351FGCD100N

Cooking Performance Group FGCD-100-N Single Deck Standard Depth Full Size Natural Gas Convection Oven - 50,000 BTU

Item #: 351FGCD100N Qty: _____

Project: _____

Approval: _____ Date: _____

Features

- Energy Star rating ensures cost-efficiency and reduces carbon footprint
- Includes cook and cool down modes with a temperature range of 150 to 500 degrees Fahrenheit
- 2-speed fan evenly disperses heat throughout cavity for cooking efficiency
- Full size cavity houses 3 adjustable wire shelves
- 120V, natural gas, 50,000 BTU total

Technical Data

Width	38 Inches
Depth	42 Inches
Height	57 Inches
Interior Width	29 Inches
Interior Depth	21 5/8 Inches
Interior Height	20 Inches
Amps	5.9 Amps
Voltage	120 Volts
Control Type	Digital
Door Type	Glass

Certifications

5-15P

3/4" Gas Connection

ETL Listed

Energy Star Qualified

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Technical Data

Features	Energy Star Qualified 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	Natural Gas
Size	Full Size
Temperature Range	150 - 500 Degrees F
Total BTU	50000 BTU

Notes & Details

This Cooking Performance Group single deck standard depth full size natural gas convection oven is an invaluable asset to any commercial kitchen. Perfect for virtually all cooking and baking applications, this energy-efficient oven provides the versatility your business needs. From a hearty lasagna to a delicate souffle, the oven can handle a wide menu of items to keep up with customer demands. Its dual-speed fan, adjustable racks, and generous temperature range all make it a must-have in professional food service.

Powered by 50,000 total BTU, the unit reaches temperatures from 150 to 500 degrees Fahrenheit. It operates with an electric automatic thermostat for reliable precision, making this oven great for countless menus and food service operations. This oven also has a digital control display. For safety, it features an automatic ignition system that activates in the event of a flameout. Plus, if ignition fails 3 times, the unit will automatically shut down.

For long-lasting durability and easy cleaning, the exterior and interior are constructed of sturdy stainless steel with a porcelain interior floor. This unit offers a built-in timer and 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.

This unit allows you to 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 operation so it works best for your tried-and-true or experimental recipes. Additionally, the 2 independent glass doors provide excellent visibility while closed, allowing you to check on dishes without releasing hot air and reducing the chamber temperature. The doors feature Bakelite handles that provide comfortable heat resistance. This oven requires natural gas 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.

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