

# 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-type 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 TSCDO-G1 Single
- ☐ Model TSCDO-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

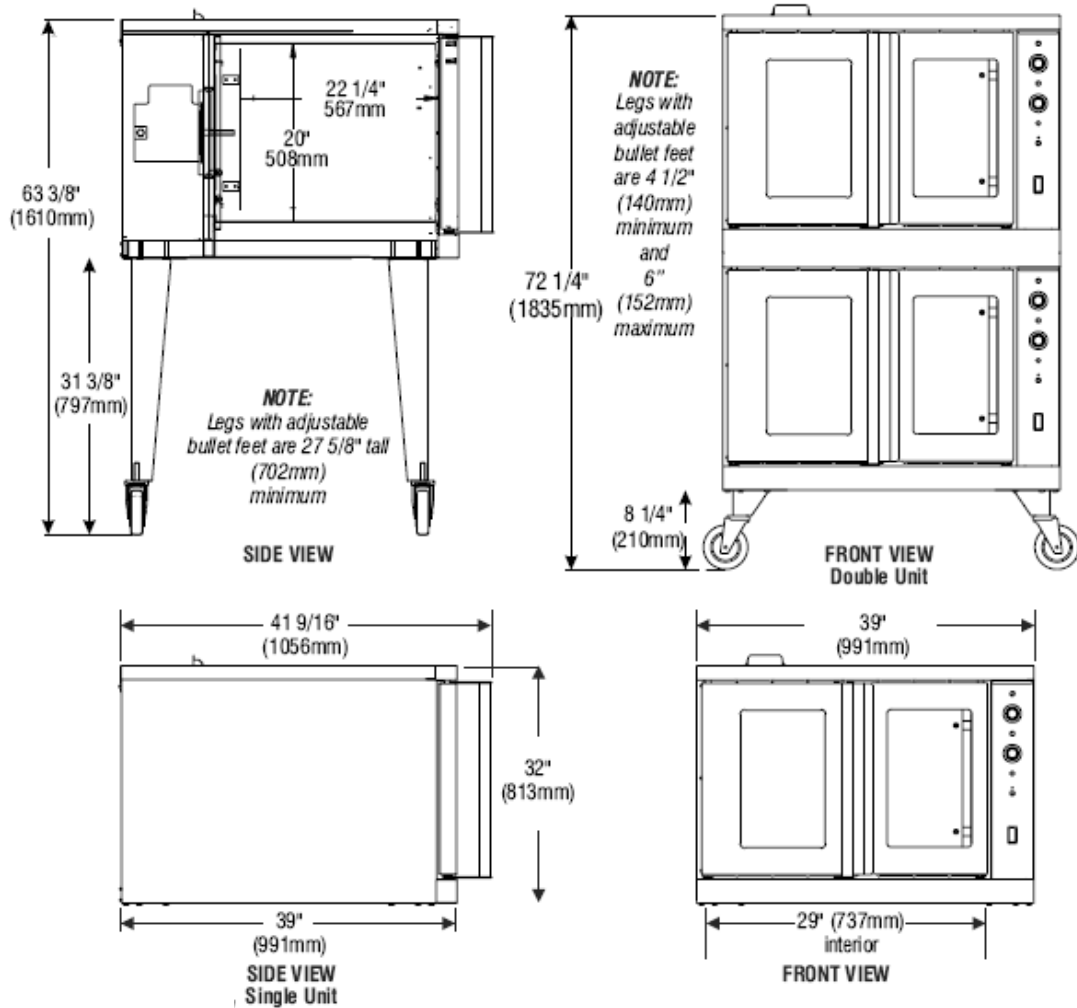
## Options & Accessories

- ☐ 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



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## Shipping Information

					Carton Dimensions					
Shipping Weight		Carton Size			Width		Depth		Height	
Model	Lbs	Kilos	Cubic Feet	Cubic Meters	Inches	mm	Inches	mm	Inches	mm
TSGDCO-G1	565	256	39.25	1.11	43	1092	48 1/4	1226	38.25	972

## Power Supply

Model	BTUH	KW	HZ	Voltage	Amps	Wire	Phase	RPM-Low	RPM-High
TSGDCO-G1	60,000	208	60	120	3.5	2	1	900	1,725

## Minimum Clearances

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

## Gas Supply - 1/2" NPT rear connection

Gas Type	Manifold Pressure		Inlet Pressure	
	WC	Mbar	WC	Mbar
Natural	3.5"	9 min	7"	17.5 min
Propane	10"	25 max	11"	27.0 min