



# TRUVECTION OVEN

Low Profile, Electric, Convection Oven

TVES/10SC

### Standard Features

- Patented, high efficiency, non-clog, Inshot burners
- 7.5 kW per deck
- Available in standard depth
- Single deck TruVection oven is 26-1/4" in height (29-7/8" with flue)
- Dependent doors with windows (Full 180° opening)
- Oven interior light
- Coved, porcelain interior
- Heavy duty, chrome plated 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" light
- Platinum modular equipment or Heavy Duty Counterline units can sit on single deck. Overhanging units require an additional add-on cabinet. (See spec sheet TVES/30SC for stacked TruVection units)



TVES/10SC shown with optional platinum equipment mounted on top and casters

### Available Control

#### SC-Standard Controls

150°F to 550°F solid state thermostat and 60 minute mechanical cook timer.

### STANDARD CONSTRUCTION SPECIFICATIONS

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

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

**Oven Interior:** Coved porcelain enamel finish.

**Rack and Rack Guides:** Heavy-duty removable wire rack guides spaced on 1-5/8" centers offer 5 different rack positions. 3 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 thermostat control. Blower fan circulates air within the cavity "scrubbing" heat to the oven interior for even heat distribution within the cavity.

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

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

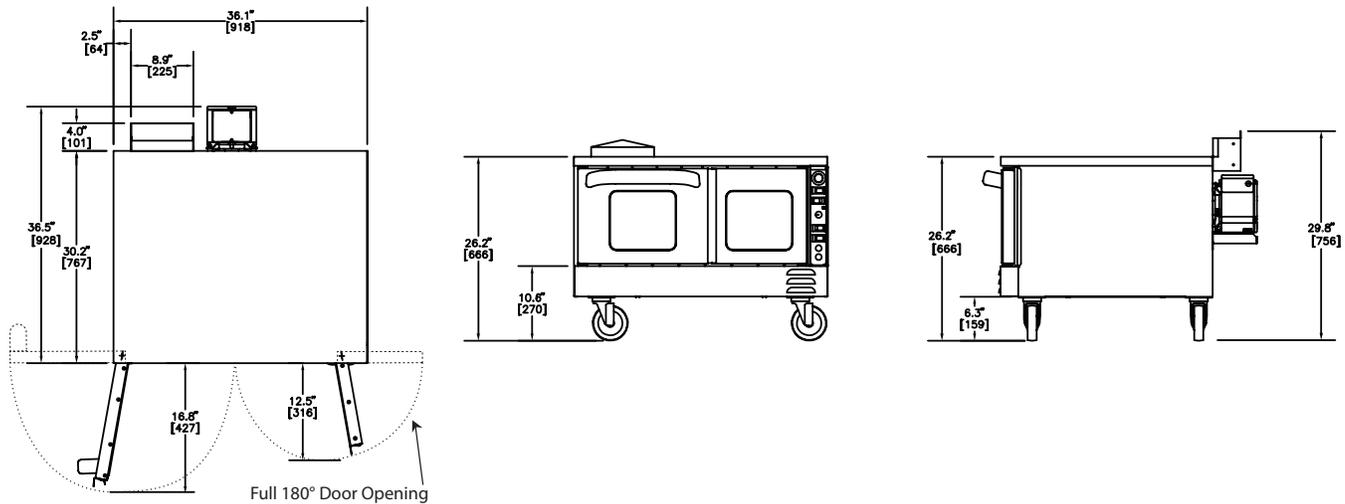
**Note:** Oven cannot be operated without fan in operation.



Job \_\_\_\_\_  
Item# \_\_\_\_\_

Models:  TVES/10SC

Dimensions -in (mm)



MODEL	OVEN INTERIOR (PER DECK)			RACK CLEARANCE		SHIPPING CRATE				
	WIDTH	DEPTH	HEIGHT	WIDTH	DEPTH	WIDTH	DEPTH	HEIGHT	VOLUME	WEIGHT
TVES/10SC	29" (737)	21.5" (546)	14" (356)	28.19" (716)	21" (533)	55" (1397)	45" (1143)	46" (1168)	65.88 cu. ft. (1.87 cu. m.)	300 lbs (136.08 kg)

**UTILITY INFORMATION**

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

ELECTRICAL DATA		AMPS PER LINE
EACH OVEN	VOLTAGE	1 PHASE
7.5 kW Heating Elements*	208 VAC, 60Hz	36.1
	220/240 VAC, 50Hz	34.1
	240 VAC, 60Hz	31.3
	380/220 VAC, 50Hz	20.0
	415/240 VAC, 50Hz	18.1
	480 VAC, 60Hz	16.0

\* All units shipped single phase. Add an additional 4 amps for the control panel.

**MISCELLANEOUS**

- Clearances from combustibles: Top-0", bottom-0", right side-0" and left-3"
- Install under vented hood
- Check local codes for fire and sanitary regulations.
- 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.

**OPTIONS AND ACCESSORIES**

- 208 V, 1 phase, 50/60 Hz
- 240 V, 1 phase, 50/60 Hz
- Export Crating
- Extra oven racks
- Bottom, roller bearing, sliding rack
- Casters
- 12" legs
- 26" stainless steel legs
- Down draft diverter for direct flue
- 1" quick disconnect with flexible gose (specify length: 3 ft, 4 ft or 5 ft)
- 2" air insulation panel (stainless steel only)

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



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