351FGCD20NK

# Cooking Performance Group FGC100D-ES Standard Depth Double Deck Full Size Natural Gas Convection Oven - 100,000 BTU

Item #: 351FGCD20NK 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, natural gas, 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

ETL Listed

3/4" Gas Connection

5-15P

Energy Star Qualified

© 2026 Cooking Performance Group

351FGCD20NK

# Cooking Performance Group FGC100D-ES Standard Depth Double Deck Full Size Natural Gas Convection Oven - 100,000 BTU

## Technical Data

| | |
|---|---|
| Features | Digital Display<br>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 | Natural Gas |
| 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 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 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 natural gas 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.

© 2026 Cooking Performance Group