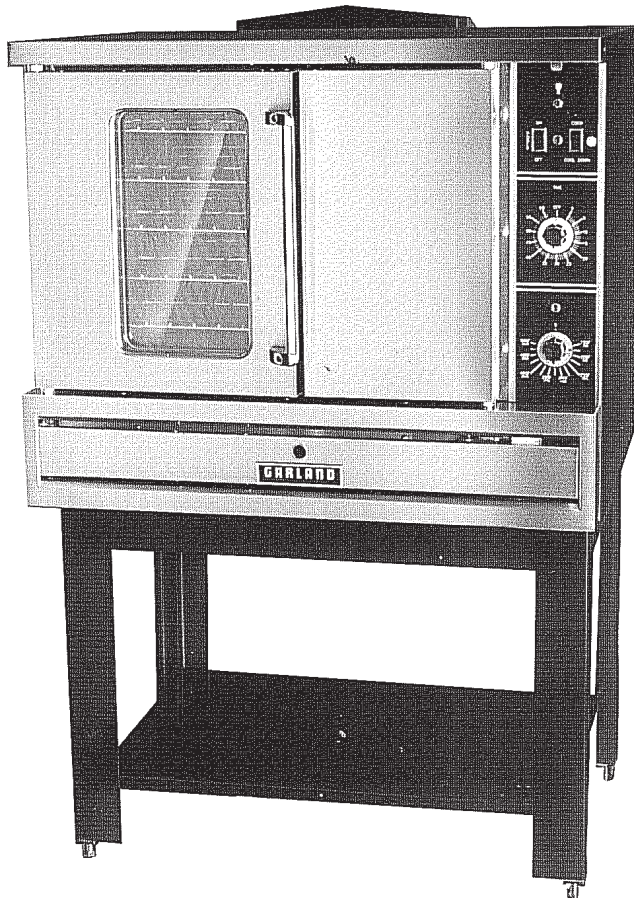


Item #: \_\_\_\_\_

# GARLAND

Model # **ICO-G-10, ICO-G-20**  
Product Name: **Institutional Convection Oven, Full-Size, Gas**



**Model # ICO-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.

The additional oven depth of this unit allows for the placing of a 26" wide bun pan either from front to back or side to side.

### 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)
- Mobil cart loading system w/basket dollies

\* Includes electronic ignition and controls



**GARLAND**  
 Gas  
 Institutional Convection Oven, Full-Size  
 Model # ICO-G-10, ICO-G-20

Item #: \_\_\_\_\_

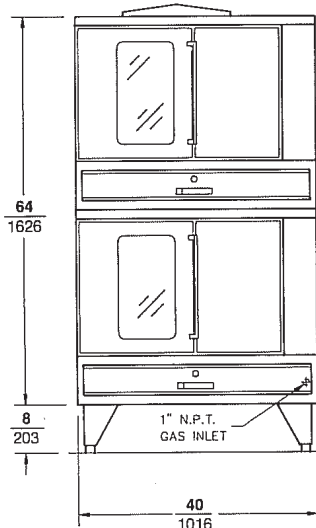
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**GARLAND**

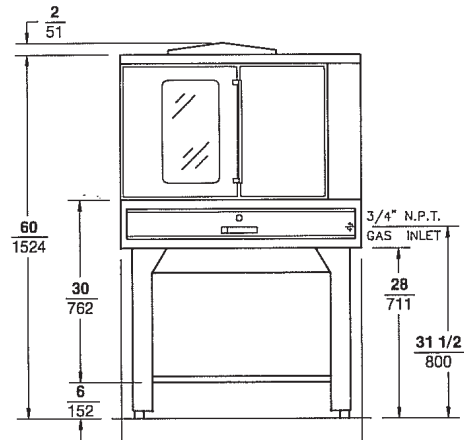
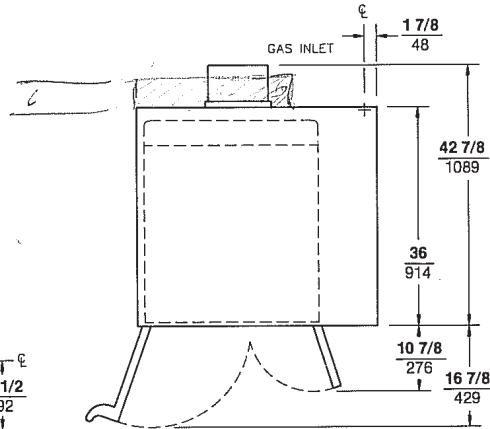
**SPECIFICATIONS**

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

**DIMENSIONS**



DOUBLE OVEN



SINGLE OVEN

**INTERIOR DIMENSIONS (per deck)**

Model #	W	H	D
ICO-G-10	29 7/36	20 1/2 / 520	28 1/2 / 723
ICO-G-20	29 7/36	20 1/2 / 520	28 1/2 / 723

**INSTALLATION NOTES**

NATURAL GAS (Available for LPG Operation)		ELECTRIC 120 VAC/1 PH	
ICO-G-10	ICO-G-20	ICO-G-10	ICO-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 oven section

<p><b>Installation Notes</b></p> <p><b>Combustible Wall Clearances</b></p> <table> <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><b>Entry Clearance</b></p> <table> <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><b>IMPORTANT:</b> For optimum performance operating  <b>GAS PRESSURE:</b> Natural 4" WC, LPG 9.5" WC</p> <p><b>Shipping Weight</b></p> <table> <tr> <td>ICO-G-10</td> <td>700#/315 Kg.</td> </tr> <tr> <td>ICO-G-20</td> <td>1400#/630 Kg.</td> </tr> </table>	ICO-G-10	700#/315 Kg.	ICO-G-20	1400#/630 Kg.
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Continuous product improvement is a Garland policy. Therefore, specifications and designs are subject to change without notice.