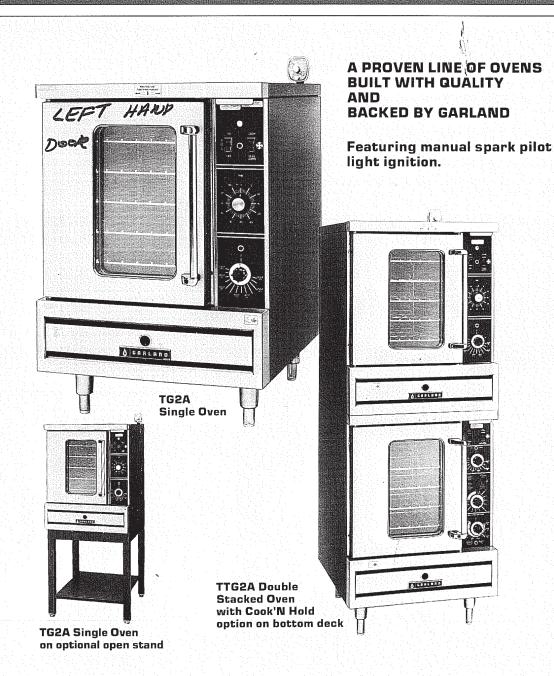


TRENDSETTER GAS HALF SIZE CONVECTION OVEN



QUALITY BAKING AND ROASTING Compact proven performance with big production and less maintenance. Suited for specialty shops, restaurants, take-out and fast food operations, or anywhere space is at a minimum, and maximum food preparation results are required. Quick to pre-heat - fast to recover.

SPECIFICATIONS

CONSTRUCTION: Heavy duty modular construction with smooth easy to

SERVICE: Full front service and maintenance to all parts, including fan and motor, through removable panels.

OVEN: Useable interior size 14-1/4" (362mm) wide x 20-3/4" (527mm) deep x 20" (508mm) high. Maximum rack capacity ten on 1-1/4" (32mm) centers. Five chrome plated racks supplied with each oven. Oven accommodates 12" x 20" steam table pans, 13" x 18" bun pans and 14" x 21" muffin pans. Muffle oven cavity completely sealed and constructed of heavy gauge die formed steel with large coved corners for smooth air flow and highly efficient transfer of heat. Interior surface finished with dual coat porcelain enamel. Oven chamber fitted with adjustable vent to control moisture. Durable warp proof door is stainless steel front and back with insulated handle and centered dual pane thermal inspection window.

BURNERS: High performance two burner package with thermo-magnetic pilot system providing 100% safe shut off of ignition pilot light and oven burner. Gas pressure regulator supplied for natural and LP gas ovens only.

IGNITION: Manual spark ignites constant burning 100% safety pilot.

CONTROLS: Heavy duty snap action thermostat 200°F [93°C] -500°F (260°C), with temperature lamp. Accurate 60 minute timer. Power On/Off rocker switch with lamp. Fan is operated by a rocker switch with Cook and Cool Down settings.

CONTROL PANEL: Of durable cleanable porcelain enamel with large easy to read markings graduated in Celsius and Farenheit. Recessed, and located in coal zone for protection of controls.

CONVECTOR FAN AND MOTOR: Located at back of oven for more even heating. Operated by a rocker switch with cool down feature. Whenever door is open during operation, safety switch turns off fan.

Fan powered by 1/20th hp self lubricating sealed ball bearing motor internally protected from thermal overloads, and cooled with an exclusive

VENTING: Units must be adequately vented to operate properly.

STANDARD FINISH: Stainless steel front and charcoal baked enamel top, sides and back. Porcelain enamel control panel. Adjustable chrome

OPTIONAL FINISHES: Stainless steel top, sides and back, specify when ordering.

OPTIONAL FEATURES AND ACCESSORIES:

☐ Cook'N Hold "CH" allows you to cook and automatically hold meats at low temperatures, with the versatility to convert to a standard convection oven when needed. Not recommended for accurately timed baking. To specify use suffix "CH". Example: TG2A CH

CONTINUOUS CLEAN OVEN - Catalytic porcelain enamel, allows

maintenance of a clean oven interior with a minimum of effort.

☐ OPEN STAND - 28" (711mm) high with square tubular legs, and bottom shelf is charcoal baked enamel finish. Optional stainless steel finish and casters, add 4-1/2" (114mm) to height.

□ DIRECT FLUE DIVERTER COLLAR - With 6" (152mm) oval connection,

no additional charge, specify.

□ TIMER - Electric 12 hour limit with buzzer.
□ CASTERS - 4-1/2"(114mm) dia. two swivel with brakes at front, two stationary. Do not use on TTG2A model on combustible base.
□ DOOR - Right hand opening, no additional charge, specify.
□ SOLID DOOR - Stainless steel, recommended for roasting, no charge.
□ BACK ENCLOSURE. Standard on stainless steel finish increases dentitions.

INSTALLATION NOTES

☐ BACK ENCLOSURE - Standard or stainless steel finish, increases depth by 1"[25mm], and includes extended body sides.

ADD-A-DECK - Stacking kit including gas manifold piping and flue extension fittings for field additions.

INPUT CHART - NATURAL GAS
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Model No.	B.T.U. Inputs Per Hr.	Gas Inlet	Elec. Cord 120 Volt Single Phase	Motor
TG2A	45,000	ONE 3/4"	ONE@ 2.3 AMPS	ONE 1/20 HP
TTG2A	90,000	ONE 3/4"	TWO@ 2.3 AMPS	TWO 1/20 HP

COMBUSTIBLE WALL CLEARANCES For reduced

clearances refer to CAN1 B149 Installation Code GAS PRESSURE REQUIRED supply pressures

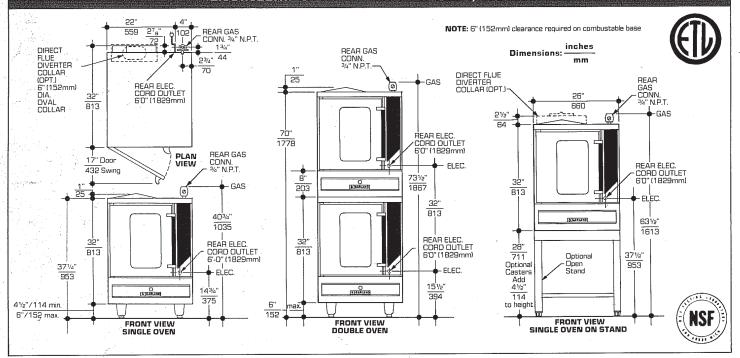
SIDES 1/2" (13mm) 7"[17Amm]

BASE Non-Combustible NATURAL 7" WG PROPANE

GAS INPUT RATINGS - Ratings shown are for natural gas installations up to 2000 feet (610m) above sea level B.T.U. input ratings must be derated for high altitude installations. Specify altitude of project if over 2000 feet (610 metres). For other gases specify type, calorific value, specific gravity and pressure at appliance.

Note: When ordering specify type of gas to be used.

ENGINEERING DATA – MODELS TG2A, TTG2A



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

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