

O V E N S**VULCAN****GCO22D**
DOUBLE DECK HALF SIZE
GAS CONVECTION OVEN**Model GCO22D****SPECIFICATIONS**

Double deck half size gas convection oven, Model No. GCO22D, manufactured by Vulcan-Hart. Each porcelain enamel on steel oven interior measures 15 $\frac{1}{4}$ "w x 21"d x 20"h. Furnished with nine position nickel plated rack guides and five nickel plated racks measuring 14 $\frac{3}{8}$ " x 20 $\frac{7}{8}$ " per section. Each oven heated by 25,000 BTU/hr. gas burner. 50,000 BTU/hr. total input. Stainless steel front, sides, top and rear enclosure panel. Insulation applied to the top, rear, both sides, bottom and door. Stainless steel doors with double pane window. Solid state temperature controls adjustable from 200° to 500°F. 60 minute electrical timers with continuous sounding buzzer. Single speed $\frac{1}{2}$ H.P. permanently lubricated oven blower motors. Requires 120/60/1 power supply. 16 amps total draw. Each oven furnished with cord and plug.

Exterior Dimensions:

30"w x 28 $\frac{1}{2}$ "d x 68 $\frac{3}{8}$ "h (16 $\frac{3}{4}$ " legs and vent) 66 $\frac{3}{4}$ "h (16 $\frac{3}{4}$ " legs only).

CSA design certified for use in the U.S. and Canada. NSF listed.

SPECIFY TYPE OF GAS WHEN ORDERING.

SPECIFY ALTITUDE WHEN ABOVE 2,000 FT.

- GCO22D** Double deck half size gas convection oven

STANDARD FEATURES

- Stainless steel front, sides, top and rear enclosure panel.
- Stainless steel doors with double pane window.
- Cool to the touch oven door handles.
- Stainless steel oven door gaskets.
- 50,000 total BTU/hr. input (25,000 BTU/hr. per section).
- Electronic spark ignition system.
- Solid state temperature controls adjust from 200° to 500°F.
- 60 minute electric timers with time expired buzzer.
- $\frac{1}{2}$ H.P. single speed fan motor per deck.
- Oven cool switch for rapid cool down when door is open.
- Oven interior liners are porcelain on steel.
- Nine position rack guides with five nickel plated racks per section.
- 16 $\frac{3}{4}$ " adjustable stainless steel legs.
- Manual shut-off valve and gas pressure regulator. $\frac{3}{4}$ " gas connection required.
- Requires 120/60/1 power supply. 16 amps total draw. Furnished with cord and plug.
- One year limited parts and labor warranty.

OPTIONS

- 16 $\frac{3}{4}$ " adjustable stainless steel legs with casters.
- Additional oven racks.
- Rack hanger(s).
- Second year extended limited parts and labor warranty.

VULCAN

a division of ITW Food Equipment Group LLC

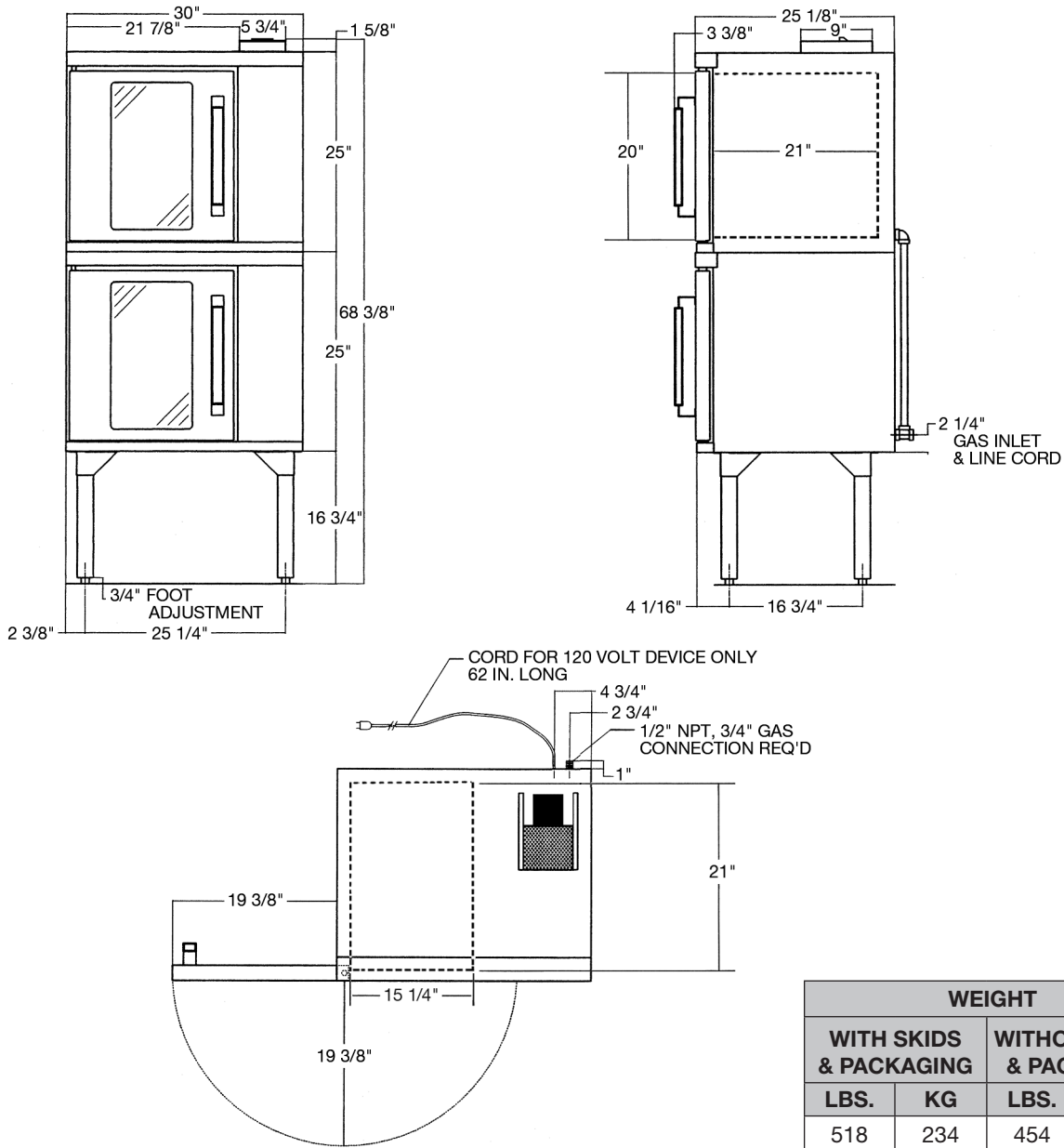
P.O. Box 696 ■ Louisville, KY 40201 ■ Toll-free: 1-800-814-2028 ■ Local: 502-778-2791 ■ Quote & Order Fax: 1-800-444-0602



GCO22D
DOUBLE DECK HALF SIZE
GAS CONVECTION OVEN

INSTALLATION INSTRUCTIONS

1. A gas pressure regulator sized for this unit is included. Natural gas 3.5" W.C., propane gas 10.0" W.C.
2. These units are manufactured for installation in accordance with ANSZ223.1 (latest edition), National Fuel Gas Code. Copies may be obtained from American Gas Association Inc., Accredited Standards Committee Z223, 400 N. Capitol St. NW, Washington, DC 20001 or the Secretary Standards Council, NFPA, 1 Batterymarch Park, Quincy, MA 02169-7471.
3. This appliance must be installed with a 3" clearance at both sides and the rear adjacent to combustible or noncombustible construction.
4. This appliance must be installed on legs or a leg stand.
5. This appliance is manufactured for commercial installation only and is not intended for home use.



WEIGHT			
WITH SKIDS & PACKAGING		WITHOUT SKIDS & PACKAGING	
LBS.	KG	LBS.	KG
518	234	454	206



a division of ITW Food Equipment Group LLC

P.O. Box 696 ■ Louisville, KY 40201 ■ Toll-free: 1-800-814-2028 ■ Local: 502-778-2791 ■ Quote & Order Fax: 1-800-444-0602

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