



U.S. Range

Quantity: _____ Item No.: _____

PHASE ONE SERIES

GAS CONVECTION OVEN

Model #DG-200 Full Size Double Deck

STANDARD FEATURES:

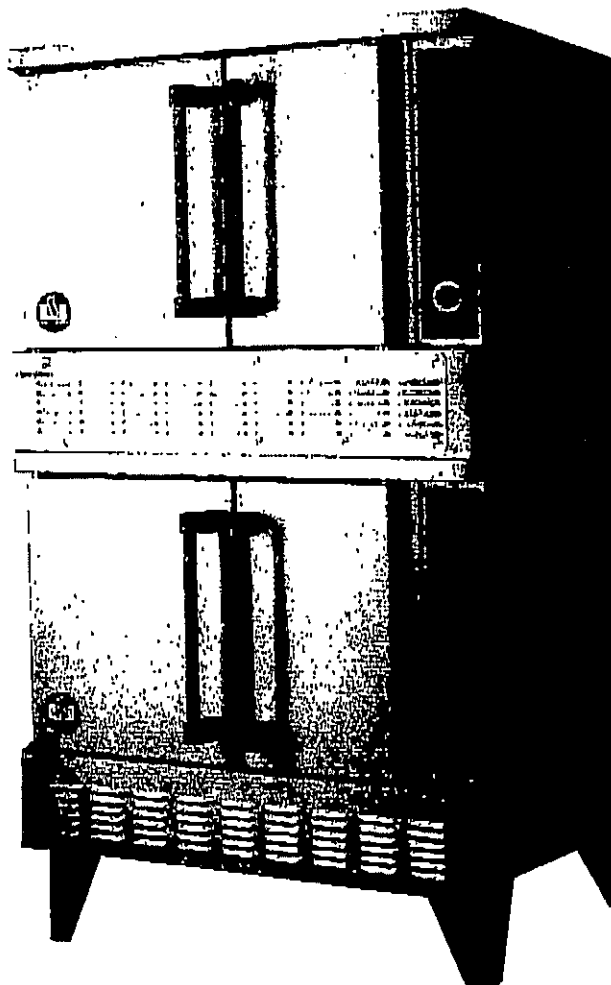
- Mechanical Controls with 150° F (65° C) to 500° F (260° C) Temperature range
- One Hour Manual Spring-loaded Timer
- Total of 80,000 BTU's per deck
- One Half (½) HP single speed fan motor (1725 RPM 60 HZ)
- Automatic Pilot System with 100% safety shut-off
- Porcelain Enameled oven cavity with covered 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 ½ 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-200



SHORT FORM SPECIFICATIONS

Shall be U.S. Range Phase One Series Full Size Double 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-200 with a total BTU/HR rating of 160,000 when used with natural/propane gas. Finish to be stainless steel front and black powder coat epoxy sides, top, back and legs.

PHASE ONE SERIES

GAS CONVECTION OVEN

Model #DG-200 Full Size Double Deck

Model No.	Interior Dimensions			Exterior Dimensions			Ship Wt.
	W	H	D	W	H (w/legs)	D	Lbs/Kg
DG-200	29" (736mm)	20½" (520mm)	28½" (723mm)	40" (1016mm)	74" (1880mm)	43" (1092mm)	1400 (630 Kg)

Input Chart - Natural Gas			Electrical Characteristics	
Model No.	BTU-HR	Gas Inlet	120V/1 Phase	Motor
DG-200	160,000	One @ 1" NPT	Two @ 6.2 Amps each	Two @ ½ HP each

Standard Electrical Specifications Includes Motor Requirements

Note: If unit is on casters, Deduct 1½" from overall height for double deck.

Installation Notes

Combustible Wall Clearances

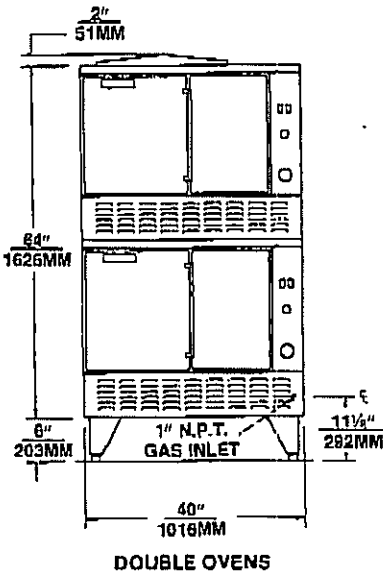
- Side: 6"
- Back: 6"

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

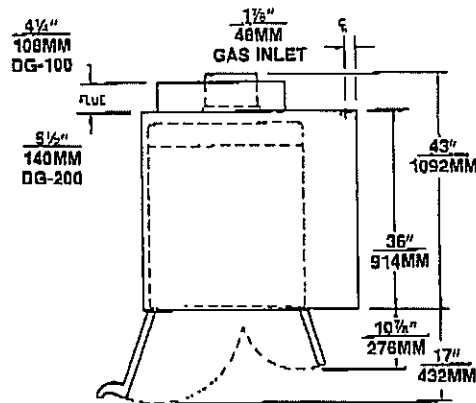
Gas Input Ratings shown here are for installations up to 2000 ft. (610m) above sea level. BTU input ratings must be deflated for high altitude installations.

Manifold Pressure	
Nat	4" WC
LP	10" WC

Specify Gas Type When Ordering



DG-200



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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