Job:_____ Item#_____

Since 1898 SOUTHBEND

MIDDLEBY

Take your bake anywhere! New Optional Ventless Internal Catalyst Design.

CONVECTION OVEN
PLATINUM PRO SERIES
BAKERY, ELECTRIC, SINGLE DECK



PCE75B/T-PRO shown with optional casters

STANDARD	TOUCHSCREEN
❑ PCE75B/S-PRO	❑ PCE75B/T-PRO
❑ PCE11B/S-PRO	❑ PCE11B/T-PRO

Standard Features

- Two temperature probes
  - Standard control - Two wired probes
  - Touchscreen control - Two wired probes or two wireless probes
- 7.5kW or 11kW high efficiency heating elements
- Single deck convection oven is 55" in height (with optional casters)
- Standard or digital Touchscreen Controls with manual, recipe, or rack modes.
- 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 2-piece glass doors (Full 180° opening)
- Energy saving high efficiency glass windows
- Heat keeping dual door seal system
- Coved, fastener-free, porcelain enamel finish interior
- Stay cool heavy duty door handle
- Two speed, 1/2 hp, fan motor
- 11-position rack guides and 5 plated oven racks
- Forced cool down fan mode
- Interior oven lights
- (1) year limited parts and labor warranty (reference https://southbendnc.com/service-and-parts for limited warranty details)

Available Controls

SC-Standard Controls

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

TC-Touchscreen Controls

150°F to 550°F temperature controller with 140°F to 200°F "Hold" thermostat. Digital display shows time and temperature. A fan cycle timer pulses the fan. Recipes can be created and used in oven group 'Rack' mode to cook multiple items at once on different timers.

OPTIONS & ACCESSORIES AT ADDITIONAL COST

- ❑ Ventless Design *(UL certified)
- ❑ List the voltage, frequency, and amps (see utility information). ___VAC, ___Phase, ___Hz
- ❑ Independent doors
- ❑ Stainless steel exterior bottom
- ❑ Casters 4" or 6"
- ❑ Marine edge top
- ❑ 2" air insulation panel (stainless steel only)
- ❑ Down draft diverter for direct flue
- ❑ Export crating
- ❑ Stainless steel dirt tray
- ❑ Stainless steel solid doors
- ❑ Stainless steel rear jacket

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.

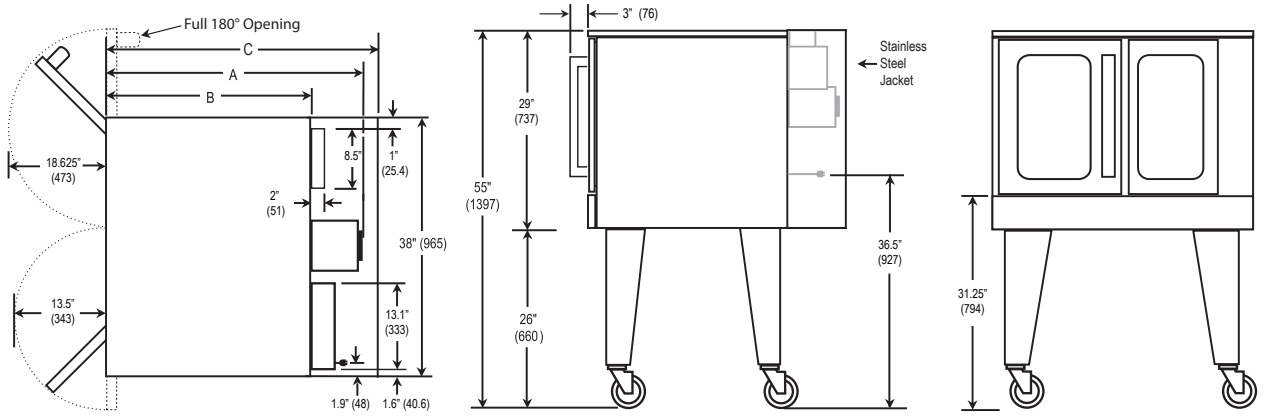
Legs: 26" Stainless steel, triangular legs standard.

Electrical System: The sheath type electrical heating elements located at the rear of the oven function as a single heating unit with a combined rating of 7.5kW or 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.

Approval Notes: _____

Models: ❑ **PCE75B/S-PRO** ❑ **PCE11B/S-PRO** ❑ **PCE75B/T-PRO** ❑ **PCE11B/T-PRO**

Dimensions shown in inches and (millimeters)



DIMENSIONS

MODEL	DEPTH			OVEN INTERIOR			RACK CLEARANCE		SHIPPING CRATE				
	A	B	C OPTIONAL JACKET INCLUDED	WIDTH	DEPTH	HEIGHT	WIDTH	DEPTH	WIDTH	DEPTH	HEIGHT	VOLUME	WEIGHT
PCE75B/S-PRO PCE11B/S-PRO PCE75B/T-PRO PCE11B/T-PRO	43.50" (1105)	36.50" (928)	45.75" (1163)	29" (737)	29" (737)	20" (508)	28.25" (718)	27.25" (692)	57.50" (1461)	45.50" (1156)	45" (1143)	68.1 cu. ft. (1.93 cu. m.)	680 lbs (313.0kg.)

Dimensions shown in inches and (millimeters)

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.

ELECTRICAL DATA		AMPS PER LINE				
EACH OVEN	VOLTAGE	1 PHASE	3 PHASE			
			X	Y	Z	NEUT.
11kW for Heating Elements PCE11B/S-PRO PCE11B/T-PRO	208 VAC, 60HZ 220/240 VAC, 50HZ 240 VAC, 60HZ 380/220 VAC, 50HZ 415/240 VAC, 50HZ 480 VAC, 60HZ	52.9 42.1 45.9 29 45.9 23	30.6 24.3 26.5 16.8 15.4 13.3	30.6 24.3 26.5 16.8 15.4 13.3	30.6 24.3 26.5 16.8 15.4 13.3	0 0 0 0 0 0
7.5kW for Heating Elements PCE75B/S-PRO PCE75B/T-PRO	208 VAC, 60HZ 220/240 VAC, 50HZ 240 VAC, 60HZ 380/220 VAC, 50HZ 415/240 VAC, 50HZ 480 VAC, 60HZ	36.1 28.7 31.3 19.8 31.3(X-Neut.) 15.7	20.9 16.6 18.1 11.4 10.5 9.1	20.9 16.6 18.1 11.4 10.5 9.1	20.9 16.6 18.1 11.4 10.5 9.1	0 0 0 0 0 0

** Electric units available for single or three phase operation and must be specified upon ordering.* ***Add up to 4.3 amps for the control panel. Controls are single phase (lineX and lineZ on Delta - 208,240,480), (lineZ and Neut. on 380, 415).***

MISCELLANEOUS

- Clearances from combustibles:

  Front and right side: 0", back and left side 2".
- Recommended - install under vented hood. Hood not required for ventless option.
- 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.

INTENDED FOR COMMERCIAL USE ONLY.
NOT FOR HOUSEHOLD USE.