

# Natural Gas Convection Oven



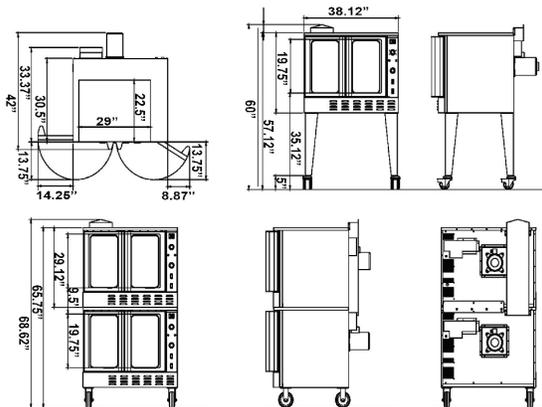
3 inshot burners, 18,000 BTU each-total 54,000 BTU  
 Electronic thermostat (FAST) & manual timer control  
 Temperature range: 150°-500°F (66°-260°C)  
 Independent doors with full view windows  
 2-speed, ½ HP fan motors (1725, 1140rpm) for even heat distribution and forced “cool down” fan mode  
 Porcelain enamel oven interior for easy cleaning  
 Stainless steel front, sides & top exterior  
 5 nickel plated Heavy Duty racks, 11 rack positions  
 Double oven – stacking kit w/ 5” casters (ORDERED SEPARATELY)  
 Single oven – leg kit including 430 s/s pressure blasted surface and 4” casters w/ brake & 2” adjustable bullet feet (ORDERED SEPARATELY)



TR-COG with TR-CO-LK



Dual TR-COG with TR-CO-STACK



Item	Ext. Dimensions	BTU	Oven Interior	Rack Clearance	Net Weight	List Price
SINGLE	38.12" W x 42.0" D x 60"H	54,000	29" W x 22.5" D x 19.37"H	28" Width, 21" Depth		
DUAL	38.12" W x 42.0" D x 65.62"H	108,000	29" W x 22.5" D x 19.37"H	28" Width, 21" Depth		
TR-CO-LK	Single Oven Leg Kit (Casters and Feet included)		35.12" High			
CP-TR-CO-SK	Dual Oven Stacking Kit (HD Casters, Flue, Hardware)					

**GAS REQUIREMENTS:**

- 3/4" NPT gas connection
- Natural Gas or Liquid Propane (LP) Gas main supply required
- All units ship ready for Natural Gas. An LP conversion kit is included for converting to LP Gas. In order to avoid any warranty issues, conversion of your unit from Natural Gas to must be completed by an authorized service agent.