

# GAS CONVECTION OVEN



**TSCDO-G**  
*\*Shown with optional casters*

## 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

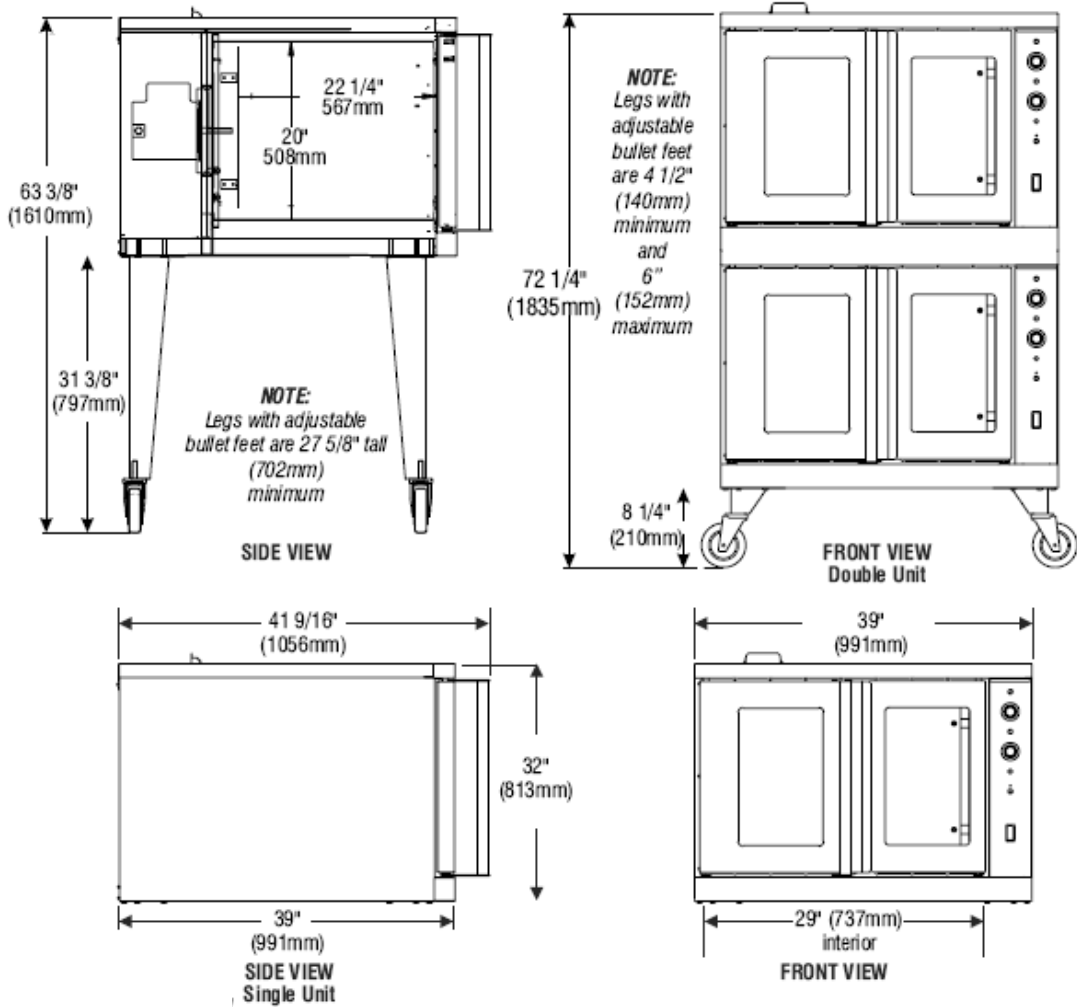
## Options & Accessories

- 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



# GAS CONVECTION OVEN



### Shipping Information

Model	Shipping Weight		Carton Size		Carton Dimensions					
	Lbs	Kilos	Cubic Feet	Cubic Meters	Width		Depth		Height	
					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