

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)

Available Control

SC-Standard Controls

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



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

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.

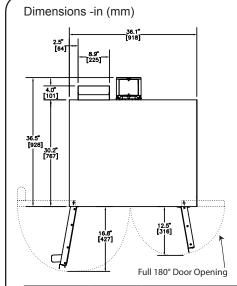
Legs: 6" stainless steel legs standard.

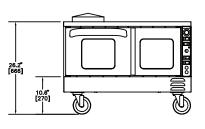
Note: Oven cannot be operated without fan in operation.

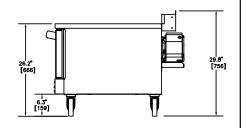




Models: ☐ TVES/10SC







MODEL	Oven Interior (Per Deck)			RACK CLEARANCE		Shipping Crate				
	WIDTH	D EPTH	Неіднт	Width	D EPTH	WIDTH	D ЕРТН	Неіднт	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 horsepwer, 2 speed motor, 1710/1120 r. p. m.

ELECTRIC	AMPS PER LINE			
EACH OVEN	Voltage	1 Phase		
7.5 kW Heating Elements*	208 VAC, 60Hz 220/240 VAC, 50Hz 240 VAC, 60Hz 380/220 VAC, 50Hz 415/240 VAC, 50Hz 480 VAC, 60Hz	36.1 34.1 31.3 20.0 18.1 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
- □ Bottom, roller bearing, sliding rack
- Down draft diverter for direct flue

- □ 240 V, 1 phase, 50/60 Hz
- Casters

☐ 1" quick disconnect with flexible gose (specify length: 3 ft, 4 ft or 5 ft)

□ Export Crating

□ 12" legs

☐ 2" air insulation panel (stainless steel only)

- □ Extra oven racks
- □ 26" stainless steel legs

INTENDED FOR COMMERCIAL USE ONLY.

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NOT FOR HOUSEHOLD USE.

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