

# 2-ASC-4G/sTK



## THE PLATINUM SERIES STACKED GAS CONVECTION OVENS



- Space savings convenience with stacking combination for a greater cooking capacity within a smaller footprint.
- Superior baking and roasting capability with the patented, transverse-flow burner system that prevents any need to rotate pans in order to cook evenly.
- 50,000 BTU burner enhances the even distribution of heat for rapid heat recovery and maximum efficiency.
- The controlled velocity of convected air is exclusive to the Platinum Series and prevents the possibility of product damage from high velocity air movement.
- 1/2" rear gas connection with combination gas pressure regulator and safety solenoid system.
- Electronic spark ignition system.
- An exclusive, lowered flue exit maximizes the utilization of flue heat prior to discharge from the oven.
- A dependent <sup>60</sup>/<sub>40</sub> door system includes solid stainless steel doors and a double pane thermal window door to view the lighted oven interior.
- Doors open beyond a 120-degree angle for easier loading; include a spring-loaded, bronze roller assembly to provide a positive, pressure-lock seal; and a heavy-duty door hinging system.
- Durable, low maintenance stainless steel door gaskets.

Each Platinum Series gas convection oven features solid welded construction and an angle iron frame. Oven interiors are constructed of porcelain enamel with coved corners, and a heavy duty, 14 gauge bottom liner. Each oven includes six (6) chrome plated wire shelves with 2 removable side racks and 12 shelf positions spaced at 1-3/4" (43mm). The transverse-flow burner system generates a total connected energy load of 50,000 BTU's per hour and is furnished with a heavy-duty, 3/4 hp, two-speed fan motor. Control includes a 100°F to 500°F (38C° to 260°C) thermostat; and a 60-minute count-down timer. The control features an oven cool-down function, oven-ready indicator light, and an audible signal when time has expired. Oven combination includes stacking hardware, vent and gas plumbing kit, direct venting kit, rear panel and 6" (152mm) legs with bullet feet.

**MODEL 2-ASC-4G/sTK:** TWO STACKED OVENS WITH MANUAL CONTROL, PORCELAIN ENAMEL INTERIOR

**MODEL 2-ASC-4G/sTK/e:** TWO STACKED OVENS WITH ELECTRONIC CONTROL AND FOOD PROBE, PORCELAIN ENAMEL INTERIOR

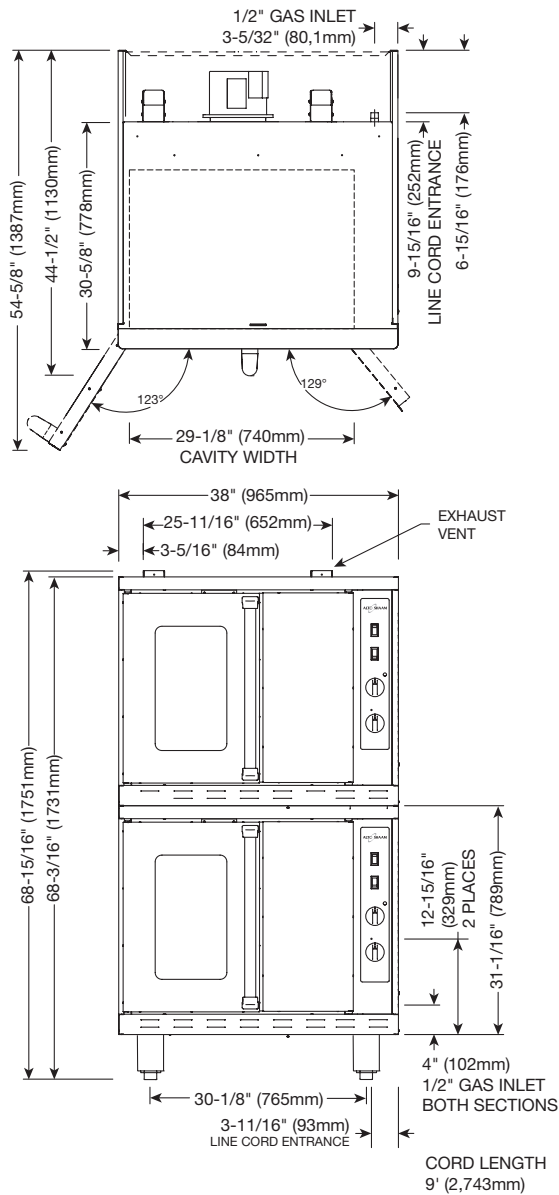
### FACTORY INSTALLED OPTIONS

- |   |  |  |
|---|--|--|
| <ul style="list-style-type: none"> <li>• Gas Type Choices           <ul style="list-style-type: none"> <li><input type="checkbox"/> Natural</li> <li><input type="checkbox"/> Propane</li> </ul> </li> </ul>              | <ul style="list-style-type: none"> <li>• Electrical Choices           <ul style="list-style-type: none"> <li><input type="checkbox"/> 120V</li> </ul> </li> </ul>  | <ul style="list-style-type: none"> <li>• Interior Choices           <ul style="list-style-type: none"> <li><input type="checkbox"/> Porcelain, standard</li> <li><input type="checkbox"/> Stainless Steel, optional</li> </ul> </li> </ul> |
| <ul style="list-style-type: none"> <li>• Door Choices           <ul style="list-style-type: none"> <li><input type="checkbox"/> Window, standard</li> <li><input type="checkbox"/> Solid, optional</li> </ul> </li> </ul> | <ul style="list-style-type: none"> <li>• Leg Choices           <ul style="list-style-type: none"> <li><input type="checkbox"/> 6" (152mm) Bullet Feet, standard [5003794]</li> <li><input type="checkbox"/> 6" (152mm) Seismic Feet, optional [5003795]</li> <li><input type="checkbox"/> 6" (152mm) Caster Set, optional [5003790]</li> </ul> </li> </ul> |  |



# 2-ASC-4G/sTK

## STACKED GAS CONVECTION OVENS



### DIMENSIONS H x W x D

OVERALL EXTERIOR: 68-15/16" x 38" x 44-1/2"  
(1751mm x 965mm x 1130mm)

INTERIOR PER OVEN: 24" x 29-1/8" x 25"  
(610mm x 740mm x 635mm)

### GAS (EA OVEN): GAS TYPE MUST BE SPECIFIED ON ORDER

CONNECTED ENERGY LOAD: 50,000 Btu/hr

MANIFOLD SIZE: 1/2" NPT

	NATURAL	PROPANE
MANIFOLD PRESSURE:	5.0" W.C.	10.0" W.C.
MINIMUM INLET PRESSURE:	7.0" W.C.	11.0" W.C.

MAXIMUM CONNECTED PRESSURE: 14.0" W.C.

### ELECTRICAL • EACH OVEN

VOLTAGE	PHASE	CYCLE/HZ	AMPS
120	1	60	7.5

9' (2743mm) cord with plug included: NEMA 5-15P

### WEIGHT • EACH OVEN

NET	393 lb	(178 kg)
SHIP	465 lb	(211 kg)

PLUS APPROX. 20 lb (9kg) FOR STACKING COMPONENTS (NET WT.)

CRATE DIMENSIONS: 45" L x 52" W x 75" H  
(1143mm x 1321mm x 1905mm)

### PRODUCT/PAN CAPACITY • EACH OVEN

72 lb (33 kg) MAXIMUM – 45 qts (43 liters)
12 (twelve): 18" x 26" x 1" FULL-SIZE SHEET PANS
Includes 6 chrome plated wire shelves with 2 removable side racks and 12 shelf positions spaced at 1-3/4" (43mm)

MINIMUM CLEARANCE REQUIREMENTS		
	COMBUSTIBLE SURFACES	NON-COMBUSTIBLE SURFACES
BACK	0" (0mm)	0" (0mm)
LEFT SIDE	2" (51mm)	0" (0mm)
RIGHT SIDE	2" (51mm)	2" (51mm)
FROM GREASE PRODUCING EQUIPMENT	6" (152mm)	6" (152mm)
RECOMMENDED SERVICE ACCESS: 20" (508mm) RIGHT		

FACTORY INSTALLED OPTIONS	
<input type="checkbox"/> DIRECT VENT KIT INCREASES HEIGHT BY 8" (203mm) (TO VENT DIRECTLY TO OUTSIDE)	5012618
ACCESSORIES	
CASTER SET (4) 6" (152mm) HEIGHT FOR MOBILE STACK APPLICATIONS	5003790
<input type="checkbox"/> 2 rigid, 2 swivel w/brake	
<input type="checkbox"/> REAR ENCLOSURE PANEL, Stainless Steel	5005876

### INSTALLATION REQUIREMENTS

- This appliance must be installed level and must not be installed in any area where it may be affected by steam, grease, dripping water, high temperatures, or any other severely adverse conditions.
- Mobile appliances must be installed with a flexible connector and secured to the building structure by means of a restraining device (NOT FACTORY SUPPLIED).
- Hood installation is required (CHECK LOCAL CODES).