

# CONVECTION OVEN

C-SERIES

SOLID DOORS, GAS, SINGLE DECK

CGS/12SC

## Standard Features

- 54,000 BTU (NAT or LP)
- Available in standard depth
- Single deck convection oven is 57-1/2" in height (with optional casters)
- Patented "plug-in, plug-out" control panel - easy to service
- Slide out control panel for full view servicing
- Stainless steel front, sides and top
- Full stainless steel dependent doors (Full 180° opening)
- Heat keeping dual door seal system
- Coved, porcelain interior
- Stay cool heavy duty door handle
- Soft Air, two-speed, 1/2 hp fan motor
- 11-position rack guides and 5 plated oven racks
- Electronic ignition
- Forced cool down fan mode
- Oven "heat" light cycles with burners
- Interior oven lights
- (1) years limited parts and labor warranty

## Available Control

### SC-Standard Controls

140°F to 500°F solid state thermostat and 60 minute mechanical cook timer.



Job

Item #

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**Central**  
RESTAURANT PRODUCTS

1-866-285-1252

## STANDARD CONSTRUCTION SPECIFICATIONS

**Exterior Finish:** Stainless steel front, sides and top.

**Doors:** Dependent doors, stainless steel construction, heavy-duty welded steel frame and 5/8" diameter full-length hinge pin.

**Oven Interior:** Porcelain enamel finish, coved, fastener free.

**Rack and Rack Guides:** Heavy-duty removable wire rack guides spaced on 1-5/8" centers offer 11 different rack positions. 5 wire racks provided with each oven.

**Blower Fan and Motor:** 1/2hp, 2-speed motor, 1710/1120 r.p.m

**Oven Heating:** 54,000 BTU (NAT or LP). Oven heating is regu-

lated by an adjustable thermostat control. Blower fan circulates air within the cavity "scrubbing" heat to the oven interior for even heat distribution within the cavity.

**Electronic Ignition:** Hot surface ignitor with flame safety device.

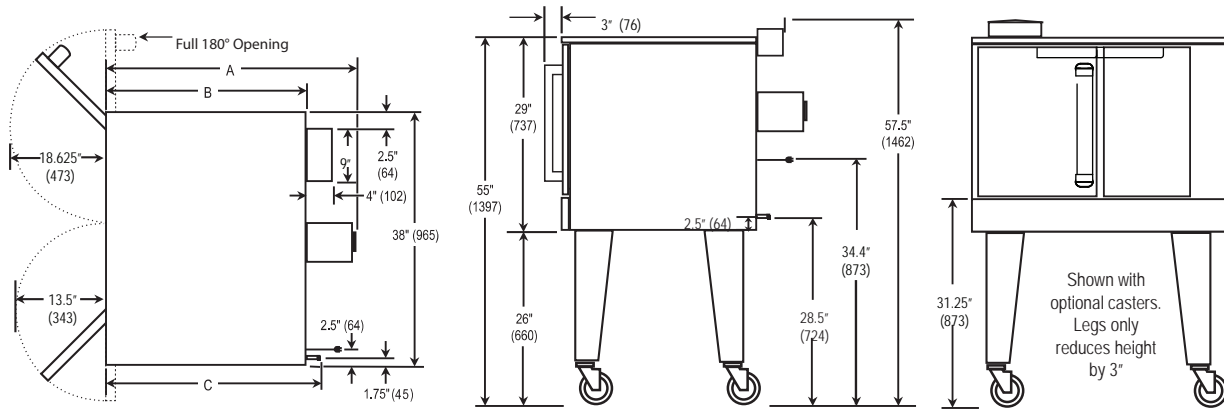
**Control Panel:** Located on front, at right side of oven, away from heat zone. Slide out panel extends over 17" for easy servicing.

**Interior Lights:** Two 40 watt high temperature recessed lamps located within the oven cavity.

**Legs:** 26" painted steel, triangular legs standard.



Dimensions -in (mm)



MODEL	DEPTH			OVEN INTERIOR			RACK CLEARANCE		SHIPPING CRATE				
	A	B	C	WIDTH	DEPTH	HEIGHT	WIDTH	DEPTH	WIDTH	DEPTH	HEIGHT	VOLUME	WEIGHT
CG/12SC	37.25" (946)	30.25" (768)	33.75" (857)	29" (737)	21.50" (546)	20" (508)	28.25" (718)	21" (533)	57.50" (1461)	45.5" (1156)	45" (1143)	123.4 cu. ft. (3.49 cu. m.)	600 lbs (272 kg.)

**Note:** When shipped on legs, crated height is 69" (1753 mm)

**UTILITY INFORMATION**

**GAS:**

- 54,000 BTU (NAT or LP)
- One 3/4" male connection
- Required minimum inlet pressure:
  - Natural gas 7" W.C.
  - Propane gas 11" W.C.

**ELECTRIC:** Standard: 120/60/1 phase, furnished with 6' cord w/3-prong plug (1 plug/deck). NEMA #5-15p. Total maximum amps 7.9.

\* All units are shipped single phase.

**MISCELLANEOUS**

- If using flex hose connector, the I.D should not be smaller than 3/4" and must comply with ANSI Z 21.69.
- Clearances from combustibles: Top-0", bottom-0", right side-0" and left-2"
- Recommend - Install under vented hood
- Check local codes for fire and sanitary regulations
- If the unit is connected directly to the outside flue, an CSA approved down draft diverter must be installed at the flue outlet of the oven
- Oven cannot be operated without fan in operation

Notice: Vendor reserves the right to change specifications and product design without notice. Such revisions do not entitle the buyer to corresponding changes, improvements, additions, or replacements for previously purchased equipment.

**INTENDED FOR COMMERCIAL USE ONLY.  
NOT FOR HOUSEHOLD USE.**