



PHASE ONE SERIES

GAS CONVECTION OVEN

Model #DG-100 Full Size Single Deck

STANDARD FEATURES

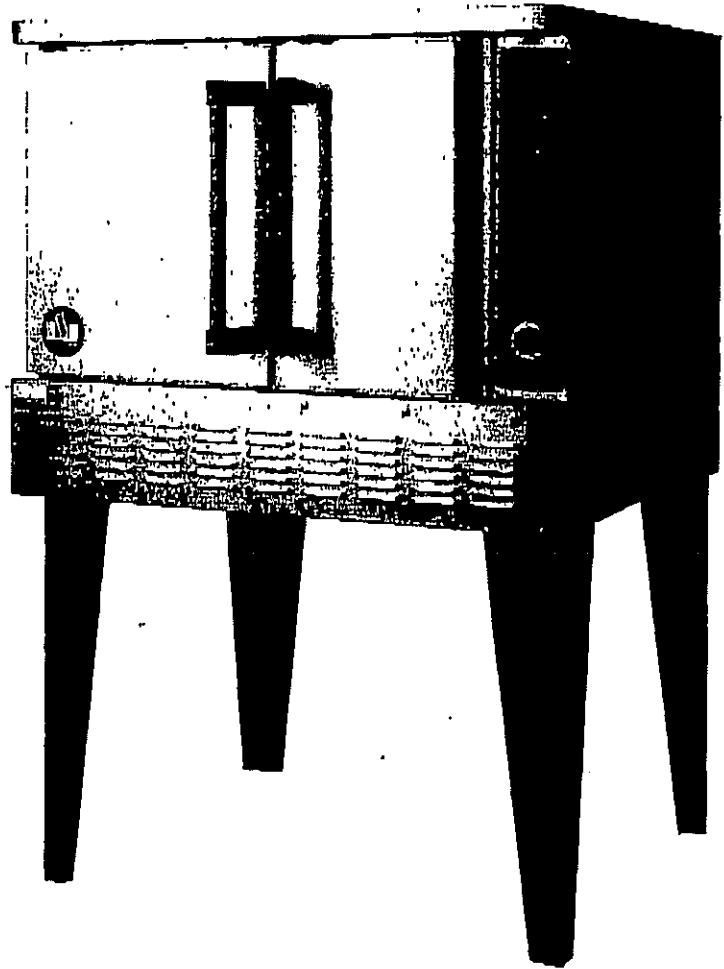
- Mechanical Controls with 150° F (65° C) to 500° F (260° C) Temperature range
- One Hour Manual Spring-loaded Timer
- Total of 80,000 BTU's
- One Half (1/2) HP single speed fan motor (1725 RPM 60 HZ)
- Automatic Pilot System with 100% safety shut-off
- Porcelain Enameled oven cavity with coved corners
- Stainless Steel front, black powder coat epoxy sides, top, back and legs
- 60/40 independent solid door design
- Five (5) oven racks with 11 position rack guide
- Pressure Regulator
- One Year Parts and Labor Warranty

OPTIONAL FEATURES

- Electronic Ignition
- Two Speed Fan with 1/2 HP motor (1140 & 1725 RPM 60 HZ)
- Stainless Steel Exterior
- Stainless Steel Legs
- Window in left door with lights
- Windows in both doors with lights
- Dependent Doors
- Continuous clean oven interior
- Stainless Steel oven interior
- Canopy Diverter (black powder coat epoxy or stainless steel)
- Direct connect vent (specify single or double deck oven)
- Perforated main back (black powder coat epoxy or stainless steel)
- Swivel Casters, set of four (4) with front brakes
- Open base with rack guides and shelf
- Extra Oven Racks
- Gas flex hose and quick disconnect
- 50 cycle wiring
- 208/240 volt motor only

TYPE OF GAS

- Natural
- Propane
- Elevation Above 2,000 Ft. - Specify _____ ft.



Model #DG-100



SHORT FORM SPECIFICATIONS

Shall be U.S. Range Phase One Series Full Size Single Deck Gas Convection Oven designed as a general purpose oven with basic features for baking, roasting 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.

Model DG-100 with a total BTU/HR rating of 80,000 when used with natural/propane gas. Finish to be stainless steel front and black powder coat epoxy sides, top, back and legs.

Model #DG-100 Full Size Single Deck

Model No.	Interior Dimensions			Exterior Dimensions			Ship Wt.
	W	H	D	W	H (w/legs)	D	Lbs/Kg
DG-100	29" (736mm)	20½" (520mm)	28¾" (723mm)	40" (1016mm)	62" (1575mm)	43" (1092mm)	700 (315 Kg)

Model No.	Input Chart - Natural Gas		Electrical Characteristics	
	BTU-HR	Gas Inlet	120V/1 Phase	Motor
DG-100	80,000	One @ ½" NPT	One @ 6.2 Amps	One @ ¼ HP

Standard Electrical Specifications Includes Motor Requirements

Note: If unit is on casters, add 5" (127mm) to overall height for single deck.

Installation Notes

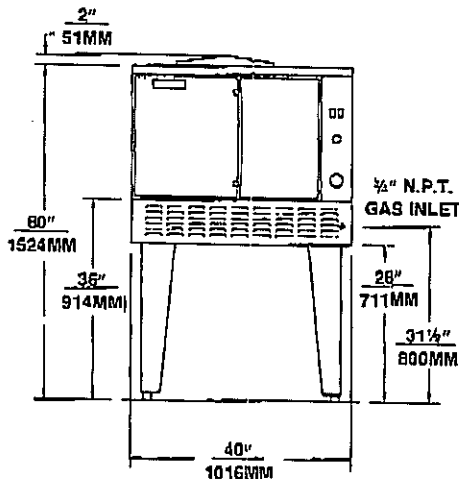
Combustible Wall Clearances

Side: 6"
Back: 6"

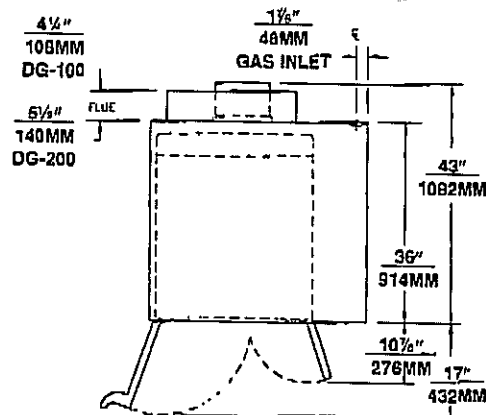
Unit must be installed on legs provided for proper air circulation.

Gas Input Ratings shown here are for installations up to 2000 ft. (610m) above sea level. BTU input ratings must be deflated for high altitude installations.

Manifold Pressure
Nat 4" WC
LP 10" WC



DG-100



SINGLE OVEN

Each deck supplied with 6 ft. power supply cord.

- NOTE:**
- Many local codes exist and it is the responsibility of the Owner and Installer to comply with those codes.
 - U.S. Range reserves the right to change or improve specifications without notification.
 - These appliances are intended for commercial use by professionally trained personnel.



U.S. Range

A WELBILT COMPANY

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Form #DG-100
Printed 3/94
Printed in U.S.A.
Manufactured and Assembled in U.S.A.