



Olympic Gold Half-Size Elec Convection Oven Models TG60 Series



Application

The Olympic Gold Half-Size series of convection ovens deliver increased productivity in a smaller footprint.

Standard Features

- 7.5kW high efficiency heating elements.
- Available Standard depth
- Single deck convection oven is 33" in height (with 4" legs).
- Patented "plug-in, plug-out" control panel - easy to service.
- Stainless steel front, sides and top.
- Single door with window.
- Coved, fastener-free, porcelain interior.
- SoftAir, two speed, 1/3hp, fan motor.
- 11-position rack guides and 5 plated oven racks.
- Solid state temperature controls.
- Forced cool down fan mode.
- Oven "ready" light-cycles with elements.

Available Controls

- SC-Standard Controls
140°F to 500°F solid state thermostat and 60 minute mechanical timer.

- CCH-Cycle/Cook & Hold Control
150°F to 500°F temperature controller with 140°F to 200°F "Hold" thermostat. Dual digital display shows time and temperature. A fan cycle timer pulses the fan.
- PC-Programmable Controls
"PLUS" Cook-and Hold Digital display, dial-in thermostat and time settings, continuous or cycle fan control, Hold mode, 5 programmable multistep cooking sequences.

Construction

Exterior finish is stainless steel front, top and sides. Back is aluminized steel. Doors are stainless steel construction, heavy-duty welded steel frame and 5/8" diameter full-length hinge pin with a single window. Heavy duty removable wire rack guides spaced on 1-5/8" centers offer 11 different rack positions. 5 wire racks provided with each oven. 1/2hp, 2 speed motor, 1725/1140 rpm blower motor. 4" legs standard.

Electrical

Terminal connections are located below oven section and are accessible from the front of the oven. These sheath type electrical heating elements located at the rear of the oven function as a single heating unit with a combined rating of 7.5 kW. Available voltages include 208, 240, 380 or 480VAC single or three phase, 50/60 Hz. Ovens equipped with 480VAC single or three phase heating elements use 240VAC controls and motors and do not require separate lead wires.

Heating

Oven heating is regulated by an adjustable solid state thermostat control. Blower fan circulates air within the cavity "scrubbing" heat to the oven interior for even heat distribution within the cavity. Manual reset high limit temperature control protects the oven from overheat condition.

Controls

Located on the front, at right side of oven, away from heat zone. Removable panel opens downward for easy servicing.

Warranty

Product warranty includes one year parts and labor.

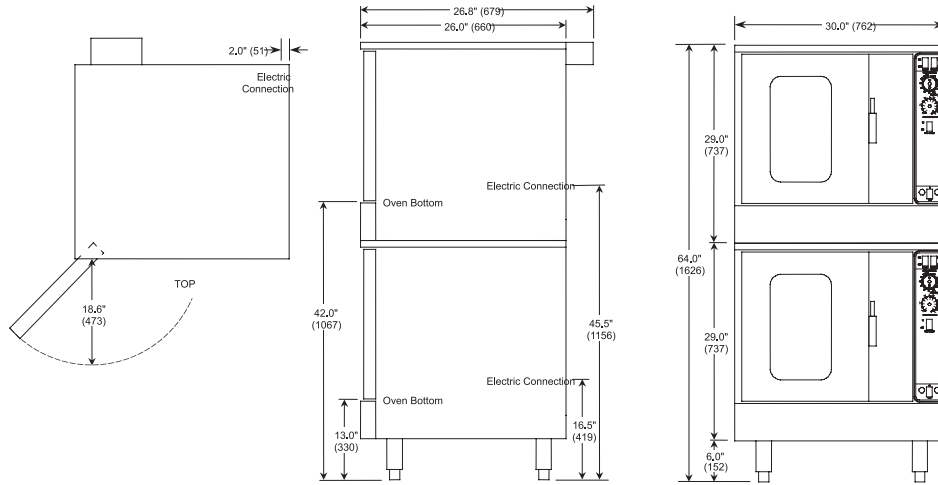
Approximate Weights

Approximately 420 lbs. shipping.

Options

- Solid stainless steel door
- Available with or without window.
- Swivel caster-front with locks.
- Bolt down flanged feet.
- Continuous cleaning interior.
- Open rack or pan guides.
- Stainless steel exterior bottom.
- 12 hour Cook-and-Hold timer
- Double stacked units shipped knocked down.

Olympic Gold Half-Size Elec Convection Oven Models T60 Series



MODELS	Oven Interior			Rack Clearance		Shipping Crate				
	Width	Depth	Height	Width	Depth	Width	Depth	Height	Volume	Weight
TG60	15.8" (400)	21.3" (540)	20" (508)	13" (330)	21" (533)	55" (1397)	69" (1753)	45" (1156)	99.9 cu. ft. (2.83 cu. m.)	850 lbs (386 kg.)

Note: When shipped on legs, crated height is 69" (1753 mm)

UTILITY INFORMATION:

- Standard: 1/3 horsepower, 2-speed motor, 1725/1140 r.p.m.

Electrical Data		Amps Per Line				
		1 phase		3 phase		
(Each Oven)	Voltage		X	Y	Z	Nuet.
7.5 kw	208 VAC, 60 HZ	72	48	48	52	0
Heating	220-240 VAC, 50 HZ	62	40	40	36	0
Elements	240 VAC, 60 HZ	66	42	42	38	0
And	380/220 VAC, 50 HZ	40	24	24	28	0
Controls	415 240 VAC, 50 HZ	68	22	22	24	4
	480 VAC, 60 HZ	36	22	22	18	4

CONSTRUCTION (BIDDING) SPECIFICATIONS:

Commercial Electric Convection Oven

- Exterior Finish:** Oven front, sides and top stainless steel. Back aluminized steel.
- Door:** Single oven door operated by a single handle. Stainless Steel interior and exterior. Heavy duty welded steel frame. 5/8" diameter pivot rod with hinge pins, field reversible door, top and bottom door latches.
- Oven Interior:** Porcelain enamel finish.
- Rack and Rack Guides:** Bright plated heavy duty removable wire rack guides spaced on 15/8" centers offer 11 different rack positions. 5 bright plated heavy-duty wire racks provided with each oven.
- Electrical System:** Terminal connections are located below oven section and are easily accessible from the front of the oven. Three sheath-type electrical heating elements located at the rear of the oven function as a single heating unit with a combined rating of 7.5 KW.

- Blower Fan and Motor** 1/3 hp. 2-speed motor, 1725/1140 r.p.m. Motor mounted to right side.
- Oven Heating:** Oven heating is regulated by an adjustable solid state thermostat control. Blower fan circulates air within the cavity scrubbing heat from the electric heating elements and transferring heat to the oven interior for even heat distribution within the cavity. Manual reset high limit temperature control protects the oven from overheat condition.
- Moisture Vent:** Internal oven moisture can be regulated by varying the opening of a moisture vent
- Control Panel:** Located on front, at right side of oven, away from heat zone. Panel hinges down for easy servicing.
- Leg Options:** casters or flanged feet.
- Oven cannot be operated without fan in operation.**

MISCELLANEOUS INFORMATION

- Clearances from combustibles: Top-0", bottom-0", right side-0", left-2".
- Check local codes for fire and sanitary regulations.

**INTENDED FOR COMMERCIAL USE ONLY.
NOT FOR HOUSEHOLD USE.**

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