



# CONVECTION OVEN B-SERIES GAS, SINGLE DECK



BGS/12SC shown with optional casters

BGS/12SC

### Standard Features

- 54,000 BTU (NAT or LP)
- Available in standard depth
- Single deck convection oven is 57-1/2" 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, sides and top
- Dependent doors with windows (Full 180° opening)
- Energy saving high efficiency glass windows
- Heat keeping dual door seal system
- Coved, 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
- Electronic ignition
- Forced cool down fan mode
- Oven "heat" light cycles with burners
- Interior oven lights
- (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.

### OPTIONS & ACCESSORIES AT ADDITIONAL COST

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

### STANDARD 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 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:** 54,000 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, 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.

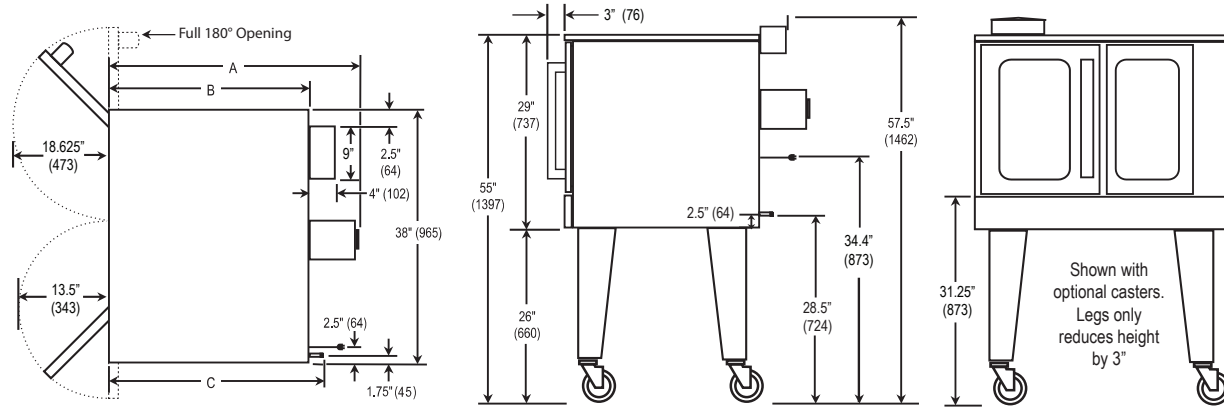
**Legs:** 26" painted steel, triangular legs standard.



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

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Dimensions shown in inches and (millimeters)



**DIMENSIONS**

MODEL	DEPTH			OVEN INTERIOR			RACK CLEARANCE		SHIPPING CRATE				
	A	B	C	WIDTH	DEPTH	HEIGHT	WIDTH	DEPTH	WIDTH	DEPTH	HEIGHT	VOLUME	WEIGHT
BGS/12SC	37.25" (946)	30.25" (768)	33.75" (857)	29" (737)	21.50" (546)	20" (508)	28.25" (718)	21" (533)	57.50" (1461)	45.5" (1156)	45" (1143)	123.4 cu. ft. (3.49 cu. m.)	600 lbs (272 kg.)

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

Dimensions shown in inches and (millimeters)

**UTILITY INFORMATION**

**GAS:**

- 54 ,000 BTU (NAT or LP)
- One 3/4" male 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.

\* All units are shipped single phase.

**MISCELLANEOUS**

- If using flex hose connector, the I.D should not be smaller than 3/4" 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"
- Recommend - Install under vented hood
- Check local codes for fire and sanitary regulations
- If the unit is connected directly to the outside flue, an A.G.A 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.**

