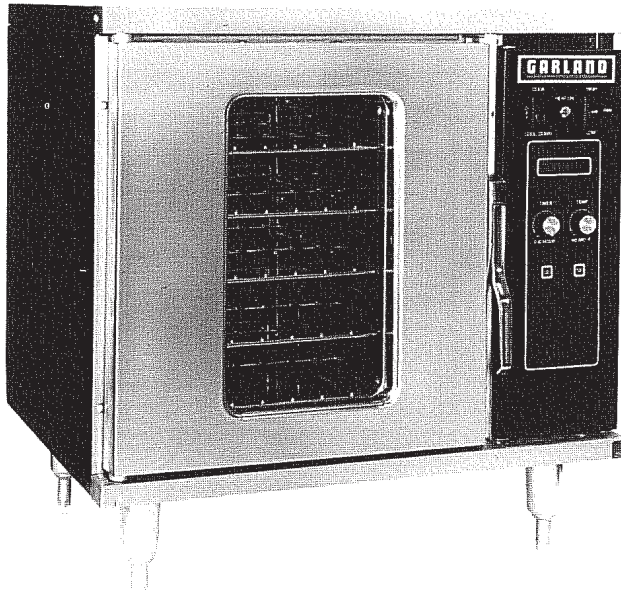


Item #: \_\_\_\_\_

# GARLAND

**Model # UCO-G-5, UCO-G-25**  
**Product Name: Ultimate Convection Oven,**  
**Half Size, Gas**



**Model # UCO-G-5**



## **Specifications:** **General —**

Space saving, counter model, half size convection oven designed for versatility in product application, maximum productivity, ease in operation and cleaning. Provides consistent results. Can be used in preparing baked goods such as biscuits, muffins, and cookies; convenience items including hot dogs, hamburgers and pizzas, as well as frozen entrees, roasts and vegetables.

## **Standard Features:**

- One Year Limited Parts and Labor Warranty
- Stainless Steel Front, Black Powder Coat Epoxy Sides, Top and Back
- Porcelain Enameled Oven Cavity
- Electronic Controls with:
  - Cook Temperature Controls with a range of 140° F (60° C) to 500° F (260° C)
  - Cook Count Down Timer — Max 12 hrs.
  - Timer/Temperature Digital Display
- Single Speed 1/4 HP Fan Motor
- Electronic Spark Ignition
- Forced Air Combustion Burner — 25,000 BTU Input Per Cavity
- Side Mounted Latched Door w/Double Pane Thermal Window
- Five (5) Oven Racks w/Stops with 11 Position Rack Guide
- 6" (152mm) NSF Approved Chrome Plated Legs
- Service Accessibility from Front

## **Optional Features:** (Additional Charge)

- Six (6) Set Points Programmable Memory Control
- 28" (711mm) High Open Base with Shelf and Eleven (11) Position Rack Supports
- 28" (711mm) High Cabinet Base with Door and Eleven (11) Position Rack Supports
- Additional Oven Racks
- Solid Stainless Steel Door
- Set of Four (4) Casters
- Two Speed Fan with 1/4 HP Motor

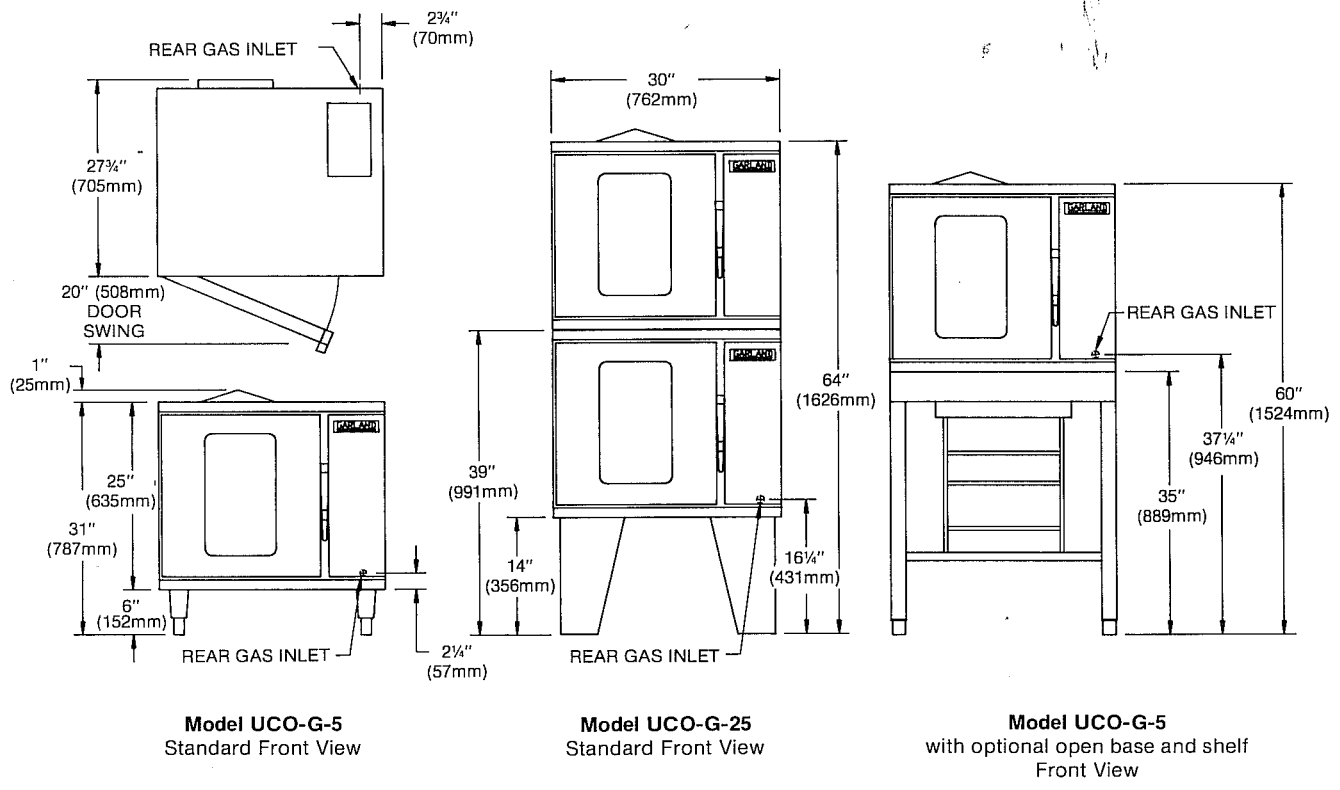
**WELBILT™**

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

**Model # UCO-G-5, UCO-G-25**  
**Product Name: Ultimate Convection Oven, Half-Size, Gas**

**GARLAND**

**Dimensions and Specifications**



Model No.	Interior Dimension (per deck)			Input Chart - Nat. Gas		Electrical Specifications	
	W	H	D	BTU/HR	Gas Inlet	120V/1 Phase	Motor
UCO-G-5	16" (406mm)	20 1/4" (514mm)	21 1/8" (536mm)	25,000	One @ 3/4" NPT	One @ 6.2 AMPS	1/4 HP
UCO-G-25	16" (406mm)	20 1/4" (514mm)	21 1/8" (536mm)	50,000	Two @ 3/4" NPT	Two @ 6.2 AMPS	1/4 HP

**SHIPPING INFORMATION**

MODEL	LBS (Kg.)
UCO-G-5	350 LBS (158 Kg)
UCO-G-5 w/open base	425 LBS (193 Kg)
UCO-G-25	720 LBS (326 Kg)
Entry Clearing: Crated: 32" (813mm)	Uncrated 30" (762mm)

**INSTALLATION NOTES**

Specify Gas Type when Ordering

Gas input ratings shown are for installations up to 2000 Ft. (610m) above sea level. BTU input ratings must be derated for high altitude installations.

Manifold Pressure:  
 NAT 4.5" WC  
 LP 10.0" WC

Combustible Wall Clearances:  
 Sides 1/2" (13mm) Back 6" (178mm)  
 Base: Non-Combustible

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