

Standard Features

CGS/28SC

- 80,000 BTU Per Oven Cavity (NAT)
- Available in standard depth
- Double deck convection oven is 66.8" in height
- 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
- Oven "ready" light

Available Control

SC-Standard Controls

140°F to 500°F solid state thermostat and 60 minute mechanical cook timer.



(shown with optional casters)

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: 80,000 BTU (NAT). 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.

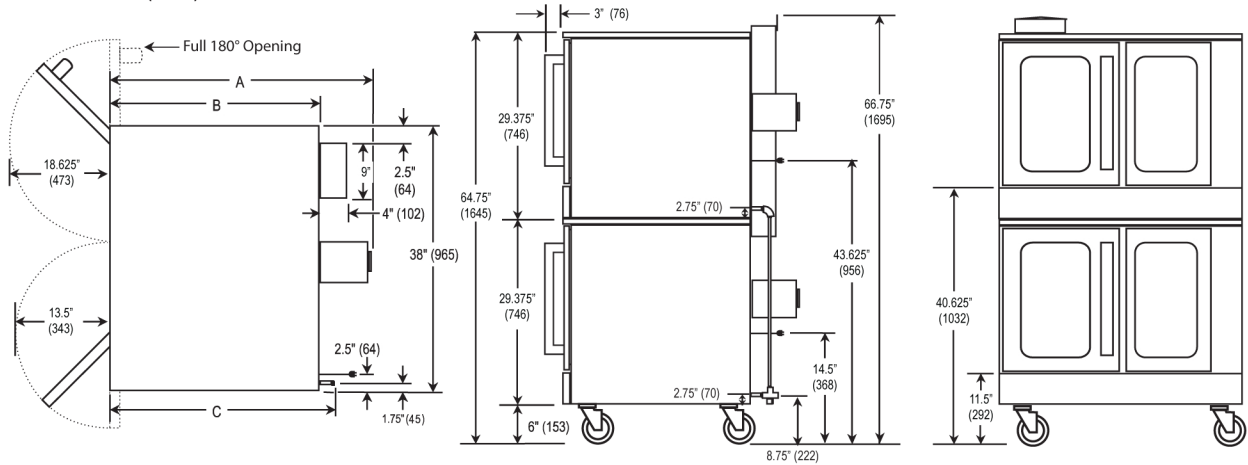
Control Panel: Located on front, at right side of oven, away from heat zone. Slide out panel extends over 17" for easy servicing.

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

Legs: 6" stainless steel legs standard.

Job _____
Item# _____

Dimensions -in (mm)



MODEL	DEPTH			OVEN INTERIOR			RACK CLEARANCE		SHIPPING CRATE				
	A	B	C	WIDTH	DEPTH	HEIGHT	WIDTH	DEPTH	WIDTH	DEPTH	HEIGHT	VOLUME	WEIGHT
CGS/28SC	37.25" (946)	30.25" (768)	35.50" (902)	29" (737)	21.5" (976)	20" (508)	28.25" (718)	21" (10)	57.50" (1461)	45.5" (1156)	81.5" (2070)	123.4 cu. ft. (3.49 cu. m.)	1100 lbs (499.0 kg.)

UTILITY INFORMATION

GAS:

- 80,000 BTU per oven cavity (NAT)
- One 3/4" male connection
- Required minimum inlet pressure:
 - Natural gas 7" 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"
- 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 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

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

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

