Convection Oven
PRIDE - Series
Gas, Double Deck



PCR-2G shown with optional casters

☒ PCR-2G

Standard Features

- Energy Star Compliant
- Patented, high efficiency, non-clog Inshot burners
- 53,000 BTU (NAT or LP) per oven cavity
- Available standard depths
- Double deck convection oven is 66.8" in height
- Patented "plug-in, plug-out" control panel
- 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
- Electronic ignition with solid state temperature controls
- Forced cool down fan mode
- Oven "heat" light cycles with burners
- Oven "ready" light
- Interior oven lights
- (2) years limited parts and labor warranty. For any other purchase, (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.

OPTIONS & ACCESSORIES AT ADDITIONAL COST

☒ List the voltage, frequency, and amps (see utility information).
_____VAC, ____Phase, _____Hz.

☒ Casters 4" or 6"

☒ Swivel Caster - front with locks

☒ 3/4" quick disconnect with flexible hose (specify length: 3ft, 4ft, or 5ft)

☒ Export crating

☒ Stainless steel doors

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: 53,000 BTU (NAT or LP). 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.

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.

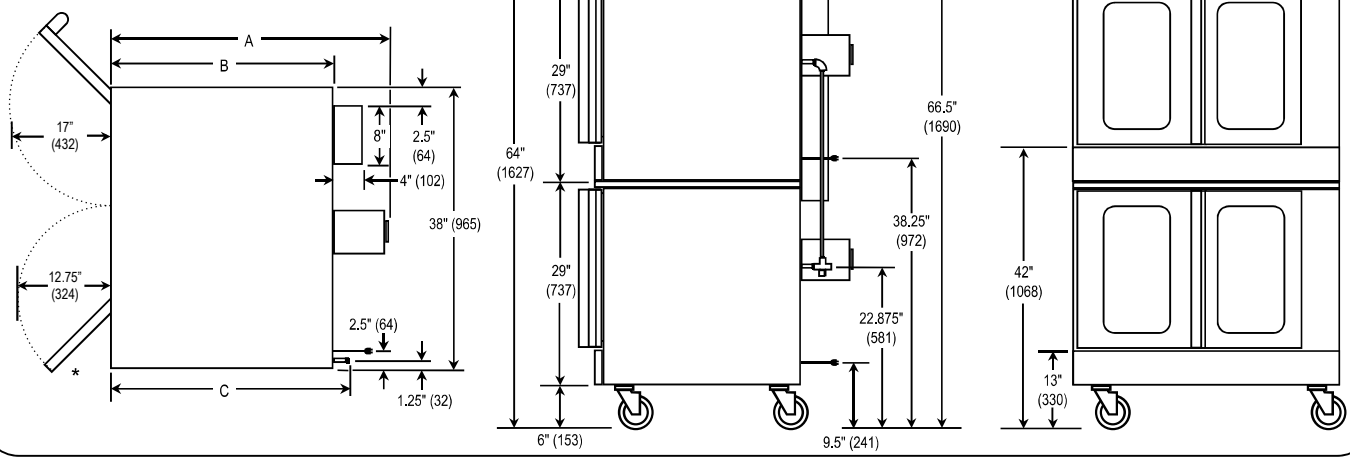
Legs: 6" stainless steel legs standard.

Approval Notes: _____

Models: ☐ **PCR-2G**

PCR-2G

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
PCR-2G	37.25" (946)	30.25" (768)	35.50" (873)	29" (737)	21.50" (546)	20." (508)	28.25" (718)	21" (533)	57.50" (1461)	45.5" (1156)	81.5" (2070)	123.4 cu. ft. (3.49 cu. m.)	1040 lbs (471.7 kg.)

Dimensions shown in inches and (millimeters)

UTILITY INFORMATION

GAS:

- Standard Depth: 53,000 BTU (NAT or LP) per oven cavity
- 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.

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 per deck.

Optional: 240/60/1 (220-240 volts). Supply must be wired to junction box with terminal block located at rear. Total maximum amps 3.8 per deck.

Optional: 240/50/1 (208-240 volts). Supply must be wired to junction box with terminal block located at rear. Total maximum amps 6.0 per deck.

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 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.

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NOT FOR HOUSEHOLD USE.