



First in Cooking, Built to Last

**southbend**

JOB \_\_\_\_\_ ITEM# \_\_\_\_\_

A MIDDLEBY COMPANY

# GOLD STEAM SYSTEM

## Marathoner Gold Convection Oven/R2 Steamer Combination

Gas: R2/GS-15SC, R2/GS-15CCH, R2/GS-15PC, R2/GS-15RT  
R2/GB-15SC, R2/GB-15CCH, R2/GB-15PC, R2/GB-15RT  
Tandem: R2T/GS-15SC, R2T/GS-15CCH, R2T/GS-15PC, R2T/GS-15RT  
R2T/GB-15SC, R2T/GB-15CCH, R2T/GB-15PC, R2T/GB-15RT

Electric: R2/ES-10SC, R2/ES-10CCH, R2/ES-10PC, R2/ES-10RT  
R2/EB-10SC, R2/EB-10CCH, R2/EB-10PC, R2/EB-10RT  
Tandem: R2T/ES-10SC, R2T/ES-10CCH, R2T/ES-10PC, R2T/ES-10RT  
R2T/EB-10SC, R2T/EB-10CCH, R2T/EB-10PC, R2T/EB-10RT



R2T/GS-15SC shown with optional casters

### R2 Steamer-Standard Features

- **Capacity:** 7 pans - 12" x 20" x 1"  
4 pans - 12" x 20" x 2 1/2"  
3 pans - 12" x 20" x 4"
- **Ready Light:** When cavity reaches cooking temperature, the amber ready light will illuminate.
- **Delime Light:** Unit signals when deliming is necessary.
- **Field Reversible Door:** The door can easily be reversed if required by the user.
- **60 Minute Mechanical Timer**

### Marathoner Gold-Standard Features

- Stainless steel front, sides and top
- Porcelainized interior
- Rugged 60/40 French style doors
- Stainless Steel door seals
- "Soft Air" two speed, 1/2 hp. fan motor
- 11-position rack guides
- 5 plated oven racks
- Electronic ignition
- Solid State temperature controls

### Available Controls-Marathoner Gold

- SC-Standard Controls**  
140°F to 500°F solid state thermostat and 60 minute mechanical cook timer
- CCH-Cycle/ Cook & Hold Control**  
150°F to 500°F temperature controller with 140° to 200°F "Hold" thermostat, Dual digital display shows time and temperature. A fan cycle timer pulses the fan.
- PC-Programmable Control "PLUS" Cook-and-Hold**  
Digital display, dial-in thermostat and time settings, 12 hour timer, continuous or cycling fan control, Hold mode, 5 programmable multi step cooking sequences.
- RT-Rack Track**  
Digital display, dial-in thermostat and time settings, continuous or cycling fan control, 5 time setting memory, 5 compensating rack timers.

### INQUIRE TO FACTORY FOR SPECIAL OR CUSTOM REQUIREMENTS.

Southbend has a policy of continuous product research and development. We reserve the right to change specifications and product design without notice. Such revisions do not entitle the buyer to corresponding changes,

The Gold Steam system offers the versatility of baking, roasting and steaming, all in the footprint normally reserved for baking alone. The Marathoner Gold features 4 control panel options and two depths, making it the broadest offering in the industry. The R2 steamer features 33% more capacity than competing steamers, and is totally self contained, eliminating the need for, and maintenance of a boiler. This golden combination allows you to steam up to 8, 2 1/2" pans while baking five, full size pans of product.

### Standard Features – Gold Steam System

- Stainless steel construction
- Requires only one drain and one cold water hook-up
- Shipped assembled for easy installation
- Components function independently

### Options-Marathoner Gold

- Stainless Steel rear jacket
- Stainless Steel oven interior
- Stainless Steel exterior bottom
- 208/240V 50/60 cycle 1 or 3 phase)
- Bolt-down flanged feet
- Swivel caster- front with locks
- 95° positive door stop
- Continuous cleaning oven interior
- 12 hour Cook-and-Hold timer
- Export crating
- 9-position rack guides

### Options-R2

- 208 V 60 Hz 1 or 3 Phase
- 220 V 50/60 Hz 1 or 3 Phase
- 240 V 60 Hz 1 or 3 Phase
- 380/220 V 50 Hz 1 or 3 Phase
- 415/240 V 50 Hz 1 or 3 Phase
- 480V 60 Hz 1 or 3 Phase

### Options-Gold Steam

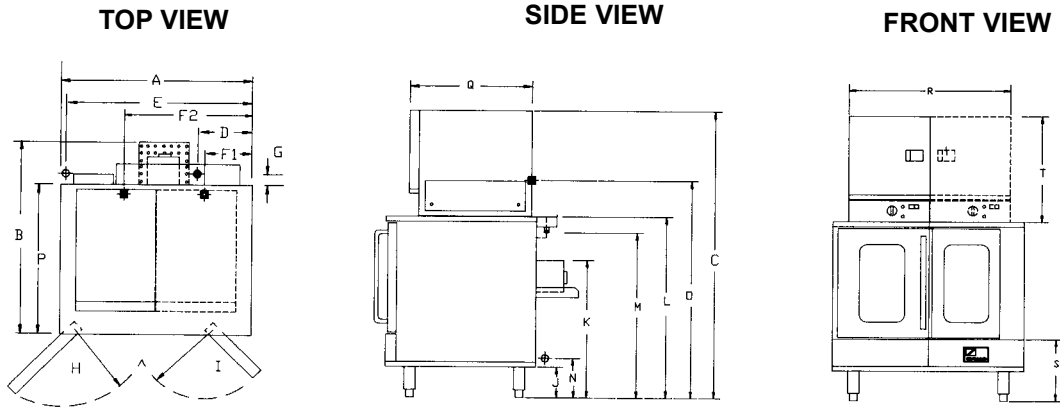
- Swivel casters-front with locks

**Technical Data:** listed on the reverse side.

**Warranty:** One year parts and Labor Warranty.



MODELS:  Goldsteam System



**DIMENSIONS:**

( ) = Millimeters

MODEL	Width A	Depth B	Height C	D	E	F <sub>1</sub>	F <sub>2</sub>	G	Door H	Door I	J	K	L	M	N	O	P	Q	R	S	T
(Gas) R2/GH-15 (Elec.) R2/EH-10	30" (762)	38 1/8" (968)	58" (1473)	15 3/8" (390)	29" (736)	7 3/8" (187)	NA	2" (51)	18 5/8" (473)	NA	6" (152)	26 1/4" (667)	35" (889)	32" (813)	7" (178)	37" (940)	30" (762)	24 3/8" (619)	NA	13" (330)	23" (584)
(Gas) R2/GS-15 (Elec.) R2/ES-10	38" (965)	38 1/8" (968)	58" (1473)	15 3/8" (390)	37" (940)	7 3/8" (187)	NA	2" (51)	18 5/8" (473)	13 1/2" (343)	6" (152)	26 1/4" (667)	35" (889)	32" (813)	7" (178)	37" (940)	30" (762)	24 3/8" (619)	NA	13" (330)	23" (584)
(Gas) R2/GB-15 (Elec.) R2/EB-10	38" (965)	44 1/8" (1131)	58" (1473)	15 3/8" (390)	37" (940)	7 3/8" (187)	NA	2" (51)	18 5/8" (473)	13 1/2" (343)	6" (152)	26 1/4" (667)	35" (889)	32" (813)	7" (178)	37" (940)	30" (762)	24 3/8" (619)	NA	13" (330)	23" (584)
(Gas) R2T/GS-15 (Elec.) R2T/ES-10	38" (965)	38 1/8" (968)	58" (1473)	15 3/8" (390)	37" (940)	7 3/8" (187)	23 3/8" (594)	2" (51)	18 5/8" (473)	13 1/2" (343)	6" (152)	26 1/4" (667)	35" (889)	32" (813)	7" (178)	37" (940)	30" (762)	24 3/8" (619)	NA	13" (330)	23" (584)
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**UTILITY INFORMATION: Convection Oven**

For Convection Oven utility information, see specification sheet for unit being used:

- Gas (GS-15 or GB-15): Specification Page MG-01/02
- Electric (ES-10/EB-10): Specification Page MG-09/10

**UTILITY INFORMATION: RapidSteam R2 Steamer.**

TOTAL CONNECTED AMPS	Single R2	Tandem R2
208 V/ 60 Hz/ 1 phase	44	44 per line
208 V/ 50/60 Hz/ 3 phase	24	24 per line
240 V/ 60 Hz / 1 phase	38	38 per line
240 V/ 60 Hz / 3 phase	22	22 per line
380/220 V/ 50 Hz / 1 phase	24	24 per line
380/220 V/ 50 Hz / 3 phase	14	14 per line
415/240 V/ 50 Hz/ 1 phase	22	22 per line
415/240 V/ 50 Hz/ 3 phase	13	13 per line
480 V/ 60 Hz/ 1 phase	19	19 per line
480 V/ 60 Hz/ 3 phase	11	11 per line

Circuit must be wired for maximum amps at required voltage.

**CONSTRUCTION (BIDDING) SPECIFICATIONS:**

**Commercial Convection Steamer -Self contained-Electric**

- Exterior: Type 304 stainless steel with #4 sanitary finish.
- Interior: Type 304 stainless steel.
- Power Source: Electric. One power source for controls and elements as well as one ground wire. A positive ground connection is essential.
- Controls:
  - Delime Light:** Unit signals when delimiting is necessary. High limit protects system from damage.
  - Ready Light:** Amber light illuminates when cooking temperature in cavity is reached.
- Total Dissolved Solids (TDS) 60 PPM (Parts Per Million). Hardness: 2 grains or 35 PPM. Ph Factor 7.0 to 7.5.
- Convection System: Steam generated in a water well in which elements are submerged.

- Water Quality Specifications:** Water Pressure, 60 p.s.i. maximum, 30 p.s.i. minimum. Install a pressure regulator if pressure exceeds 60 p.s.i. In order to minimize service problems and to meet the warranty requirements, a water treatment system (softener) is recommended when water quality exceeds the limits stated.

- Fully insulated cooking compartment.**

**MISCELLANEOUS INFORMATION**

- Recommended install under vented hood
- Check local codes for fire and sanitary regulations

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



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