

# VENTLESS CONVECTION OVENS



TODAY'S COOKING SOLUTIONS

Southbend's Ventless Full-Size and Half-Size Electric Convection Ovens allow you to cook anywhere. Our Convection Ovens were engineered to meet the needs of any professional kitchen.



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# THE BEST CONVECTION OVENS NOW VENTLESS



Full-Size

## G-Series

ES/10TC, EB/10TC, ES/20TC, EB/20TC



Full-Size

## S-Series

SLES/10SC, SLEB/10SC, SLES/10TC, SLEB/10TC,  
SLES/20SC, SLEB/20SC, SLES/20TC, SLEB/20TC



Half-Size

## G-Series

EH/10SC, EH/10TC, EH/20SC, EH/20TC

# BAKE ALMOST ANYWHERE

Southbend's ventless offerings do not need to be vented outside making these convection ovens the perfect solution for kitchen spaces where a hood is not an option.

- Airports
- Food Courts
- Historic buildings
- Leased Premises
- Multistory Buildings
- Malls & Shopping Centers
- Remodels & Small Spaces
- Restaurants
- Stadiums & Arenas
- Outdoor Venues

Your options are limitless when you go ventless!



# WHY VENTLESS?



We have always been custom-solution-focused. It is our deepest pleasure to introduce the new Southbend Ventless Convection Ovens. The new Ventless Convection Ovens are the ideal solution for various cooking and kitchen situations.

- 🔧 Ventless alternatives when extra hood space is not available, expand capacity to enable higher volume production and/or menu growth
- 🔧 Modifications such as ducted hoods and ventilation may be restricted in historic constructions and older buildings
- 🔧 Many building designs including shopping centers, food courts, and air terminals do not lend themselves to conventional hood installations
- 🔧 In high-rise structures, stadiums, and arenas, complex ductwork for typical hoods may be prohibitively expensive
- 🔧 Ventless equipment is an excellent choice for leased premises

## BENEFITS OF VENTLESS



**RETRO FIT NEW AND EXISTING MODELS.**



**COOK ANY DISH YOU DESIRE.**



**NO ADDITIONAL UTILITIES OR SPACE REQUIRED.**



**ELIMINATE A TRADITIONAL HOOD SYSTEM.**

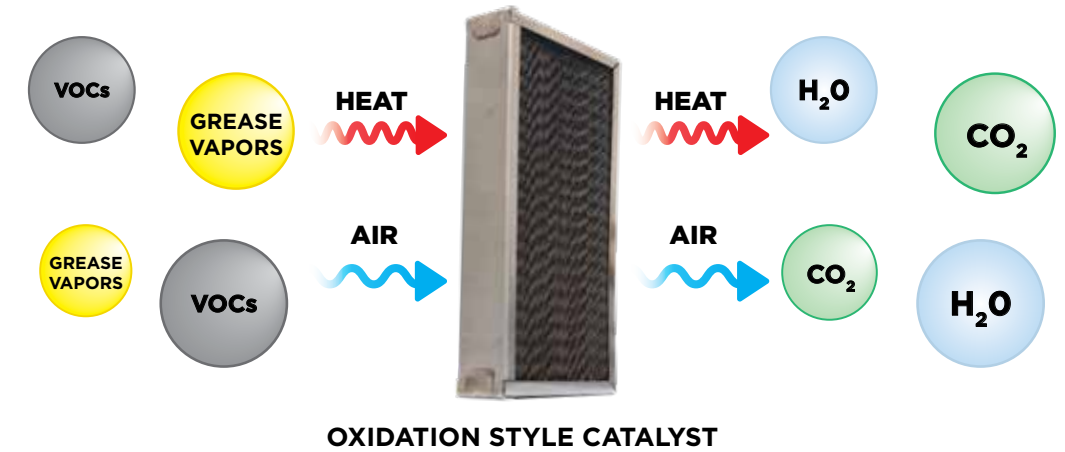


# HOW VENTLESS WORKS



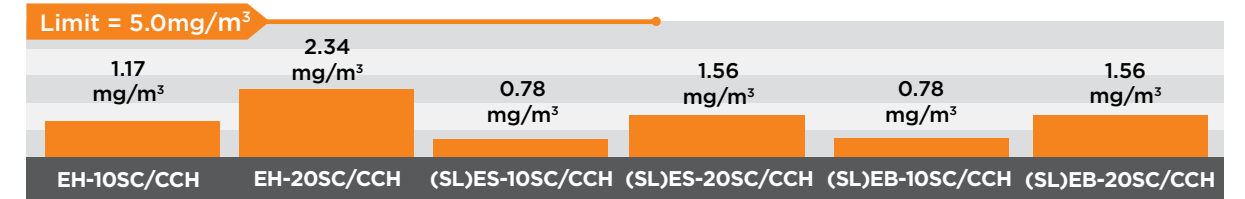
## CATALYST DESIGN

The oxidation style catalyst is positioned above and below the oven fan. Air is constantly recirculated in and out of the catalyst. The aluminum oxide-coated fins react to the **VOCs** and **grease vapor** on a molecular level, safely converting them into **H<sub>2</sub>O** and **CO<sub>2</sub>**.



## MEETS EPA 202 REQUIREMENTS - UL AGENCY TESTED

The EPA 202 standard limits emissions to no more than 5.0 mg/m<sup>3</sup> of grease-laden air. In UL testing, our half-size units produced 1.17 mg/m<sup>3</sup> of grease-laden effluents and our full-size units produced 0.78 mg/m<sup>3</sup> per cavity, far exceeding the allowable 5mg/m<sup>3</sup> limit set by the EPA.



## FOOD SAFE MATERIALS

The catalyst fins are composed of stainless steel foil (used in prosthetic implants) and coated with other materials that are also common in toothpaste additives.

# BAKE TO PERFECTION


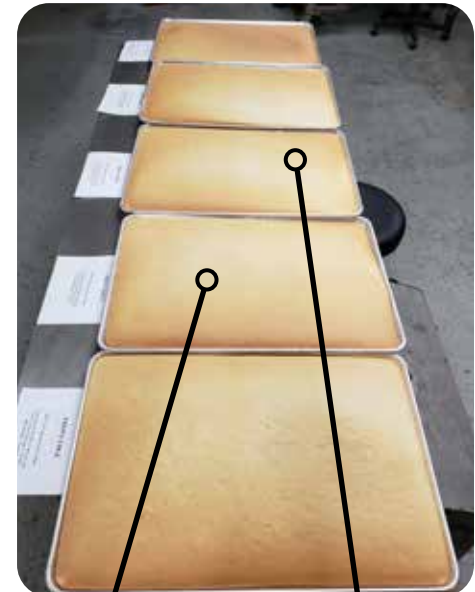
One of the most prominent advantages that make Southbend's Convection Ovens a number one choice of thousands of professionals is the soft heat mixing zone technology. This innovative feature mixes hot and cool air to produce tempered air for even baking and cooking.

Now add the new optional ventless internal catalyst design to the convection oven that you already know and trust and ventless cooking options are endless.




## THE CAKE TEST

We take pride in innovating our technologies and systems to provide our customers with the best product possible. Part of the innovation process is copious amounts of testing. We tested our fully-loaded convection oven to observe the baking quality and consistency, and we are proud to share the results with you.


**No ripples!** Southbend's fan and baffling system provide a strong but gentle airflow.

**Uniform bake!** Southbend's soft air mixing technology creates a uniform bake.



Top Rack

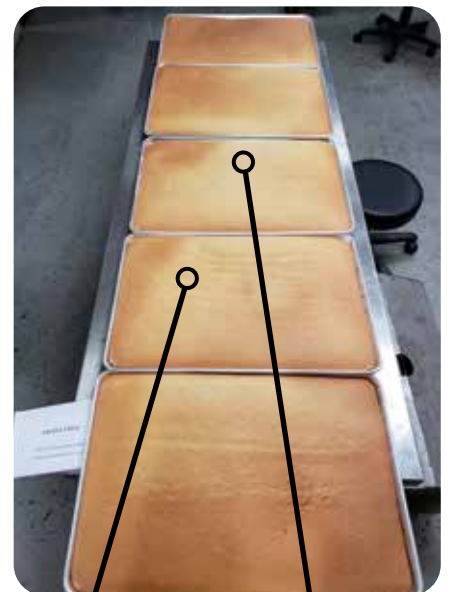
vs.



Middle Rack


**CONSISTENT**

### COMPETITOR




**Rippling** in the product is caused by harsh unbalanced air circulation inside the cavity.

**Undercooked centers, overcooked edges** are caused by inadequate air tempering.



Top rack

vs.



Middle Rack

**INCONSISTENT**

**PAN POSITION**

BOTTOM

|

2ND FROM BOTTOM

|

MIDDLE

|

2ND FROM TOP

|

TOP



# CONVECTION OVEN VENTLESS SOLUTIONS



## G-SERIES CONVECTION OVENS

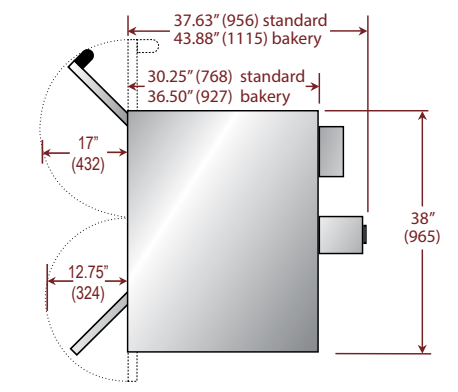


Do you have a high-output kitchen? We have a solution. The G-Series provides immediate recovery when the doors are constantly being opened and closed. Whether you roasting pork loins, whole roasted chickens, hams, legs of lamb, and then switching to finishing full sheet trays of steak or fish for banquets this oven can handle all your high-volume needs.



### STANDARD FEATURES

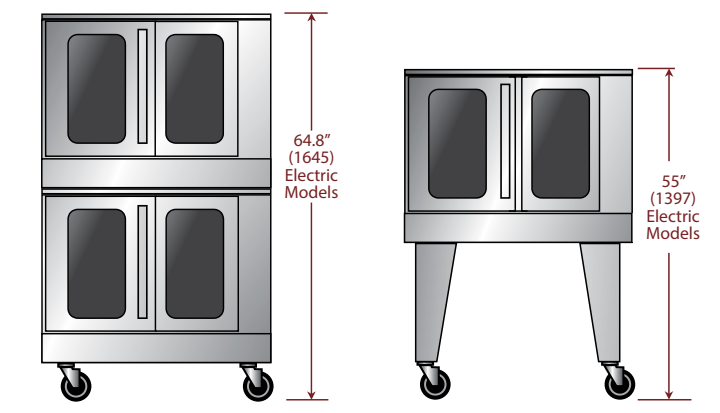
- 11kW high efficiency heating elements per deck - available in single or double deck, standard or bakery depth
- 60/40 dependent doors (Full 180° opening) - **5 year warranty\***  
\*excludes glass
- **Digital Touch Controls** with 3 cooking modes - manual, recipe, or rack modes. - **New!**
- Energy saving high efficiency glass windows
- Heat keeping dual door seal system
- Stay cool heavy-duty door handle
- Stainless steel front, top, sides, and legs
- Stainless steel rear jacket
- Oven interior coved corners and two interior lights
- Single deck: 52" in height with legs, 55" with legs and casters
- Double deck: 64.8" in height - **lowest in the industry**
- Unibody with solid frame construction
- Slide out control panel for full view servicing
- Fully front serviceable



**Lowest height in the industry!**

### OPTIONS AND ACCESSORIES

- Ventless Design - (Electric Models Only)
- Stainless steel oven interior
- Swivel Caster - front with locks
- Stainless steel exterior bottom
- Stainless steel legs with rack pan guide kit
- Marine edge top
- Export crating
- Down draft diverter for direct flue
- 2" air insulation panel (stainless steel only)
- Stainless steel doors



## SL-SERIES CONVECTION OVENS



SLES/20SC

SLES/10SC



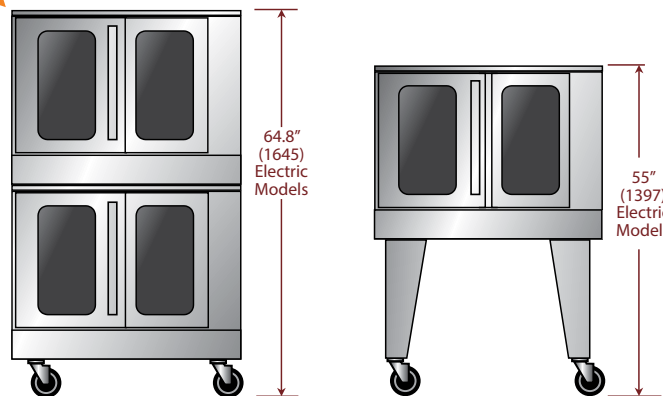
### STANDARD FEATURES

- 11kW high efficiency heating elements per deck – available in single or double deck, standard or bakery depth
- 60/40 dependent doors (Full 180° opening) - **5 year warranty\***  
\*excludes glass
- Energy saving high efficiency glass windows
- Heat keeping dual door seal system
- Stay cool heavy-duty door handle
- Stainless steel front, top, sides, and legs
- Oven interior coved corners and two interior lights
- Single deck: 52" in height with legs, 55" with legs and casters
- Double deck: 64.8" in height - **lowest in the industry**
- Unibody with solid frame construction
- Available with a variety of PATENTED, interchangeable control panels
- Slide out control panel for full view servicing
- Fully front serviceable

### OPTIONS AND ACCESSORIES

- Ventless Design - (Electric Models Only)
- Stainless steel oven interior
- **Digital Touch Controls** with 3 cooking modes - manual, recipe, or rack modes. - **New!**
- Swivel Caster - front with locks
- Stainless steel exterior bottom
- Stainless steel legs with rack pan guide kit
- Marine edge top
- Export crating
- Down draft diverter for direct flue
- 2" air insulation panel (stainless steel only)
- Stainless steel doors

**Lowest height  
in the industry!**



For your baking needs, the SL Series can get the job done. Achieve a perfect crust or sear with SL-Series - ideal for finishing dishes and in-and-out service. From cooking full cabinets of lasagna, casseroles, and Salisbury steak; to baking breaded items, this mid-tier convection oven can do it all.



## G-SERIES HALF-SIZE CONVECTION OVENS



EH/20SC

EH/10SC



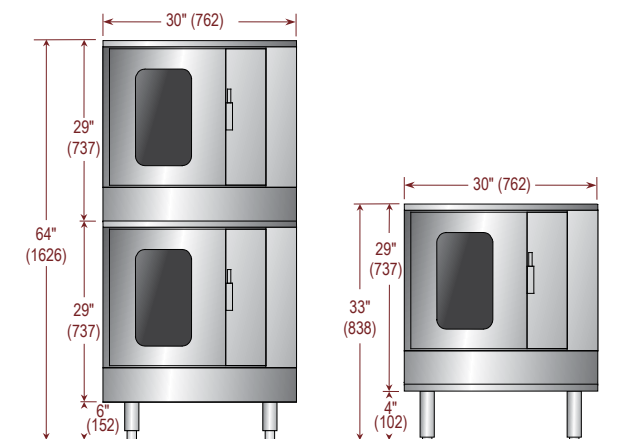
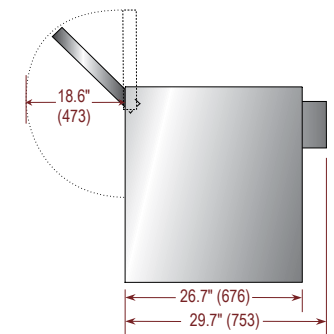
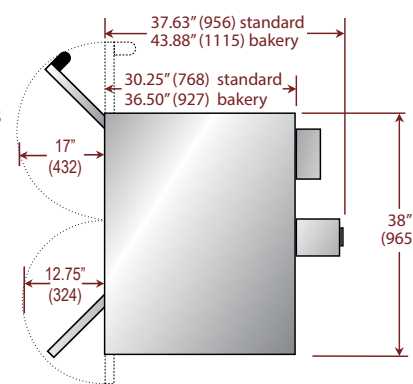
### STANDARD FEATURES

- 7.5kW high efficiency heating elements – available in single or double deck standard depth
- Stainless steel front, top, sides and legs
- Single deck: 52" in height with legs, 55" with legs and casters
- Double deck: 64" in height
- Unibody with solid frame construction
- Single door with window - **5 year warranty\***  
\*excludes glass
- Available with a variety of PATENTED, interchangeable control panels
- Fully front serviceable

### OPTIONS AND ACCESSORIES

- Ventless Design - (Electric Models Only)
- **Digital Touch Controls** with 3 cooking modes - manual, recipe, or rack modes. - **New!**
- Stainless steel solid doors
- Marine edge top
- 26" Stainless steel legs (with or without caster or flanged feet)
- 12" stainless steel legs
- 6" legs
- Casters
- Flanged feet

If you are limited on space but need the benefits of convection cooking the half-size is able to manage your production needs. Cooking chicken, fish, seafood, or pork for ala carte or fast casual concepts as well as baking muffins, and Danish rolls, the half-size will stand up to the challenge.





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**ABOUT THE MIK** 40,000 square feet, 15 active cooking vignettes, and 150 pieces of live Middleby commercial kitchen innovation all under one roof. This is the Middleby Innovation Kitchens (the MIK), where Chef-driven demonstration and Middleby innovation meet. Led by Certified Master Chef Russell Scott, the concept was built for our customers and channel partners. It's a one-stop destination for hands-on learning about the extensive Middleby line of automation, beverage, brewing, cooking, IoT, ventless, and refrigeration technologies, just to name a few. Located just 15 minutes from DFW Airport, the MIK is easily accessible. Schedule a demonstration or secure our state-of-the-art training room then finish the day in Middleby Made, our 70-person dining room with a custom menu. To learn more and reserve your space, contact your Middleby representative. Schedule an appointment today.



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- GUARANTEED SIX HOUR RESPONSE TIME
- GUARANTEED CERTIFIED TECHNICIAN
- GUARANTEED LOCALLY STOCKED PARTS



*At Southbend, we pride ourselves on being experts in the food service industry. We know how our customers work and what equipment works for them. Our ventless convection ovens have all the features a busy kitchen needs from the inside out.*



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