

GAS CONVECTION OVEN



Specifications

Full-size natural gas, forced air, single or double deck convection type oven. Standard specifications include 60,000 BTU per deck, a two-speed fan with cool down and our patented wheel-within-a wheel enhanced air flow system powered by an energy saving 1/4 HP air cooled fan motor.

Door interlock switch automatically turns the fan and burners off when the oven door is open. A manual rotary switch will turn the fan on when the door is open for quick cool-down. The 60 minute timer has a continuous ring alarm with manual shut-off. The indicator light glows when the burners are on.

The oven interior measures 29" wide (737mm) by 20" high (508mm) by 22 1/4" deep (567mm). The cooking chamber is porcelain enamel over heavy gauge steel with removable 11-position rack guides with 1 5/8" spacing (41mm) and 5 heavy-duty adjustable chrome-plated racks.

The oven exterior measures 39" wide (991mm) by 39" deep without handles (991mm) and 41 3/8" deep with handles (1051mm) by 32" (813mm) high. Front, top, sides and trim are constructed with stainless steel. Single oven legs are 31 3/8" tall (797mm) with casters and 27 5/8" (702mm) with adjustable bullet feet finished with Durable Black Powder Coating.

Dual doors are 60/40 split with double-pane thermal glass, independent operation, stainless steel seals and double mounted "Cool Touch" handles. Doors are fabricated with stainless steel inside-and-out, and fully insulated with 2" of industrial grade insulation.

Gas Convection Ovens

- Model **TSCO-G1** Single
- Model **TSCO-G2** Double

Standard Features

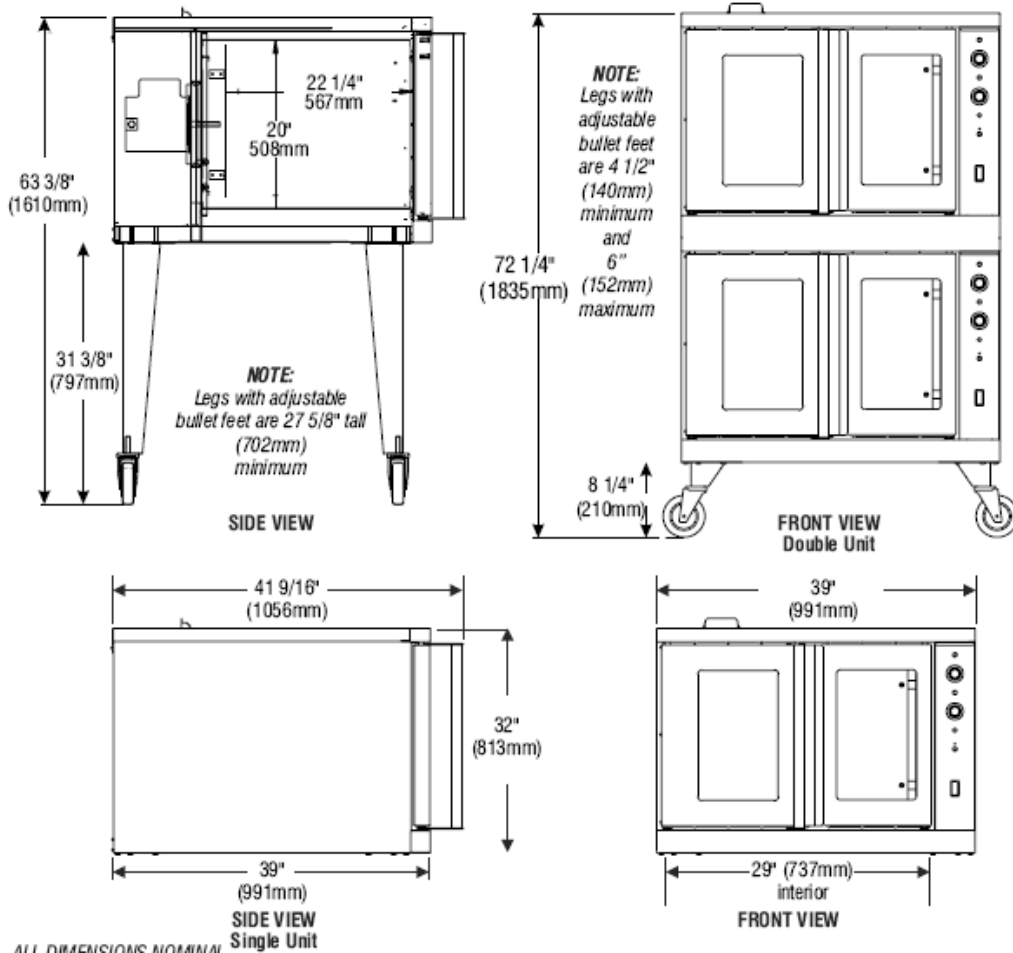
- Energy efficient 60,000 BTUH oven combination direct/indirect forced air heat system in natural or LP gas
- 120v, 60hz controls
- Electronic temperature control
- Double-pane thermal glass door windows
- Oven lights
- 60-Minute continuous ring timer with manual shut-off
- 150°F (65°C) to 550°F (288°C) temperature range
- 1/4 HP air-cooled two-speed fan motor
- Cool down fan mode
- Burners-on and temperature-ready indicator lights
- Porcelain enamel oven interior
- 11-Position removable rack guide with 1 5/8" spacing
- 5 Heavy-duty, positive-stop, chrome-plated wire racks
- Stainless steel front, top & sides
- Black Powder Coated legs with adjustable bullet feet
- Stainless steel, 60/40 split independent operation doors, with dual mounted handles
- Stainless steel door seals
- Stacking kit for double ovens
- Front mounted, hinged control panel for easy service access
- Heavy-duty industrial grade insulation in top, sides, back & doors
- Limited 1-year parts, labor & door warranty

Options & Accessories

- Open rack stand with rack supports
- Black Powder coated legs with stainless steel undershelf
- Additional oven racks
- Heavy-duty caster set, two with caster locks
- Perforated rear panel - field installation only
- Oven flue
- Stainless steel legs with or without casters
- LP gas
- International voltages, 50hz

Certifications

GAS CONVECTION OVEN



SHIPPING INFORMATION										
Model	SHIPPING WEIGHT		CARTON DIMENSIONS						Crate size	
	Lbs	Kilos	Width		Depth		Height		Cubic Feet	Cubic Meter
			In	mm	In	mm	In	mm		
TSC0-G1	565	256	43"	1092	48 1/4"	1225	38 1/4"	971	39.25	1.11
TSC0-G2	1133	513	43"	1092	48 1/4"	1225	38 1/4"	971	39.25	1.11

GAS SUPPLY – 1/2" NPT rear connection				
Model	Manifold Pressure		Inlet Pressure	
Gas Type	WC	Mbar	WC	Mbar
Natural	3.5"	9 min	7"	17.5 min
Propane	10"	25 max	11"	27 min

MINIMUM CLEARANCES				
	Vent Hood		Direct Venting	
	Inches	mm	Inches	Mm
Left Side	1	25	n/a	n/a
Right Side	1	25	n/a	n/a
Rear	3	76	n/a	n/a

POWER SUPPLY									
Model	BTUH	KW	HZ	Voltage	Amps	Wire	Phase	RPM-Low	RPM-High
TSC0-G1	4,750	208	60	120	3.5	2	1	900	1,725

SPECIFICATIONS						
Model	OVERALL DIMENSIONS					
	Width		Depth		Height	
	In	mm	In	mm	In	mm
TSC0-G1	39"	990	39"	990	63 3/8"	1609
TSC0-G2	39"	990	39"	990	72 1/4"	1835