

### Thermostatically Controlled

- The thermostatically controlled Accu-Temp Gas Convection Oven accurately senses temperature, giving an even and consistent bake.
- Two-Speed and Pulse Fan features are standard. With the Pulse Fan feature, the fan only comes on when the oven calls for heat, keeping delicate food products safe.
- Energy-Saving features include electronic spark ignition, funnel-flow heat recirculation system, insulation on all sides and double-pane, tempered glass windows in the doors.
- The GCCO-T Oven is rated for 55,000 BTU's.
- The oven includes an automatic interlock switch, which turns the fan motor and heat off when the doors are opened.
- Standard exterior finish is stainless steel.
- Oven interior is porcelainized steel, with inspection-only lighting.
- Each oven provided with a safety shut-off valve.
- The oven is U.L. Listed and N.S.F. certified.
- Standard warranty shall cover parts and labor for one full year.

Lifetime warranty on full-size oven doors!

LANG MANUFACTURING COMPANY

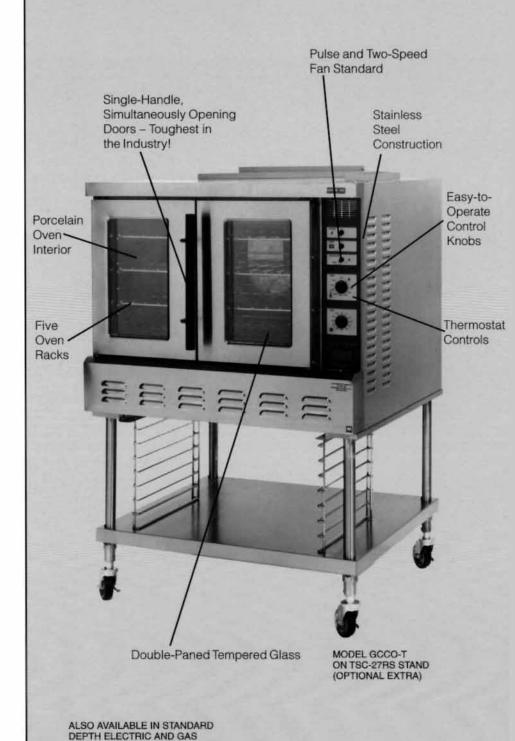
6500 Merrill Creek Parkway
Everett, WA 98203
TOLL FREE (800) 882-6368
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ITEM NO.

MODEL NO

61200-91 6/97 Printed in U.S.A

### "ACCU-TEMP" Full-Size GAS CONVECTION OVEN







EXTRA DEEP SIZES.



### SPECIFICATIONS FOR GAS "ACCU-TEMP" CONVECTION OVEN

# SIDE VIEW H81/4\* Direct Vent Connector Flue Deflector Oven Size: 29" Wide 20" High 21" Deep S9"

GCCO-T on fabricated 27" legs

### 2½" NPT Gas Connection 2½" 40½" Utility Connections for GCCO-T

single deck

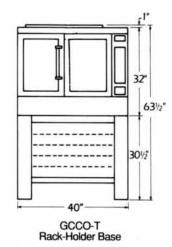
and double deck

**REAR VIEW** 

## 71" 64" 38" 2 GCCO-T

on GCCO-6SL 6" legs

### **FRONT VIEW**



SPACING REQUIREMENTS: 4" from sides & back; 6" from floor. Recommended spacing for venting: 12" minimum clearance on RIGHT side when banked with other cooking equipment. 3" wide stainless steel spacers available as accessories to reduce recommended venting clearances. See price list.

Model Number	BTU's per Oven		Gas	Electrical Conn.	Cord/Plug	Shipping Weight
	Natural	Propane	Connection	Single Phase	& Pressure Regulator	Weight
GCCO-T	55,000	55,000	One - 1/2" NPT	One 120VAC, 7.1 AMPS	One Supplied	500 lbs.
2GCCO-T	110,000	110,000	Two - 1/2" NPT	Two 120VAC, 7.1 AMPS	Two Supplied	1000 lbs.

Gas input ratings shown are for installations up to 2000 feet above sea level. BTU ratings must be derated for altitudes above 2000 feet. Specify altitude of project if over 2000 feet. Ovens may be installed on combustible surface with 6 inch legs or without legs on non-combustible surface. When ordering specify natural or propane gas.

Ordering Requirements:

For direct venting, a "DIRECT VENT CONNECTOR" must be installed — see price list.

Water Column: 5" for Natural Gas; 10" for L.P. Gas

WHEN ORDERING SPECIFY VOLTAGE AND PHASE

Specifications subject to change without notice.