



## TV-SERIES LOW PROFILE, GAS, CONVECTION OVEN



TVGS/22SC shown with optional casters



TVGS/32SC shown with optional casters

- TVGS/22SC - double deck TruVection
- TVGS/32SC - triple deck TruVection

### Standard Features

- Patented, high efficiency, non-clog, Inshot burners
- 52,000 BTU (NAT or LP) per deck
- Available in standard depth
- Double deck TruVection height is 47-1/2" (51" with flue)
- Triple deck TruVection height is 70" (72-1/2" with flue)
- Patented "plug-in, plug-out" control panel
- Slide out control panel for full view servicing
- Stainless steel front, sides and top
- 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
- 5-position rack guides and 3 plated oven racks
- Electronic ignition with solid state temperature controls
- Forced cool down fan mode
- Oven "heat" light cycles with burners
- Interior oven lights

### Available Control

#### SC-Standard Controls

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

### 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 oven interior    | <input type="checkbox"/> Down draft diverter for direct flue                                       |
| <input type="checkbox"/> Stainless steel rear jacket   | <input type="checkbox"/> Casters 4" or 6"                 | <input type="checkbox"/> 1" quick disconnect with flexible hose (specify length: 3ft, 4ft, or 5ft) |
|  | <input type="checkbox"/> Marine edge top                  | <input type="checkbox"/> Export crating  |
|  | <input type="checkbox"/> Swivel Caster - front with locks |  |

### CONSTRUCTION SPECIFICATIONS

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

**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 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:** 52,000 BTU (NAT or LP). 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.

**Electronic Ignition:** Hot surface ignitor with flame safety device.

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

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

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

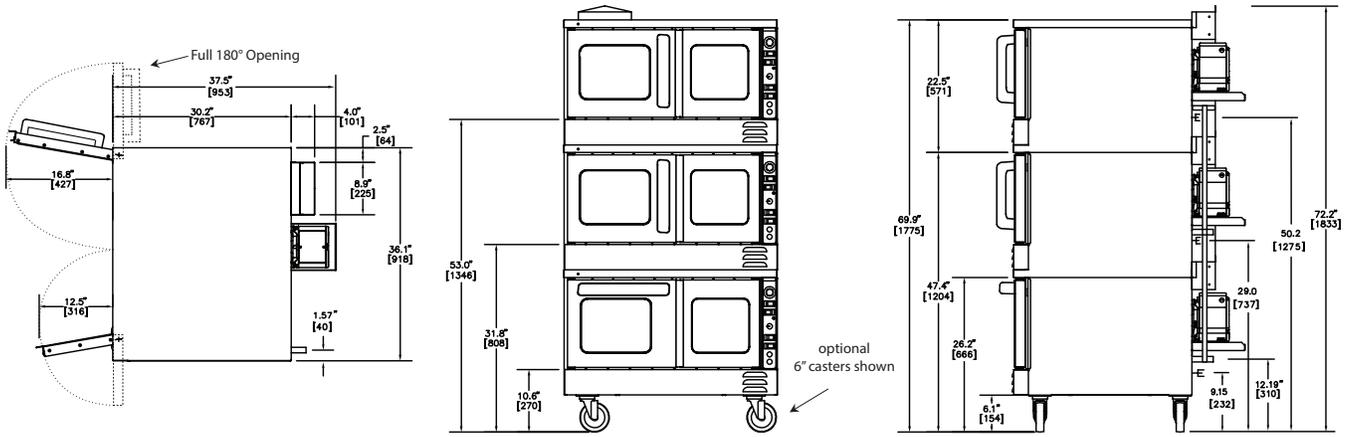
**Note:** Oven cannot be operated without fan in operation.



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

\_\_\_\_\_

Dimensions shown in inches and (millimeters)



### DIMENSIONS

MODEL	OVEN INTERIOR (PER DECK)			RACK CLEARANCE		SHIPPING CRATE				
	WIDTH	DEPTH	HEIGHT	WIDTH	DEPTH	WIDTH	DEPTH	HEIGHT	VOLUME	WEIGHT
TVGS/22SC	29" (737)	21.5" (546)	14" (356)	28.25" (718)	21.00" (533)	57.50" (1461)	45.50" (1156)	81.50" (2070)	123.4 cu. ft. (3.49 cu. m.)	600 lbs (272.2kg)
TVGS/32SC	29" (737)	21.5" (546)	14" (356)	28.25" (718)	21" (533)	57.50" (1461)	45.50" (1156)	81.50" (2070)	123. cu. ft. (3.49 cu. m.)	900 lbs (408.2kg)

Dimensions shown in inches and (millimeters)

### UTILITY INFORMATION

#### GAS

- Standard Depth: 52,000 BTU (NAT or LP)
- One 1" female 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.
- 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.
- Optional: 240/60/ 1 or 3 (220-240 volts). Supply must be wired to junction box with terminal block located at rear. Total maximum amps 3.8.
- Optional: 240/50/ 1 or 3 (208-240 volts). Supply must be wired to junction box with terminal block located at rear. Total maximum amps 6.0.

\* All units shipped single phase.

### MISCELLANEOUS

- If using flex hose connector, the I.D should not be smaller than 1" 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"
- Recommended- 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 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.**

