

Project:	Quantity:
Model #:	Approval:

For Commercial Use Only

Double Deck Full Size Gas Convection Oven - 108,000 BTU



STANDARD FEATURES

- Independent doors with full view windows
- 2-speed, 1/2 hp fan motor (1725, 1140 rpm)
- Porcelain enamel oven interior
- 20 position interior rack guides
- 10 nickel plated oven racks
- Electronic ignition (Fenwal)
- Electronic thermostat & manual timer controls
- Temperature range: 150°F to 500°F (66°C to 260°C)
- Control panel opens downward for easy service
- Control panel located on right side - away from burners
- Two Halogen interior lights
- Exterior: Stainless steel front, sides, and top
- Oven Ready light

- CSA
- cCSAus
- CSA Sanitation



USR BRANDS is a US supplier of premium quality commercial cooking, refrigeration and food preparation equipment. Our aim is simple. Produce industry-leading commercial restaurant equipment at reasonable prices, and back it all up with an easy to understand, no nonsense warranty that people can count on.

TECHNICAL DATA

DIMENSIONS

Exterior Dimensions	38"L x 42.5"D x 32.3"H
Inner Dimensions	29"L x 22.5D" x 19.7"H
Unit Weight	760 lb.
Shipping Weight	792 lb.

ELECTRICAL

Voltage	110
Hertz	60
Phase	1
Horsepower	1/2
Plug Type	5-15P

COOKING

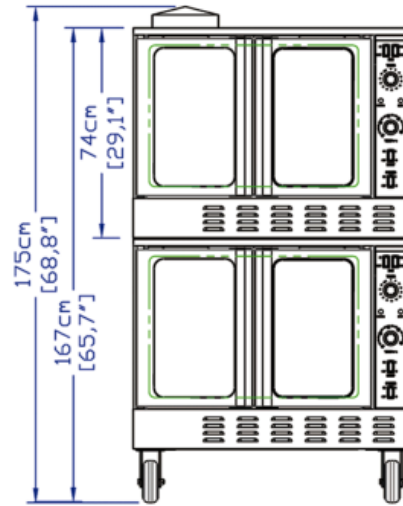
Numbers of Burners	6
Burner BTU	18,000
Number of Decks	Double
Numbers of Oven Racks	5
Temperature Range	150°F- 500°F
Total BTU	108,000
Control Type	Manual
Gas Inlet Size	3/4"
Gas Type	NG/LP

CONSTRUCTON

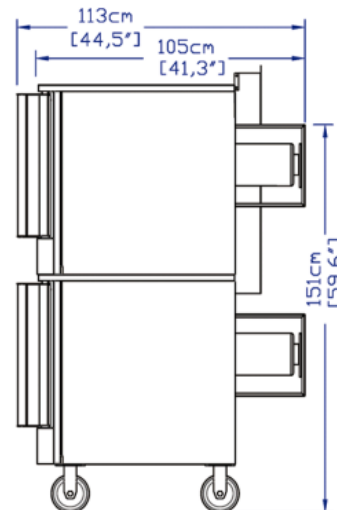
Exterior Material	Stainless Steel
Interior Material	Porcelainized
Number of Casters	4 x 6" (2 with Lock)

TECHNICAL DRAWING

FRONT VIEW



SIDE VIEW



TOP VIEW

