351FGCD20LK

Cooking Performance Group FGC100D-ES Standard Depth Double Deck Full Size Liquid Propane Convection Oven - 100,000 BTU

Item #: 351FGCD20LK Qty: _____

Project: _____

Approval: _____ Date: _____

Features

- Energy Star rating ensures cost-efficiency and reduces carbon footprint
- Cook and cool down modes with 150 to 500 degrees Fahrenheit temperature range
- 2-speed fan evenly disperses heat throughout cavities
- 2 full size cavities house 3 adjustable wire shelves each
- 120V, liquid propane, 100,000 BTU total

Technical Data

Width	38 Inches
Depth	42 Inches
Height	66 13/16 Inches
Interior Width	29 Inches
Interior Depth	21 5/8 Inches
Interior Height	20 Inches
Voltage	120 Volts
Control Type	Digital
Door Type	Glass
Gas Connection Size	3/4 Inches

Certifications

Energy Star Qualified

5-15P

3/4" Gas Connection

ETL Listed

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Technical Data

Features	Digital Display Energy Star Qualified
Installation Type	Freestanding
Maximum Temperature	500 Degrees F
Number of Chambers	2 Chambers
Number of Decks	Double
Number of Doors	4 Doors
Number of Racks	6 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	100000 BTU
Type	Convection Ovens

Notes & Details

This Cooking Performance Group double deck standard depth full size liquid propane 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 fans, adjustable racks, interior lights, and generous temperature ranges all make this double-stack oven a must-have in professional food service.

Powered by 50,000 total BTU per deck for a total of 100,000 BTU, this unit reaches temperatures from 150 to 500 degrees Fahrenheit. It operates with electric automatic thermostats for reliable precision, making this oven great for countless menus and food service operations. This oven also has a digital control display for each deck. 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 porcelain interior floors. This unit offers 2 built-in timers and 2 full size cavities that house 3 adjustable wire racks each for 6 total racks. These racks rest on the 11 sets of slides along the interior side walls of each oven, so you can benefit from a variety of rack configurations to best accommodate your trays or full size food pans.

This double deck oven allows you to switch the built-in convection fans 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 on each oven 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 liquid propane and (2) 120V electrical connections for operation. Please note that only the oven holds the ETL certification.

⚠ **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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