

Cooking Performance Group FGC-100-L Single Deck Standard Depth Full Size Liquid Propane Convection Oven with Legs - 54,000 BTU



3/4"



ETL Listed

Approval: _____ Date: _____

- Full size cavity houses 3 adjustable wire racks
- Temperature range from 150 to 500 degrees Fahrenheit; automatic ignition system
- Interior light controlled by rocker switch
- Independent glass doors; stainless steel exterior and interior with porcelain interior floor
- 120V; liquid propane, 54,000 BTU total

Width	38 Inches
Depth	42 Inches
Height	57 Inches
Interior Width	29 Inches
Interior Depth	25 Inches
Interior Height	20 Inches
Amps	5.9 Amps
Voltage	120 Volts
Control Type	Dial
Door Type	Glass

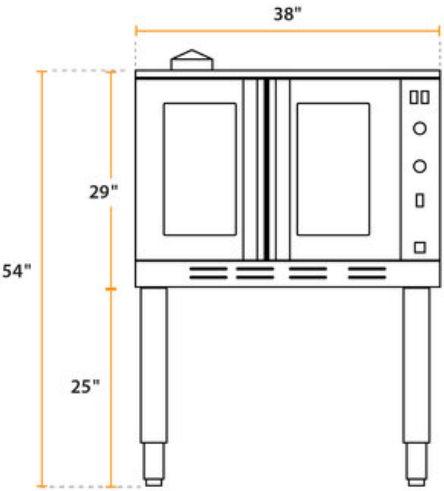
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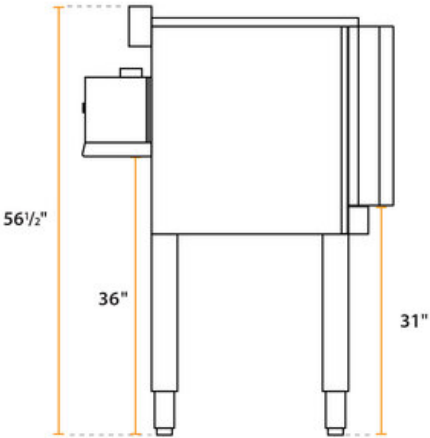
Technical Data

Features	Massachusetts Accepted Plumbing Product
Gas Connection Size	3/4 Inches
Installation Type	Freestanding
Number of Chambers	1 Chambers
Number of Decks	Single
Number of Doors	2 Doors
Number of Racks	3 Racks
Oven Interior Style	Standard Depth
Plug Type	NEMA 5-15P
Power Type	Liquid Propane
Size	Full Size
Temperature Range	150 - 500 Degrees F
Total BTU	54000 BTU

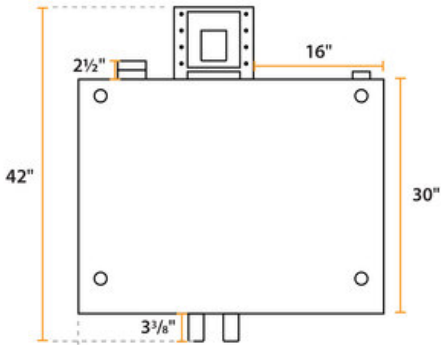
Plan View



FRONT



SIDE



TOP

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Notes & Details

Perfect for virtually all cooking and baking applications, this Cooking Performance Group FGC-100-L single deck full size liquid propane convection oven is an invaluable asset to any commercial kitchen. Powered by 54,000 total BTU, the unit offers a full size cavity that houses 3 adjustable wire racks. These racks rest on the 11 sets of slides along the interior side walls, so you can benefit from a variety of rack configurations to best accommodate your trays or full size food pans.

Reaching temperatures from 150 to 500 degrees Fahrenheit, this oven operates with an electric automatic thermostat for reliable precision. For safety purposes, it features an automatic ignition system, which activates in the event of a flameout. Plus, if ignition fails 3 times, the unit will automatically shut down.

Cooking convenience is delivered by an assortment of special features that help make your job easier. For instance, a 60 minute timer helps you keep track of foods' progress while you multi-task in the prep or storage areas. You can also switch the built-in convection fan between 2 modes, cool and cook, and 2 speeds, high and low. This gives you control over the oven's functioning so that it's always operating in the best manner for your tried-and-true or experimental recipes. To visually monitor your dishes as they cook or bake, just flip on the light controlled on the exterior control panel.

The 2 independent glass doors allow for visibility while closed, giving you the ability to check on dishes without releasing hot air and reducing the chamber temperature. Both the exterior and interior of the oven are built with stainless steel to offer maximum durability, while the interior floor is made of porcelain. This particular oven requires a liquid propane and a 120V electrical connection for operation.

⚠ WARNING: This product can expose you to chemicals including lead, which are known to the State of California to cause cancer and birth defects or other reproductive harm. For more information, go to www.p65warnings.ca.gov.