

### Marathoner Gold Electric Convection Ovens 單層及雙層電力快速焗爐



(Shown ES-10SC)

(Shown ES-20SC)

| Model                     | Control Panel | W x D x H       | Each  |
|---------------------------|---------------|-----------------|-------|
| <b><u>SINGLE DECK</u></b> |               |                 |       |
| ES-10SC                   | Standard      | 38" x 37" x 55" | 2,940 |
| EB-10SC                   | Standard      | 38" x 44" x 55" | 3,040 |
| ES-10CCGH                 | Cycle/C&H     | 38" x 37" x 55" | 3,520 |
| EB-10CCH                  | Cycle/C&H     | 38" x 44" x 55" | 3,620 |
| ES-10PC                   | Program       | 38" x 37" x 55" | 4,440 |
| EB-10PC                   | Program       | 38" x 44" x 55" | 4,520 |
| ES-10PC                   | Rack track    | 38" x 37" x 55" | 4,440 |
| EB-10PC                   | Rack track    | 38" x 44" x 55" | 4,520 |
| <b><u>DOUBLE DECK</u></b> |               |                 |       |
| ES-20SC                   | Standard      | 38" x 37" x 64" | 5,750 |
| EB-20SC                   | Standard      | 38" x 44" x 64" | 5,970 |
| ES-20CCGH                 | Cycle/C&H     | 38" x 37" x 64" | 6,900 |
| EB-20CCH                  | Cycle/C&H     | 38" x 44" x 64" | 7,090 |
| ES-20PC                   | Program       | 38" x 37" x 64" | 6,450 |
| EB-20PC                   | Program       | 38" x 44" x 64" | 6,740 |
| ES-20PC                   | Rack track    | 38" x 37" x 64" | 6,450 |
| EB-20PC                   | Rack track    | 38" x 44" x 64" | 6,740 |

"E"=electric "S"=standard depth "B"=bakery depth  
 For Features Please See SB.9

| Model      | Control Panel    | W x D x H | Each  |
|------------|------------------|-----------|-------|
| ES-10SC-SG | Steam generating | 55" High  | 4,180 |
| ES-20SC-SG | Steam generating | 64" High  | 8,240 |

### Steam Injected Convection Oven 蒸汽快速焗爐

#### FEATURES/BENEFITS

- Self-contained steam injection • No boiler - steam is generated instantaneously in a pressureless manner • Perfect for bread products • Stainless steel interior is standard • Dependent doors at no extra charge • Windows in both doors are standard • 100% front-serviceable for easy maintenance • Stainless steel front • Stainless steel sides, top and legs • 140°F - 500°F thermostat range for diversity in cooking • Stainless steel interior • 64" high (double deck) - the lowest height in the industry • "No Quibble" Warranty



(Shown ES-10SC-SG)

### Marathoner Gold Half Size Gas & Electric Convection Ovens



(Shown GS-10SC & EH-10SC)



(Shown GH-20SC & EH-20SC)

| Model                                   | Control Panel | W x D x H       | Each  |
|---|---------------|-----------------|-------|
| <b><u>SINGLE DECK GAS OVEN</u></b>      |               |                 |       |
| GH-10SC                                 | Standard      | 30" x 27" x 33" | 2,470 |
| GH-10CCH                                | Cycle/C&H     | 30" x 27" x 33" | 2,580 |
| GH-10PC                                 | Program       | 30" x 27" x 33" | 2,580 |
| GH-10RT                                 | Rack Track    | 30" x 27" x 33" | 2,580 |
| <b><u>DOUBLE DECK GAS OVEN</u></b>      |               |                 |       |
| GH-20SC                                 | Standard      | 30" x 27" x 64" | 4,850 |
| GH-20CCH                                | Cycle/C&H     | 30" x 27" x 64" | 5,050 |
| GH-20PC                                 | Program       | 30" x 27" x 64" | 5,050 |
| GH-20RT                                 | Rack Track    | 30" x 27" x 64" | 5,050 |
| <b><u>SINGLE DECK ELECTRIC OVEN</u></b> |               |                 |       |
| EH-10SC                                 | Standard      | 30" x 27" x 33" | 1,900 |
| EH-10CCH                                | Cycle/C&H     | 30" x 27" x 33" | 2,060 |
| EH-10PC                                 | Program       | 30" x 27" x 33" | 2,060 |
| EH-10RT                                 | Rack Track    | 30" x 27" x 33" | 2,060 |
| <b><u>DOUBLE DECK ELECTRIC OVEN</u></b> |               |                 |       |
| EH-20SC                                 | Standard      | 30" x 27" x 64" | 3,730 |
| EH-20CCH                                | Cycle/C&H     | 30" x 27" x 64" | 4,040 |
| EH-20PC                                 | Program       | 30" x 27" x 64" | 4,040 |
| EH-20RT                                 | Rack Track    | 30" x 27" x 64" | 4,040 |

#### FEATURES/BENEFITS

- Stainless steel front, sides, top and legs • Four interchangeable control options • Field-reversible door • Two-speed fan • Electronic ignition - gas units only • Solid state controls • Oven ready light • Eleven rack positions • Five plated racks • 140°F - 500°F temperature range • Coved porcelain interior • 30,000 BTU • 11 rack positions • 5 chrome plated racks • 100% front-serviceable • The Double Gold is only 64 1/2" high, 30" wide • 1/3" h.p. motor • "No Quibble" Warranty • 4" stainless legs

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