

## **CONVECTION OVEN**

K-SERIES Electric, SINGLE DECK

#### **Standard Features**

- Energy Star Compliant
- 11kW high efficiency heating elements
- Available standard depth
- Single deck convection oven is 55" in height(with optional casters)
- 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
- Solid state temperature controls
- Forced cool down fan mode
- Oven "heat" light cycles with burners
- Interior oven lights
- (3) years limited parts and labor warranty for school purchases
   (2) years limited parts and labor warranty for any other purchase (reference <a href="http://www.southbendnc.com/service.html">http://www.southbendnc.com/service.html</a> 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.

## KLES/10SC, KLES/10CCH



(KLES/10SC shown with optional casters)

## 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:** 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. Slide out panel extends over 17" for easy servicing.

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

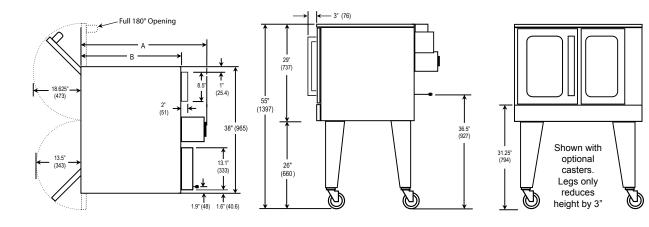
Legs: 26" Stainless steel, triangular legs standard.

**Electrical System:** Terminal connections are accessible from the rear 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 11 kW. 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.





## Dimensions -in (mm)



	MODEL	<b>D</b> EPTH		Oven Interior			Rack Clearance		SHIPPING CRATE				
		Α	В	WIDTH	Dертн	Неіднт	WIDTH	Dертн	WIDTH	Dертн	Неіднт	VOLUME	Weight
	KLES/10	37.25" (946)	30.25" (768)	29" (737)	21.50" (546)	20" (508)	28.25" (718)	21" (533)	57.50" (1461)	45.50" (1156)	45" (1143)	68.1 cu. ft. (1.93 cu. m.)	620 lbs (281.2 kg.)

Note: When shipped on legs, crated height is 69" (1753 mm)

## **UTILITY INFORMATION**

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

ELEC	CTRICAL DATA	AMPS PER LINE					
Each Oven	Voltage	1 Phase	3 Phase				
EACH OVEN	VOLIAGE		Х	Υ	z	NEUT.	
12 kW Heating Elements and Controls (11kW for Heating Elements, 1kW for Controls)	208 VAC, 60Hz 220/240 VAC, 50Hz 240 VAC, 60Hz 380/220 VAC, 50Hz 415/240 VAC, 50Hz 480 VAC, 60Hz	58 46 50 32 50 25	34 28 30 17 15	31 24 26 17 15 13	34 28 30 21 19 14	0 0 0 4 4 0	

<sup>\*</sup> Electric units available for single or three phase operation and must be specified upon ordering.

#### **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.

## **OPTIONS AND ACCESSORIES**

- ☐ List the voltage, frequency, and amps (see utility information above).

  \_\_\_VAC, \_\_\_Phase, \_\_\_Hz
- □ Stainless steel rear jacket
- Stainless steel exterior bottom
- ☐ Stainless steel legs with rack pan guide kit
- □ Stainless steel dirty tray
- ☐ Casters 4" or 6"
- $\hfill \square$  Swivel Caster - front with locks
- □ Down draft diverter for direct flue
- Export crating
- Marine edge top
- Stainless steel doors



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

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