- Patented, high efficiency, non-clog Inshot burners
- 50,000 BTU (NAT or LP)
- Available standard depth
- Double deck convection oven is 66.8" in height
- Patented "plug-in, plug-out" control panel - easy to service
- Slide out control panel for full view servicing
- Stainless Steel front, top and sides
- Dependent glass doors (Full 180° opening)
- Energy saving high efficiency glass windows
- Heat keeping dual door seal system
- Coved, fastener-free, porcelain interior
- Stay cool heavy duty 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 "heat" light cycles with burners
- Oven "ready" light
- Interior oven lights.
- 18 month limited parts and labor warranty for any other purchase (reference <http://www.southbendnc.com/service.html> for limited warranty details)
- Energy Star Compliant

### 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 550°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.

### OPTIONS & ACCESSORIES AT ADDITIONAL COST

- |   |  |  |   |
|---|--|--|---|
| <input type="checkbox"/> List the voltage, frequency, and amps (see utility information).<br>___ VAC, ___ Phase, ___ Hz | <input type="checkbox"/> Stainless steel exterior bottom | <input type="checkbox"/> Swivel Caster - front with locks  | <input type="checkbox"/> 2" air insulation panel (stainless steel only) |
| <input type="checkbox"/> Stainless steel rear jacket  | <input type="checkbox"/> Marine edge top                 | <input type="checkbox"/> Down draft diverter for direct flue   | <input type="checkbox"/> Export crating only                            |
| <input type="checkbox"/> Stainless steel oven interior  | <input type="checkbox"/> Knocked down packaging          | <input type="checkbox"/> 3/4" quick disconnect with flexible hose (specify length: 3ft, 4ft, or 5ft) | <input type="checkbox"/> Stainless steel doors                          |
|   | <input type="checkbox"/> Casters 4" or 6"                |  |   |

### STANDARD CONSTRUCTION SPECIFICATIONS

**Exterior Finish:** Stainless steel front, top and sides.

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

**Oven Interior:** Porcelain enamel finish, coved, fastener free.

**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, 1710/1120 r.p.m

**Oven Heating:** 50,000 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 on front, at right side of oven, away from heat zone. Slide out panel extends over 17" for easy servicing.

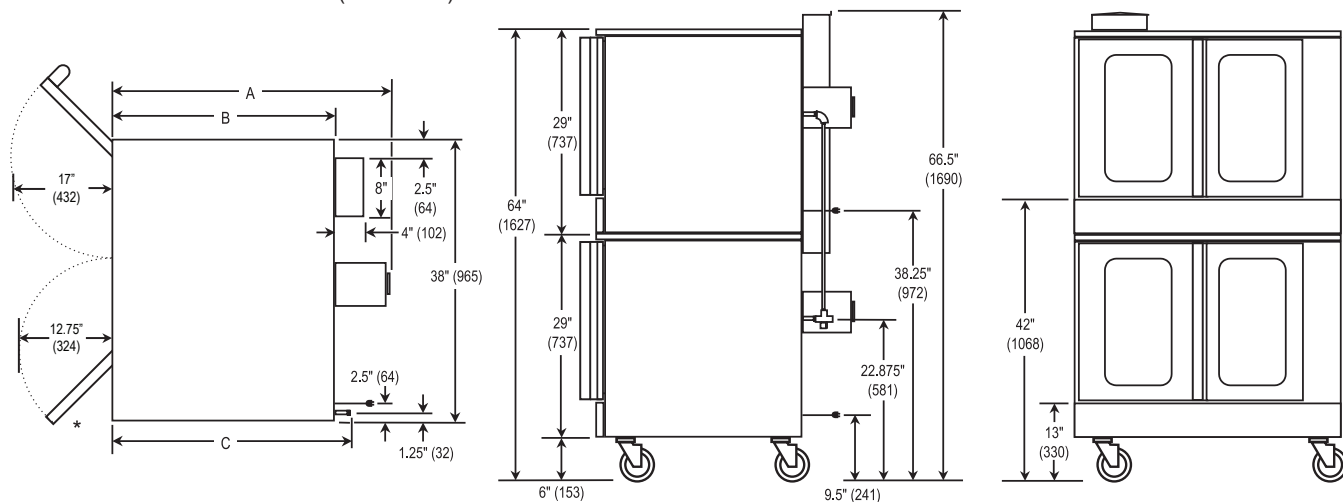
**Interior Lights:** Two 40 watt high temperature recessed lamps located within the oven cavity.

**Legs:** 6" stainless steel legs standard.



Approval Notes: \_\_\_\_\_

Dimensions shown in inches and (millimeters)



### DIMENSIONS & WEIGHT

MODEL	DEPTH			OVEN INTERIOR			RACK CLEARANCE		SHIPPING CRATE				
	A	B	C	WIDTH	DEPTH	HEIGHT	WIDTH	DEPTH	WIDTH	DEPTH	HEIGHT	VOLUME	WEIGHT
SB0120DF	37.25"	30.25"	35.50"	29"	21.50"	20."	28.25"	21"	57.50"	45.5"	81.5"	123.4 cu. ft.	1040 lbs
SB0122DF	(946)	(768)	(873)	(737)	(546)	(508)	(718)	(533)	(1461)	(1156)	(2070)	(3.49 cu. m.)	(471.7 kg.)

### UTILITY INFORMATION

#### GAS

- **Standard Depth:** 50,000 BTU (NAT or LP) per oven cavity
- One 3/4" male connection
- Required minimum inlet pressure:
  - Natural gas 7" W.C.
  - Propane gas 11" W.C.

#### ELECTRIC

##### Standard:

- 120/60/1 phase, furnished with 6' cord w/3-prong plug (1 plug/deck)
- NEMA #5-15p
- Total maximum amps 7.9

#### ELECTRIC

##### Optional:

- 208/60/1 (190-219 volts). Supply must be wired to junction box with terminal block located at rear
- Total maximum amps 4.3 per deck

##### Optional:

- 240/60/1 (220-240 volts). Supply must be wired to junction box with terminal block located at rear
- Total maximum amps 3.8 per deck

##### Optional:

- 240/50/1 (208-240 volts). Supply must be wired to junction box with terminal block located at rear
- Total maximum amps 6.0 per deck

### MISCELLANEOUS

- If using flex hose connector, the I.D should not be smaller than 3/4" and must comply with ANSI Z 21.69.
- If casters are used with flex hose, a restraining device should be used to eliminate undue strain on the flex hose.
- Clearances from combustibles: Top-0", bottom-0", right side-0" and left-2"
- Recommend - install under vented hood
- Check local codes for fire and sanitary regulations

- If the unit is connected directly to the outside flue, an CSA approved down draft diverter must be installed at the flue outlet of the oven
- Oven cannot be operated without fan in operation

**Notice:** Southbend reserves 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.

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

