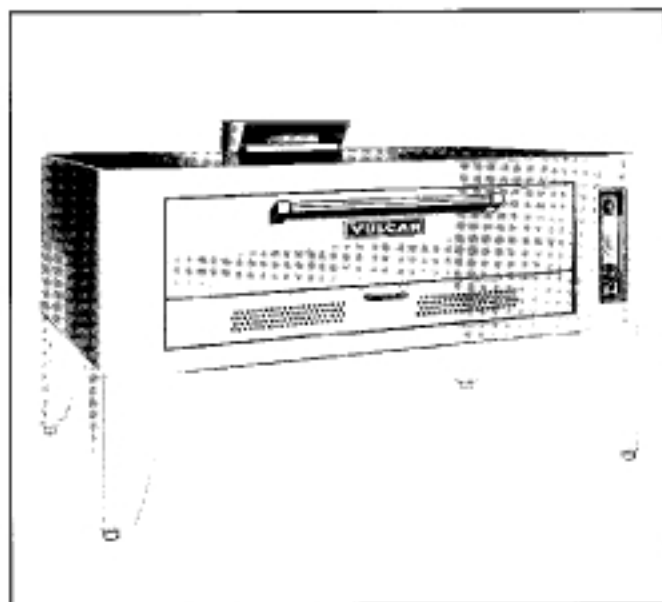


VULCAN

Item # _____

C.S.I. Section 11420

7018 SERIES GAS SECTIONAL BAKE OVENS



Design Certified by the American Gas Association
Listed by the National Sanitation Foundation



SPECIFICATIONS:

Gas bake oven, Vulcan-Hart Model No. _____, Stainless steel front and legs. Sides, top and flue deflector finished in heat resistant paint. Non-sag insulation applied to the top, rear, sides, bottom and doors. 50,000 BTU/hr. input per oven section. Pilot ignition system. Snap action thermostat adjusts from 150° to 500°. Oven interior measures 42" w x 32" d x 7 1/4" h. 12 gauge steel plate hearth. 3/4" gas connection and gas pressure regulator.

Exterior dimensions:

7018A1: 60 1/2" w x 39 1/2" d x 47 1/4" h on 23" legs.

7088A1: 60 1/2" w x 39 1/2" d x 62 1/4" h on 17" legs.

7888A1: 60 1/2" w x 39 1/2" d x 75 1/4" h on 9" legs.

AGA design certified and NSF listed.

SPECIFY TYPE OF GAS AND FINISH WHEN ORDERING.

SPECIFY ALTITUDE WHEN ABOVE 2,000 FT.

- 7018A1 Single section bake oven.
- 7088A1 Double section bake oven.
- 7888A1 Triple section bake oven.

STANDARD FEATURES

- Stainless steel front and legs. Sides, top and flue deflector finished in heat resistant paint.
- 50,000 BTU/hr. input per section.
- Pilot ignition system.
- Snap action thermostat adjusts from 150° to 500°F.
- Oven interior measures 42" w x 32" d x 7 1/4" h.
- 12 gauge steel plate hearth.
- 3/4" gas connection with gas pressure regulator.
- One year limited parts and labor warranty.

OPTIONS

- Stainless steel top and flue deflector.
- Stainless steel sides.
- Stainless steel back.
- Pyrorock oven deck.
- 650°F thermostat.
- Steam injector nozzles. (Steam source and piping by others.)
- Glass window and light.
- Down draft diverter.
- Second year extended limited parts and labor warranty.



Restaurant Equipment Worldwide
Toll Free: 877.FOR.OVEN
International: +1 859.885.1988

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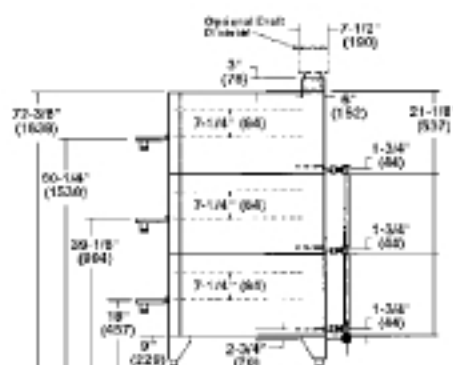
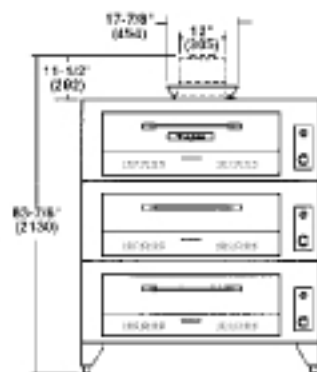
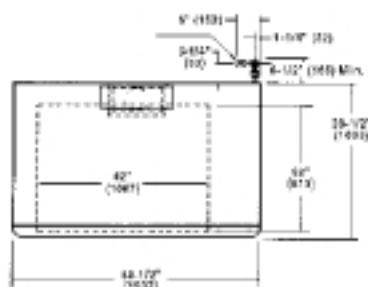
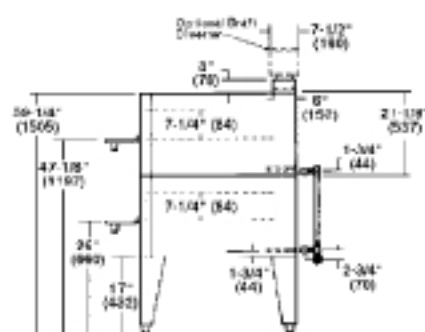
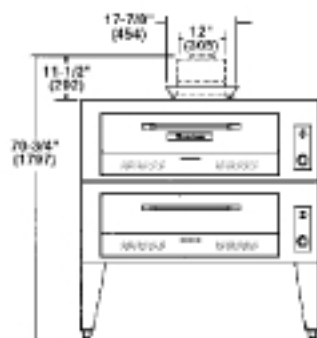
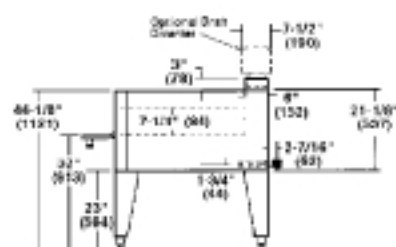
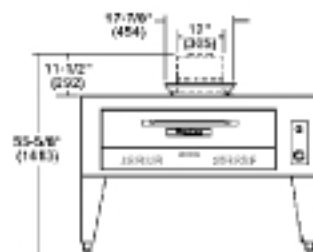
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7018 SERIES GAS SECTIONAL BAKE OVENS

IMPORTANT

1. A gas pressure regulator sized for this unit is included. Natural gas 3.5" W.C., propane gas 10.0" W.C.
2. An adequate ventilation system is required for commercial cooking equipment. Information may be obtained in writing to the National Fire Protection Association, Batterymarch Park, Quincy, MA 02269. When writing refer to NFPA No. 98.
3. These units are manufactured for installation in accordance with ANSZ223.1a (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-Comb.
Rear	6" 6"
Sides	0" 0"
5. This appliance is manufactured for commercial installation only and is not intended for home use.



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Model	BTU/hr. Input	Number of Sections	Number of Controls	Number of Compartments	Compartment Size	Approx. Shp. Wt. lbs./kg
7018A1	50,000	1	1	1	42" w x 32" d x 7 1/4" h	560/254
7088A1	100,000	2	2	2	42" w x 32" d x 7 1/4" h	1120/508
7888A1	150,000	3	3	3	42" w x 32" d x 7 1/4" h	1680/762

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