



Take your bake anywhere! New Optional Ventless Internal Catalyst Design.

CONVECTION OVEN MARATHONER GOLD - HALF SIZE ELECTRIC, DOUBLE DECK



EH/20SC shown with optional casters

- EH/20SC
- EH/20CCH

Standard Features

- 7.5 kW high efficiency heating elements
- Available in standard depth
- Double deck convection oven is 64" in height
- Patented "plug-in, plug-out" control panel - easy to service
- Stainless steel front, sides and top
- Single door with windows (Full 180° opening)
- Coved, fastener-free, porcelain interior
- 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 "heat" light cycles with heating elements
- (1) year limited parts and labor warranty (reference <http://www.southbendnc.com/service.html> for limited warranty details)

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

- Ventless Design *(UL certified)
- Casters 4" or 6"
- Marine edge top
- Stainless steel legs with rack pan guide kit
- Stainless steel dirt tray

STANDARD CONSTRUCTION SPECIFICATIONS

Exterior Finish: Stainless steel front, top, and sides. Back is aluminized steel.

Doors: Single door with window. Stainless steel construction, heavy-duty welded steel frame and 5/8" diameter 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: 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.

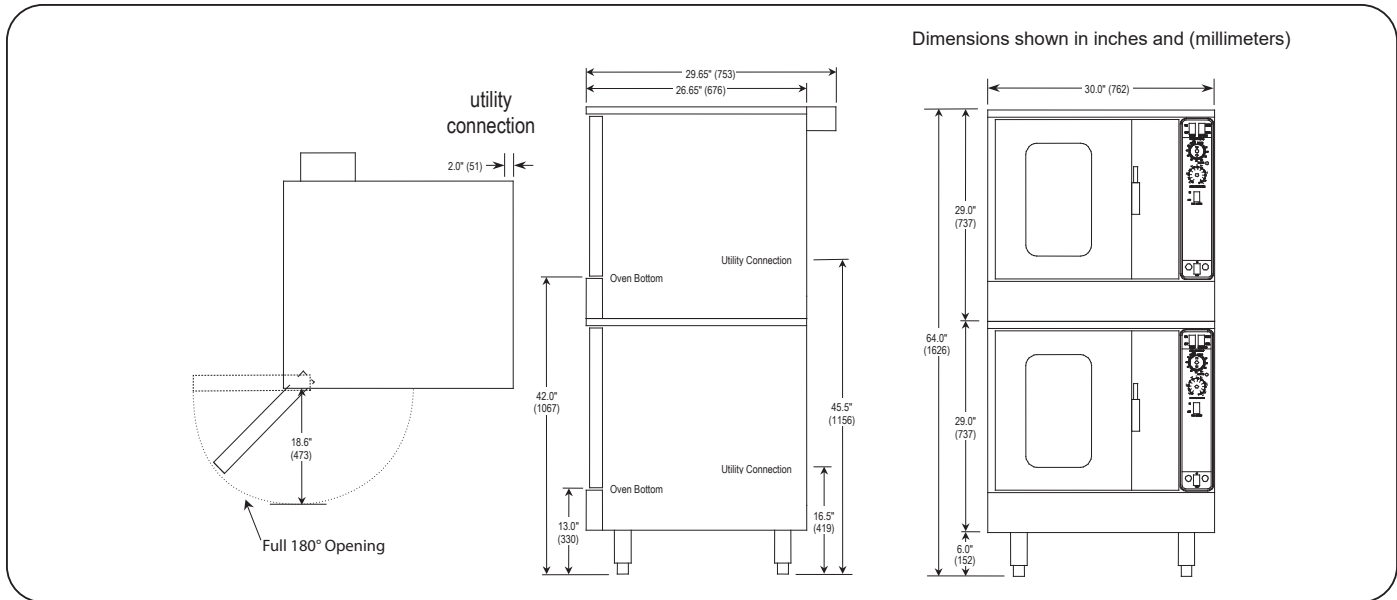
Control Panel: Located on front, at right side of oven, away from heat zone. Removable panel opens downward for easy servicing.

Legs: 6" stainless steel legs standard.

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 7.5 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.



Approval Notes: _____



DIMENSIONS

MODEL	DEPTH			OVEN INTERIOR			RACK CLEARANCE		SHIPPING CRATE				
	A	B	C	WIDTH	DEPTH	HEIGHT	WIDTH	DEPTH	WIDTH	DEPTH	HEIGHT	VOLUME	WEIGHT
EH/20	15.8" (401)	21.3" (541)	20" (508)	13" (330)	21" (533)	57.50" (1461)	45.50" (1156)	81.5" (2070)	68.1 cu. ft. (1.93 cu. m.)	850 lbs (385.6 kg.)	81.50" (2070)	123.4 cu. ft. (3.49 cu. m.)	1040 lbs (471.7 kg.)

Note: When shipped on 26" legs, crated height is 79" (2006 mm)

Dimensions shown in inches and (millimeters)

UTILITY INFORMATION

Standard: 1/2 horsepower, 2 speed motor, 1710/1120 r. p. m.

ELECTRICAL DATA		AMPS PER LINE					
EACH OVEN	VOLTAGE	1 PHASE	3 PHASE				NEUT.
			X	Y	Z		
7.5 kW Heating Elements	208 VAC, 60Hz	36.1	20.9	20.9	20.9	Delta	0
	240 VAC, 60Hz	31.3	18.1	18.1	18.1	Delta	0
	380/220 VAC, 50Hz	19.8	11.4	11.4	11.4	Delta	0
	415/240 VAC, 50Hz	31.3 (X-Neut.)	10.5	10.5	10.5	WYE	0
	480 VAC, 60Hz	15.7	9.1	9.1	9.1	Delta	0

* Electric units available for single or three phase operation and must be specified upon ordering. Add an additional 4 amps for the control panel. Controls are single phase (lineX and lineZ on Delta - 208,240,480), (lineZ and Neut. on 380, 415).

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.

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

