



FULL-SIZE GAS CONVECTION OVENS

Job _____ Item # _____

GAS CONVECTION OVENS



- Model COM-GS Single
- Model COM-GD Double



Model COM-GS
with optional casters

SPECIFICATIONS

Full-size gas, forced air, single and double deck convection type oven. Standard specifications include 60,000 BTUH per deck, a two-speed fan with cool down and our patented wheel-within-a-wheel enhanced air flow system powered by an energy saving 1/4 HP air cooled fan motor.

Door interlock switch automatically turns the fan and burners off when the oven door is open. A manual rotary switch will turn the fan on when the door is open for quick cool-down. The 60 minute timer has a continuous ring alarm with manual shut-off. The indicator light glows when the burners are on.

The oven interior measures 29" wide (737mm) by 20" high (508mm) by 22 1/4" deep (567mm). The cooking chamber is porcelain enamel over heavy gauge steel with removable 11-position rack guides with 1 5/8" spacing (41mm) and 5 heavy-duty adjustable chrome-plated racks.

The oven exterior measures 39" wide (991mm) by 39" deep without handles (991mm) and 41 3/8" deep with handles (1051mm) by 32" (813mm) high. Front, top, sides and trim are constructed with stainless steel. Single oven legs are 31 3/8" tall (797mm) with casters and 27 5/8" (702mm) with adjustable bullet feet finished with Durable Black Powder Coating.

Dual doors are 60/40 split-type with double-pane thermal glass, synchronized operation, stainless steel seals and single mounted "Cool Touch" handle. Doors are fabricated with stainless steel inside-and-out, and fully insulated with 2" of industrial grade insulation.

STANDARD FEATURES

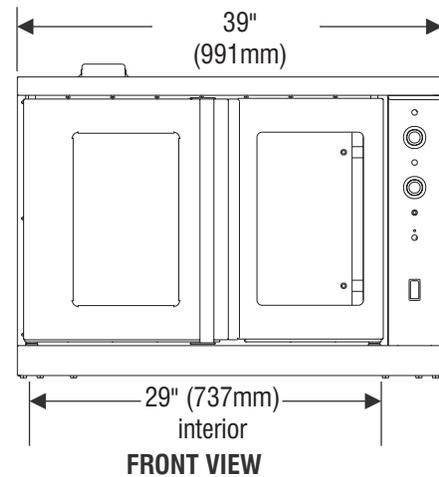
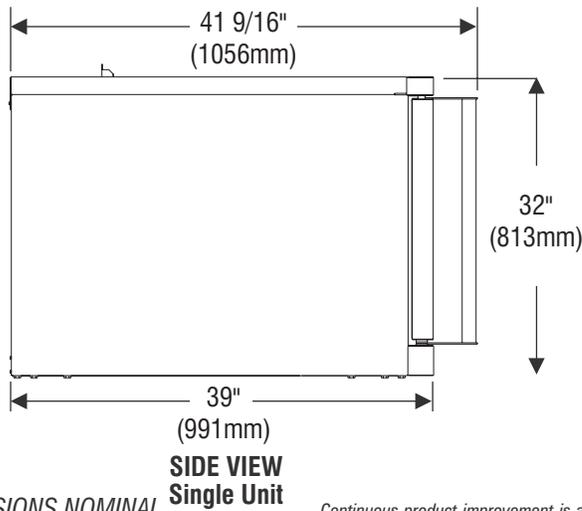
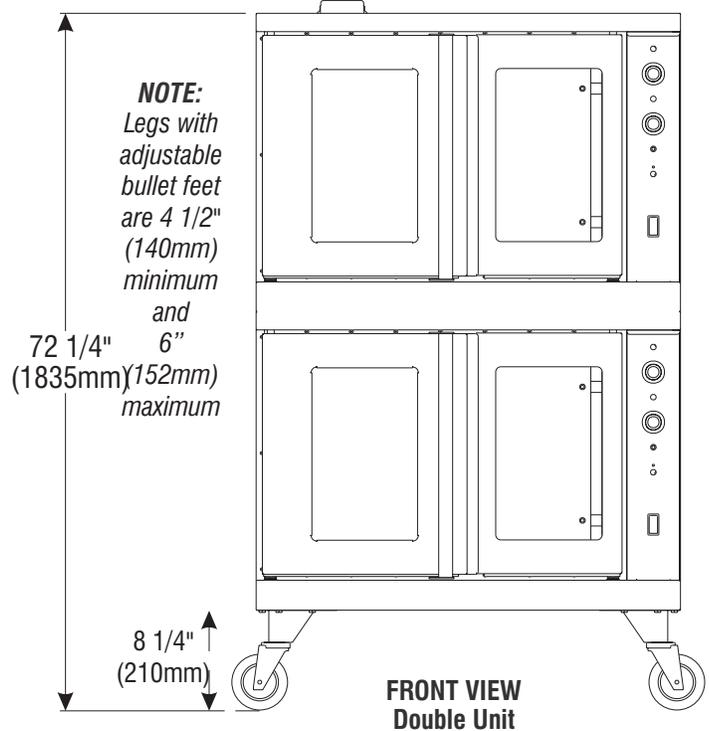
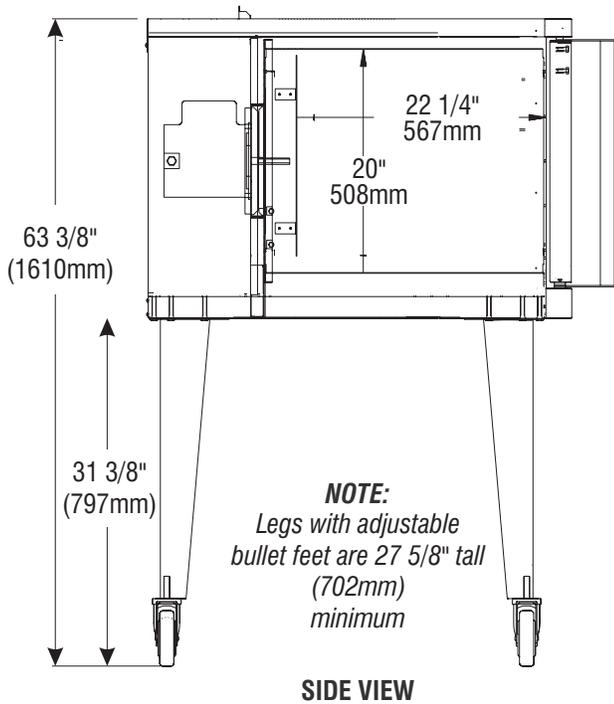
- Energy efficient 60,000 BTUH oven combination direct/indirect forced air heat system in natural or LP gas
- 120v, 60hz controls
- Electronic temperature control
- Double-pane thermal glass door windows
- Oven lights
- 60-Minute continuous ring timer with manual shut-off
- 150°F (65°C) to 550°F (288°C) temperature range
- 1/4 HP air-cooled two-speed fan motor
- Cool down fan mode
- Burners-on and temperature-ready indicator lights
- Porcelain enamel oven interior
- 11-Position removable rack guide with 1 5/8" spacing
- 5 Heavy-duty, positive-stop, chrome-plated wire racks
- Stainless steel front, top & sides
- Black Powder Coated legs with adjustable bullet feet
- Stainless steel, 60/40 split synchronized operation and single handle
- Stainless steel door seals
- Stacking kit for double ovens
- Front mounted, hinged control panel for easy service access
- Heavy-duty industrial grade insulation in top, sides, back & doors
- Limited 2-year parts, labor & door warranty

OPTIONS & ACCESSORIES

- Moisture injection with front panel controls
- Computerized programmable controls with LED display for integrated use of Cook & Hold, pulse fan speed and fan cycle
- Open rack stand with rack supports
- Black Powder coated legs with stainless steel undershelf
- Additional oven racks
- Heavy-duty caster set, two with caster locks
- Perforated rear panel
- Solid doors
- Stainless steel legs with or without casters
- International voltages, 50hz

CERTIFICATIONS





ALL DIMENSIONS NOMINAL

Continuous product improvement is a policy of BKI. Therefore, specifications and design are subject to change without notice.

| SHIPPING INFORMATION | | | | | | | | | | |
|----------------------|---|-------|-------------|--------------|-------------------|------|--------|------|--------|-----|
| Model | Shipping Weight | | Carton Size | | Carton Dimensions | | | | | |
| | Lbs. | Kilos | Cubic Feet | Cubic Meters | Width | | Depth | | Height | |
| | Inches | mm | Inches | mm | Inches | mm | Inches | mm | Inches | mm |
| COM-GS | 565 | 256 | 45.93 | 1.29 | 43 | 1092 | 48 1/4 | 1226 | 38 1/4 | 972 |
| COM-GD | DOUBLE Shipped in two cartons as per above specifications | | | | | | | | | |

| GAS SUPPLY — 1/2" NPT rear connection | | | | |
|---------------------------------------|-------------------|--------|----------------|----------|
| Gas Type | Manifold Pressure | | Inlet Pressure | |
| | WC | Mbar | WC | Mbar |
| Natural | 3.5" | 9 min | 7" | 17.5 min |
| Propane | 10" | 25 max | 11" | 27.0 min |

Separate gas connections or external manifold required for stacked ovens

| POWER SUPPLY | | | | | | | | | |
|--------------|--------|-------|----|------------|------|------|-------|---------|----------|
| Model | BTUH | KW | HZ | Voltage 1Ø | Amps | Wire | Phase | RPM-low | RPM-high |
| COM-GS | 60,000 | 17.58 | 60 | 120 | 3.5 | 2 | 1 | 900 | 1,725 |

Separate gas and electric connections required for stacked ovens

| MINIMUM CLEARANCES | | | | |
|--------------------|-----------|----|----------------|----|
| | Vent Hood | | Direct Venting | |
| | Inches | mm | Inches | mm |
| Right | 1 | 25 | 1 | 25 |
| Left | 1 | 25 | 3 | 76 |
| Rear | 3 | 76 | 3 | 76 |

Suitable for installation on combustible floors when installed on factory supplied legs or casters