

MODEL SG4D SINGLE DECK GAS CONVECTION OVEN



SPECIFICATIONS:

Single section gas convection oven, Vulcan-Hart Model No. SG4D. Stainless steel front, sides, top, rear enclosure panel and legs. Independently operated stainless steel doors with windows open a full 180°. Non-sag insulation applied to the top, rear, sides, bottom and doors. Porcelain enamel on steel oven interior measures 29"w x 22¹/₈"d x 20"h. Two interior oven lights. Five nickel plated oven racks measure 28¹/₄" x 21¹/₄". Eleven position nickel plated rack guides with positive rack stops. Two 30,000 BTU/hr. burners, 60,000 BTU/hr. total input. Electronic spark igniters. Furnished with a two speed 1/2 H.P. oven blower-motor. Side mounted solid state temperature control adjusts from 150° to 500°F. Power Level control allows the operator to adjust the heat input from 15,000 BTU/hr. to a maximum input of 60,000 BTU/hr. 60 minute timer with audible alarm. Oven cool switch for rapid cool down. 115 volt, 60 Hz, 1 ph power supply required. 6' cord and plug. 9 amps total draw.

Exterior dimensions: 40"w x 41¹/₂"d x 58³/₄"h on 25³/₄" legs. Depth measurement includes door handles.

CSA design certified. NSF listed.

SPECIFY TYPE OF GAS AND FINISH WHEN ORDERING.

SPECIFY ALTITUDE WHEN ABOVE 2,000 FT.

STANDARD FEATURES

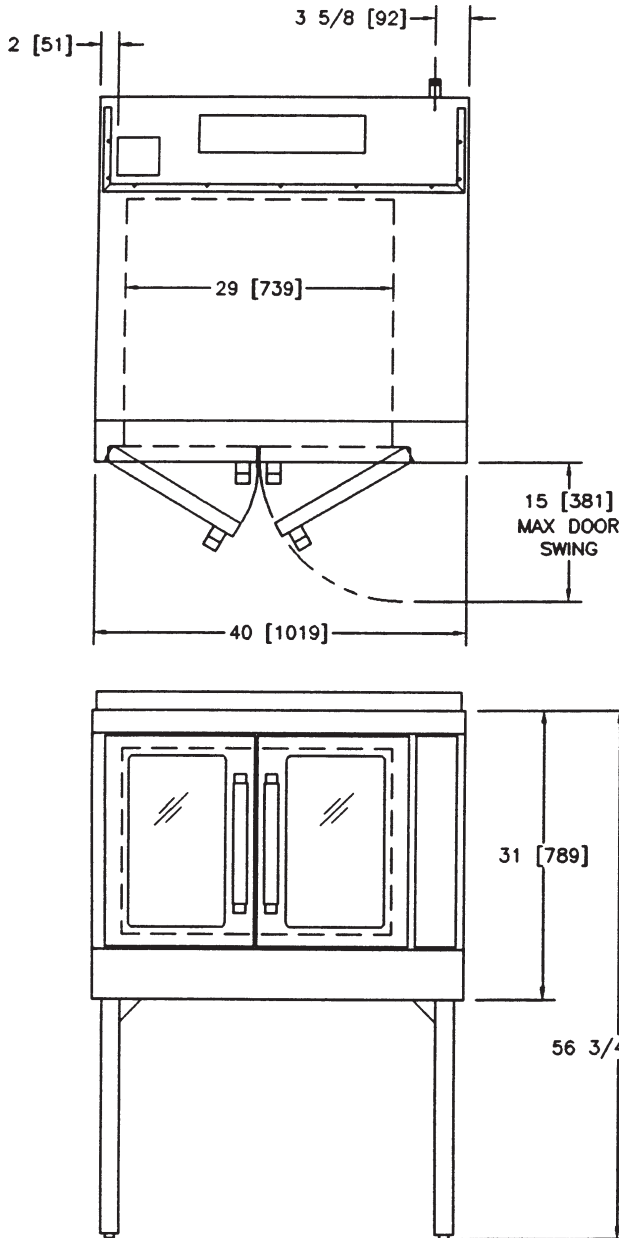
- Stainless steel front, sides, top, rear enclosure panel and legs.
- Independently operated stainless steel doors with windows open a full 180°.
- Two 30,000 BTU/hr. burners, 60,000 BTU/hr. total input.
- Electronic spark igniters.
- 1/2 H.P. two speed oven blower-motor. 115/60/1 with 6' cord and plug. 9 amps.
- Solid state temperature control adjusts from 150° to 500°F.
- Energy saving "Power Level" control allows the operator to adjust the heat input to the size of the load.
- 60 minute timer with audible alarm.
- Oven cool switch for rapid cool down.
- Porcelain enamel on steel oven interior.
- Five nickel plated oven racks with eleven rack positions.
- 3/4" rear gas connection with combination gas pressure regulator and safety solenoid system.
- One year limited parts and labor warranty.

OPTIONS

- Five hour timer in place of 60 minute timer.
- Stainless steel open stand with storage rack.
- Casters.
- Second year extended limited parts and labor warranty contract.

ACCESSORIES

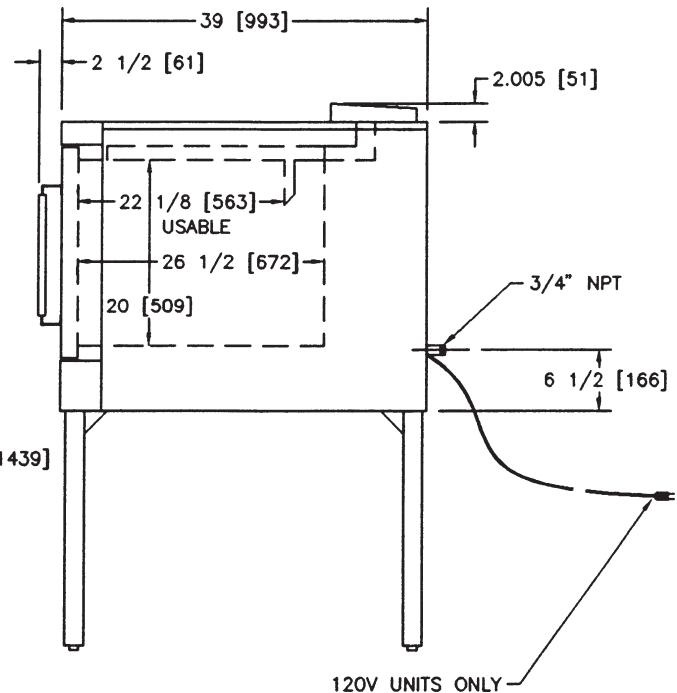
- Extra oven rack(s).
- Stainless steel drip pan.
- Flexible gas hose with quick disconnect and restraining device. Consult price book for available sizes.
- Down draft flue diverter for direct vent connection.



IMPORTANT

1. A combination gas pressure regulator and safety solenoid system is included in this unit. Natural gas is 3.5" W.C., Propane gas is 10.0" W.C.
2. An adequate ventilation system is required for commercial cooking equipment. Information may be obtained by writing to the National Fire Protection Association, Batterymarch Park, Quincy, MA 02289. When writing, refer to NFPA No. 96.
3. These units are manufactured for installation in accordance with ANSZ223.1 (latest edition), National Fuel Gas Code. Copies may be obtained from the American Gas Association, 1515 Wilson Blvd., Arlington, VA 22209.
4. Clearances:

	Combustible	Non-combustible
Rear	6"	6"
Left Side	1"	0"
Right Side	4"	4"
5. This appliance is manufactured for commercial installation only and is not intended for home use.



SINGLE OVEN	Width	Depth (Includes handles)	Height	BTU/hr. Per Oven	Total BTU/hr.	Electrical	Approx. Shp. Wt. (lbs./kg)
SG4D	40"	41 1/2"	58 3/4"	60,000	60,000	115/60/1	590/266

NOTE: In line with its policy to continually improve its products, Vulcan-Hart Company reserves the right to change materials and specifications without notice.