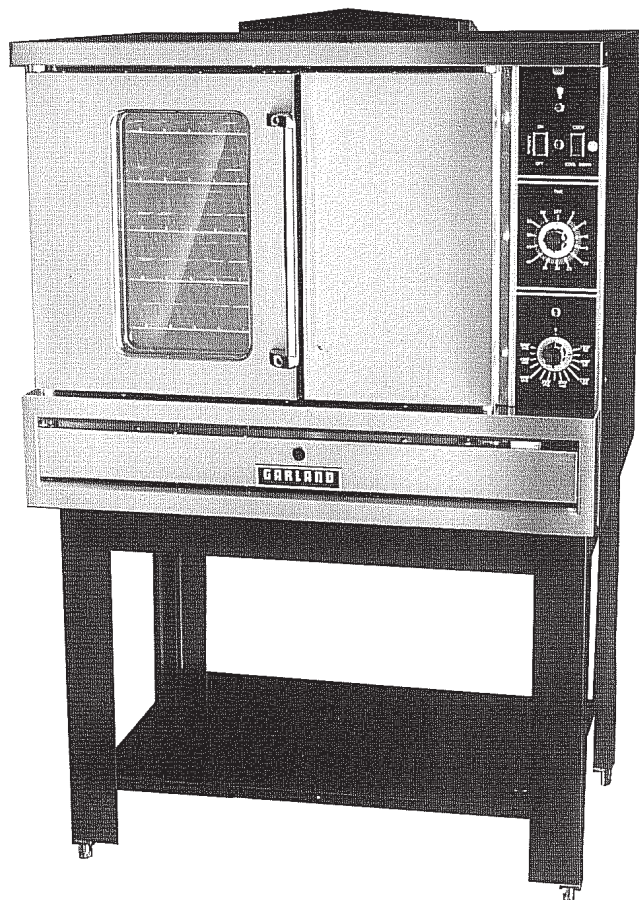


Item #: _____

GARLAND

Model # **ECO-G-10; ECO-G-20**
Product Name: **Economy Convection Oven, Full Size, Gas**



Model # **ECO-G-10**



Specifications General:

Designed as a general purpose oven for roasting, baking and rethermalizing a variety of food products, faster and at lower temperatures by circulating air throughout the oven cavity.

Standard Features:

- One year limited parts and labor warranty
- Mechanical controls, 150° F to 500° F temperature range w/one hour timer
- Automatic pilot system w/100% safety shut-off
- Total of 80,000 BTU loading per cavity
- Single speed fan w/½ HP motor
- Porcelain enameled oven cavity w/covered corners
- Five (5) oven racks w/11 position rack guide
- 60/40 doors w/double pane thermal glass window in left door
- Stainless Steel front, black powder coat epoxy sides, top and back
- Black powder coat epoxy 28" legs and shelf (open base) for single oven unit
- Black powder coat epoxy 8" legs for double oven unit

Optional Features: (Additional Charge)

- Two speed, ½ HP fan motor
- Electronic ignition and controls w/90 day warranty for parts and labor
- Cook n' Hold w/two speed, ½ HP fan motor*
- Memory control*
- Extended 12 month parts and labor warranty for electronic ignition and controls
- Cabinet base w/o door
 - Black powder coat epoxy
 - Stainless Steel
- Rack guides for open base
- Stainless Steel
 - Lt. side Rt. side top
 - 8" legs 28" legs shelf
- Perforated main back
 - Black powder coat epoxy
 - Stainless Steel
- Stainless Steel door(s) less window(s) and light(s) — specify w/order
- Window in right door(s)
- Continuous clean oven interior — add suffix - CC
- Extra oven rack
- Swivel casters, set of 4, w/front brakes
- Canopy diverter
 - Black powder coat epoxy Stainless Steel
- Direct connect vent (specify single or double oven)

* Includes electronic ignition and controls

WELBILT™

Item #: _____

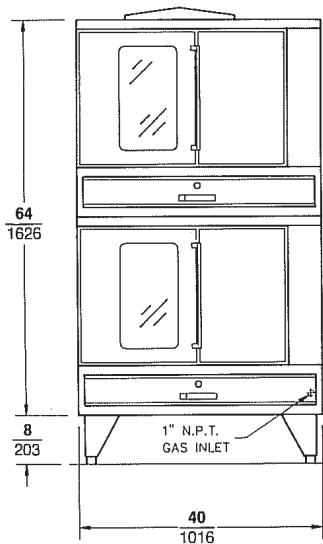
Model # ECO-G-10, ECO-G-20
Product Name: Economy Convection Oven,
Full Size, Gas

GARLAND

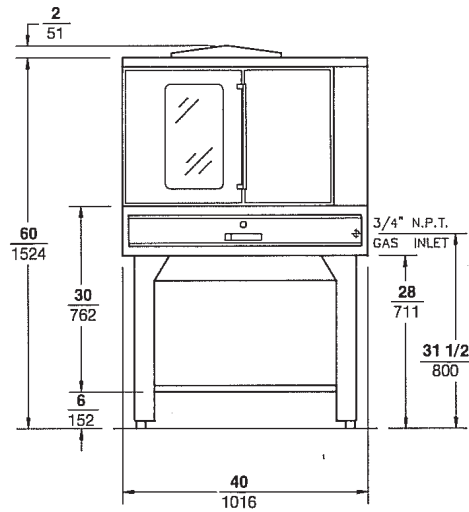
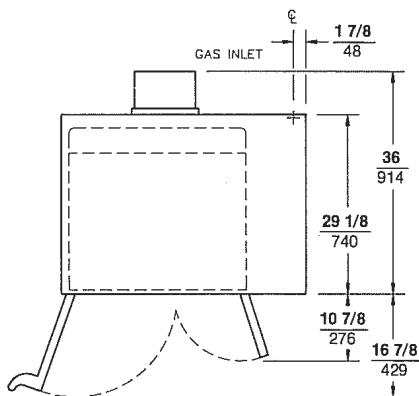
SPECIFICATIONS

DIMENSIONS: $\frac{\text{inches}}{\text{mm}}$ or inches/mm

DIMENSIONS



DOUBLE OVEN



SINGLE OVEN

INTERIOR DIMENSIONS (per deck)

Model #	W	H	D
ECO-G-10	29/736	20 1/2/520	21 1/2/546
ECO-G-20	29/736	20 1/2/520	21 1/2/546

INSTALLATION NOTES

NATURAL GAS (Available for LPG Operation)		ELECTRIC 120 VAC/1 PH	
ECO-G-10	ECO-G-20	ECO-G-10	ECO-G-20
80,000 BTU/HR	160,000 BTU/HR	One 1/2 HP Motor	Two 1/2 HP Motors
One 3/4" NPT gas inlet	One 1" NPT gas inlet	@ 6.2 amps	@ 6.2 amps ea.

Note: 6 ft. line cord w/plug supplied on each deck

<p>Combustible Wall Clearances</p> <table style="margin-left: auto; margin-right: auto;"> <tr> <td>Sides</td> <td>Back</td> <td>Base</td> </tr> <tr> <td>6"</td> <td>6"</td> <td>8"</td> </tr> <tr> <td>152</td> <td>152</td> <td>203</td> </tr> </table> <p>For reduced clearances refer to ANSI Z223.1/NFPA #54</p> <p style="text-align: center;">Entry Clearance</p> <table style="margin-left: auto; margin-right: auto;"> <tr> <td>Crated</td> <td>Uncrated</td> </tr> <tr> <td>44 1/2"</td> <td>32 1/2"</td> </tr> <tr> <td>1130</td> <td>826</td> </tr> </table>	Sides	Back	Base	6"	6"	8"	152	152	203	Crated	Uncrated	44 1/2"	32 1/2"	1130	826	<p>Commercial cooking equipment requires an adequate ventilation system. For additional information refer to The National Fire Protection Association's standard #96.</p> <p>"Vapor Removal from Cooking Equipment"</p>	<p>IMPORTANT: For optimum performance operating GAS PRESSURE: Natural 4" WC, LPG 9.5" WC</p> <p style="text-align: center;">Shipping Weight</p> <table style="margin-left: auto; margin-right: auto;"> <tr> <td>ECO-G-10</td> <td>675#/308 Kg.</td> </tr> <tr> <td>ECO-G-20</td> <td>1350#/608 Kg.</td> </tr> </table>	ECO-G-10	675#/308 Kg.	ECO-G-20	1350#/608 Kg.
Sides	Back	Base																			
6"	6"	8"																			
152	152	203																			
Crated	Uncrated																				
44 1/2"	32 1/2"																				
1130	826																				
ECO-G-10	675#/308 Kg.																				
ECO-G-20	1350#/608 Kg.																				

Continuous product improvement is a Garland policy. Therefore, specifications and designs are subject to change without notice.