

Standard Depth and Deep Depth Gas Convection Ovens



351FGCD100(L/N), 351FGCD10DD(L/N), 351FGCD20(L/N)K, 351FGCD2DD(L/N)K

REVISED 02/2026

Table of Contents

Critical Information.....	2
Hazard Statements	3
Specifications	5
Initial Setup	6
Installation	6
Assembly	7
Cleaning	9
Operation	10
Maintenance	12
Troubleshooting	13

Critical Information

- **Lighting:** This oven is equipped with an electric ignitor. If the unit fails to light after 4 seconds, the oven will automatically turn off the gas flow. Wait 5 minutes before attempting to ignite again to properly allow gas to dissipate.
- **Regulator:** The provided regulator is only capable of stepping pressure down from a maximum of 13" W.C. for LPG and 7" W.C. for natural gas. If the incoming exceeds this number, please use additional restricting devices.
- **Clearance:** The oven is required to have at least 6" of clearance on all sides and 2" of clearance on the rear.



WARNING: Improper installation, adjustment, alteration, service, or maintenance can cause property damage, injury, or death. Read the installation, operating, and maintenance instructions thoroughly before installing or servicing this equipment.



Conforms to ANSI-Z83.11
Certified to CSA STD. 1.8
Conforms to NSF STD. 4

Hazard Statements

KEY SAFETY WARNINGS

SYMBOLS



WARNING – To prevent personal injury or damage.



CAUTION – Hot surface, burn risk.

WARNING – Read Manual

- Read the manual before operating and keep for future reference.
- Thoroughly read all sections to properly understand how to operate, clean, and maintain the oven.
- Failure to properly read the instructions can lead to injury or fire.

WARNING – Residual Heat

- Equipment may remain hot after power indicators are off.
- Be aware that the equipment may be hot, even though the pilot light is not on.
- Do not assume the unit is cool simply because indicators are off.
- Touching the equipment when it is hot could result in burns.

WARNING – Ensure Proper Grounding

- Improper grounding creates significant electric shock and injury risks.
- Always plug the appliance into a properly grounded three-prong outlet without removing or altering the grounding prong.
- Avoid using adapters or modifying the grounding prong in any way.
- Electric shock or injury may occur from failure to follow grounding instructions.

WARNING – Use Qualified Personnel

- Improper installation or maintenance by unqualified individuals creates electrical hazards and increased risk of injury or property damage.
- Do not attempt to modify, install, adjust, or maintain the appliance yourself, as only trained and qualified personnel should perform such tasks.
- Avoid DIY electrical work or modifications without proper training and certification.

FIRE AND EXPLOSION HAZARDS

WARNING – Keep Away from Flammables

- Flammable materials near heat-producing appliances create fire and explosion risks, resulting in severe damage or injury.
- Do not store or use flammable or explosive liquids, gases, or objects near the appliance.
- Avoid placing combustible materials, chemicals, or pressurized containers in the vicinity of the appliance.

WARNING – Use Safe Installation Surfaces

- Combustible materials near the appliance can ignite and cause fires.
- Ensure that any nearby walls, partitions, or kitchen furniture are made of non-combustible materials or are properly protected with heat-resistant materials.
- Avoid installing the appliance near unprotected wood, plastic, or other combustible surfaces.
- Fire hazards may result from inadequate protection of combustible surfaces.

WARNING – Maintain Clear Installation Area

- Flammable substances and ignition sources increase fire risk around heat-producing equipment.
- Keep the appliance and its installation area clear of any flammable substances or sources of ignition.
- Avoid storing papers, cleaning supplies, or other combustible items near the appliance.

GENERAL SAFETY

WARNING – Follow Operating Instructions

- Operating outside manufacturer guidelines can cause equipment malfunction and user injury.
- All users must read and follow the instructions provided in the manual.
- Avoid using the appliance in ways not specified in the operating instructions.
- Malfunction or injury may occur from improper operation.

WARNING – Supervise Inexperienced Users

- Individuals with limited capabilities may not understand appliance hazards and operating procedures.
- Do not allow people with physical, sensory, or mental disabilities, or those lacking the necessary experience and knowledge, to operate the appliance without close supervision and sufficient instruction.
- Avoid unsupervised use by individuals who may not fully understand safe operating procedures.
- Injury or damage may occur from misuse by inexperienced operators.

WARNING – Protect Children

- Children may not understand appliance dangers and could be injured through contact or misuse.
- Always keep children away from the appliance.
- Avoid allowing unsupervised children near the operating equipment or its controls.
- Injury or malfunction may occur from unsanctioned child interaction with the appliance.

Specifications

	351FGCD100L	351FGCD100N	351FGCD10DDL	351FGCD10DDN
Gas Type	Liquid Propane	Natural Gas	Liquid Propane	Natural Gas
Manifold Pressure	10" WC	4" WC	10" WC	4" WC
Overall Dimensions (Single Oven)	38"W x 42"D x 57"H		38"W x 47"D x 57"H	
Overall Dimensions (Stacked Ovens)	38"W x 42"D x 66.8"H		38"W x 47"D x 66.8"H	
Oven Chamber Dimensions	29"W x 21.6"D x 20"H		29"W x 26.4"D x 20"H	
BTU/Oven	50,000 BTU			
Total Power/Oven	14.65kW			
Voltage/Oven	120V			
Amps	5.9 Amps			
Temperature Range	150-500°F			
Fan Speed (High)	0.5 HP			
Fan Speed (Low)	0.14 HP			
Weight (Single Oven)	403.45 lb.		487.22 lb.	
Clearance	6" Sides, 2" Rear			

- **NOTE:** 351FGCD20/351FGCD2DD ovens consist of two like 351FGCD100/351FGCD10DD ovens. Please see the spec table above for the individual oven and cavity specifications.
- **NOTE:** Each oven requires its own electrical connection.
- **NOTE:** You cannot convert voltages with these units. If you have the wrong voltage, you will need to purchase a unit with the correct voltage.

Initial Setup

INSPECT THE PACKAGING

1. **Check for External Damage:** Inspect the exterior of the packaging for signs of dents, tears, or punctures.
2. **Open the Box Carefully:** Use scissors or a box cutter to carefully slice through the tape or seals on the box.
3. **Check for Damage:** Once the box is open, inspect the machine for any visible damage.
4. **If Damaged, Contact Manufacturer:** If you find damage, contact the manufacturer immediately with photos of the damage.

PLACEMENT

- Place the unit on a stable surface near an electrical outlet.
- Level placement is crucial for the unit to work effectively.
- **CAUTION** – To reduce the risk of fire, the appliance is to be mounted on floors of noncombustible construction with noncombustible flooring and surface finish and with no combustible material against the underside thereof, or on noncombustible slabs or arches having no combustible material against the underside. Such construction shall in all cases extend not less than 2" beyond the equipment on all sides.

ELECTRICAL CONNECTION

- **Dedicated Circuit:** Use only a GFCI-dedicated circuit to power this equipment.
- **Professional Installation:** Electrical connections must be performed by a licensed and insured electrician or food service technician.

Installation

PROFESSIONAL INSTALLATION REQUIREMENTS

- **Certified Technician:** A certified and insured technician or plumber for gas installation is required to ensure safe and proper installation.
- **Regulator:** Usage of the included regulator is required for operation of the oven.
- **Proper Sealing:** Please refer to local and state guidelines to properly seal the gas connections.
- **Safety Standards:** Ensure installation adheres to local and state codes. If there are no local or state standards, please use the National Fuel Gas Code, ANSI Z223.1/NFPA 54, or the Natural Gas and Propane Installation Code, CSA B149.1.
- **Gas Type:** Conversion of this unit is possible, but the regulator and orifices will need to be changed.

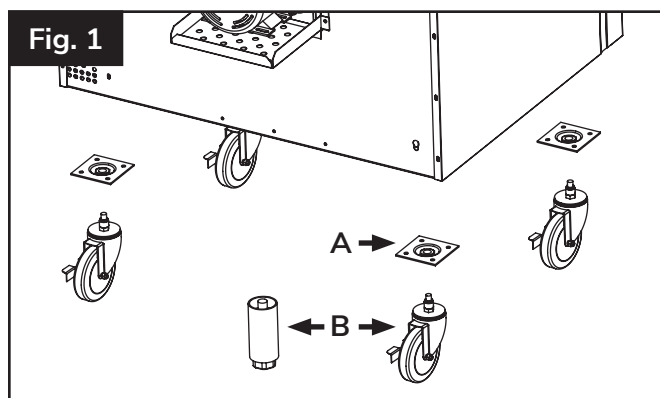
Assembly

ATTACH LEGS

- **NOTE:** It takes two people to lift the oven.
1. **Lift and Secure:** Carefully lift the oven and safely secure it in an elevated position.
 2. **Locate Legs:** Find the legs included in the box.
 3. **Bolt Attachment:** Each leg attaches to the oven using four bolts.
 4. **Secure First Leg:**
 - a. While one person holds a leg in place, screw in the first bolt. Finger-tighten.
 - b. Then, screw in the bolt diagonally opposite the first to initially secure the leg.
 - c. Once the first two bolts are finger-tight, screw in the remaining bolts.
 - d. Using a properly sized socket wrench, tighten all bolts completely.
 5. **Repeat for Remaining Legs:** Repeat steps 2-4 for any other legs.
 6. **Lower Unit:** Once all legs are properly secured, slowly lower the unit back down.
- **NOTE:** Do not push the unit around on its legs. Any movement of the oven should be completed with the oven lifted. Failure to do so can damage the legs or mounting bolts.

CASTER ONLY INSTALLATION

1. **Lift Bottom Oven:** Lift oven to a working height. Do not put upside down.
2. **Install Mounting Plates:** Using the 4 included plates (Fig. 1A), install using 4 bolts each at the 4 corners. Feet or casters (Fig. 1B) will screw into these plates.
3. **Casters:** Screw the casters into the mounting plates.



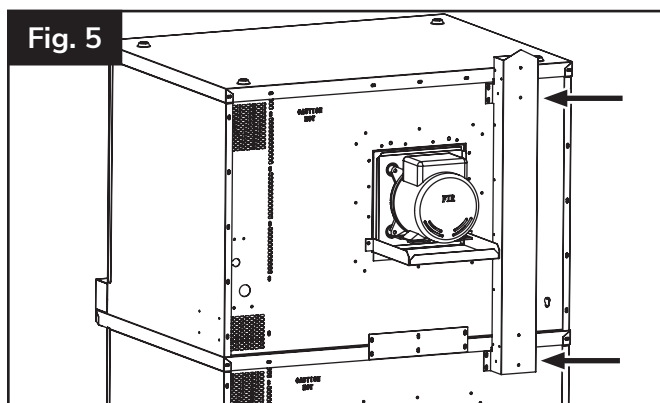
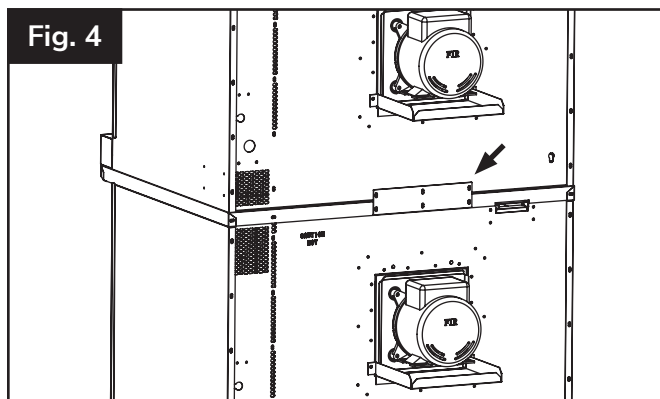
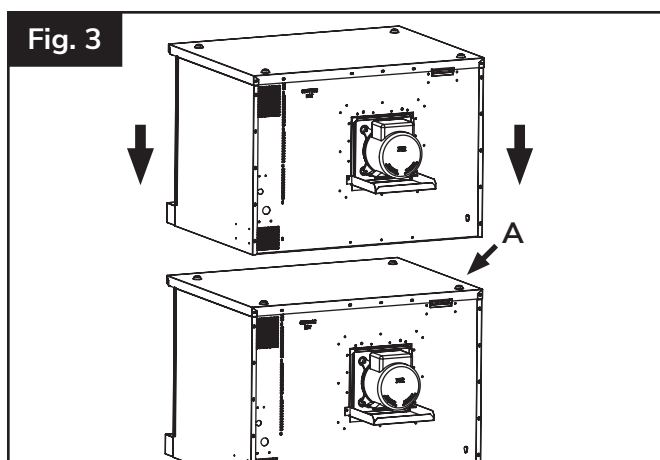
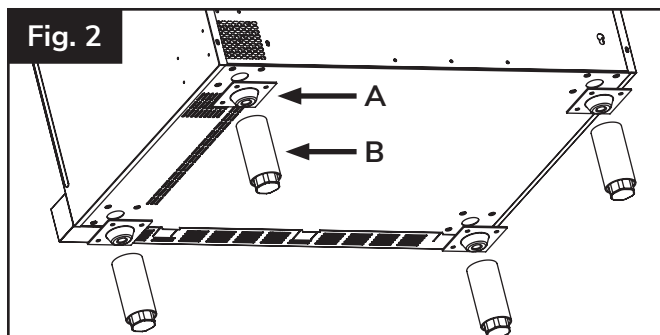
INSTALL RACKS

1. **Locate Brackets:** Find the vertical rack brackets.
2. **Orient Brackets:** Orient the brackets so that the single protruding wire points downward.
3. **Insert Wires:** Insert each of the two protruding wires into their corresponding slots on the sides of the oven. If properly attached, the brackets will stand on their own.
4. **Repeat for Other Side:** Repeat Step 3 for the other side of the oven.
5. **Add Racks:** Add racks to the preferred slots throughout the oven.

STACKING KIT

TOOLS REQUIRED:

- **Socket Wrench**
 - **Stacking Kit:** Requires two identical ovens and a stacking kit (#35117046014).
 - **Authorized Personnel:** An authorized service professional should perform stacking.
 - **Two-Person Lift:** Use at least two people to lift ovens safely.
 - **Casters:** If casters are being used for the unit stack, please install those first.
1. **Lift Bottom Oven:** Lift oven that will be on the bottom to a working height. Do not put upside down.
 2. **Install Mounting Plates:** Install the four mounting plates using 4 bolts each at the 4 corners (Fig. 2A). Feet or casters will screw into these plates.
 3. **Feet or Casters:** Select either feet or casters and screw into the mounting plates for the bottom oven (Fig.2B).
 4. **Stack Ovens:** Place the upper oven on the top of the bottom oven (Fig. 3).
 5. **Slot Alignment:** Align the top notches of the lower oven with the notches on the bottom of the upper oven. Check that oven edges are properly parallel (Fig. 3A).
 6. **Attach Units:** Attach the oven units with connecting plates and screws as shown (Fig. 4).
 7. **Attach Flue:** Connect flue extension to both ovens for proper ventilation (Fig. 5).
 8. Stacking is complete.





Cleaning

SAFETY PRECAUTIONS

- **Wear Protection:** Wear protective gloves and safety glasses to prevent contact with cleaning agents and debris.
- **Disconnect Power:** Unplug the appliance before cleaning and ensure that no electrical connection is active to prevent electrical hazards.
- **Allow Cooling:** Allow the unit to cool completely before cleaning and do not attempt to clean a hot appliance to prevent burns.
- **Verify Safety:** Inspect the appliance to ensure it is disconnected from power and safe to clean to ensure safety.

EXTERIOR CLEANING

- **Clean Surfaces:** Wipe the exterior surfaces with a damp cloth and mild detergent.
- **Use Gentle Materials:** Use only non-abrasive cloths and cleaners to avoid surface damage.
- **Dry Thoroughly:** Dry surfaces thoroughly with a soft cloth after cleaning to prevent water damage.

INTERIOR COMPONENT CLEANING

- **Remove Components:** Remove all food trays and racks from the oven.
- **Clean Interior:** Clean interior surfaces using a cloth or sponge dampened with warm water and mild detergent.
- **Avoid Harsh Chemicals:** Avoid abrasive pads or harsh chemicals which may damage internal coatings or components.
- **Clean Accessories:** Remove trays and accessories, wash them separately with warm soapy water, and rinse thoroughly.
- **Clean Heating Elements:** Wipe heating elements carefully with a dry cloth if accessible and only when completely cool.
- **Ensure Complete Drying:** Ensure all components are completely dry before reassembling and reconnecting the appliance to prevent electrical issues.

Operation

OVERVIEW OF INTERFACE AND CONTROLS

Power Switch:

Switch ON to use the oven; switch OFF when done using the oven.

Time Display Panel:

Shows the remaining time left.

Time Knob:

Rotate to increase or decrease the amount of time for the alarm. Press in the knob to silence alarm.

Fan Mode Switch:

COOK Mode: The fan runs continuously except when the doors are open. The fan does not cycle with the operation of the burners.

COOL Mode: The fan runs continuously even if the doors are open. To rapidly cool the oven after cooking is completed, open the doors and switch the fan mode to COOL.

Temperature Display Panel:

Shows the set temperature.

Temperature Knob:

Rotate to increase or decrease the temperature. Press in the knob to see current temperature.

Fan Speed Switch:

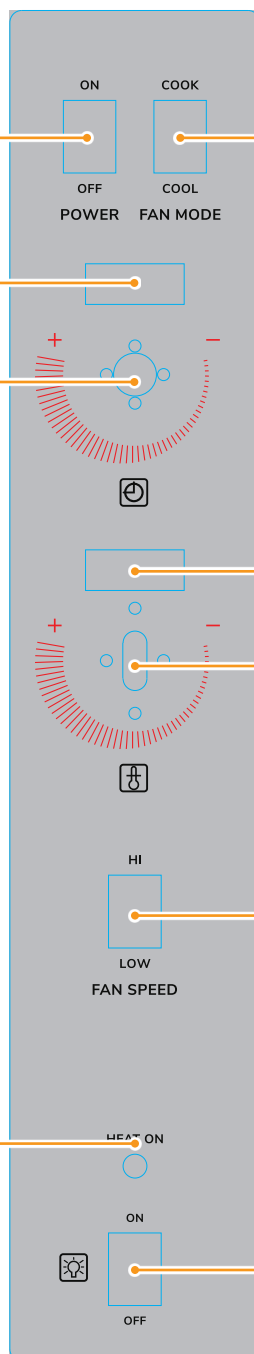
Use to select fan speed (HI or LOW). The appropriate speed is determined by the type of food being cooked.

HEAT-ON Indicator:

Lights up when the heating element is on and will blink yellow while the oven preheats.

Oven Interior Light Switch:

Press to turn on the light. The light is controlled independently.



STARTUP PROCEDURES

- **Power On:**
 1. Ensure the unit is plugged into a grounded three-prong receptacle.
 2. Inspect the area around the unit to confirm it is free of flammable or explosive materials.
 3. Press the Power switch to turn on the unit.
- **Allow Warm-up:** Wait 3-5 minutes, or as indicated, for the blinking yellow indicator to turn solid, signaling that the oven has completed lighting up and reached stable heating.

MAIN OPERATION INSTRUCTIONS

- **Standard Operation:**
 1. Turn the FAN MODE switch to "COOK."
 2. Set the desired temperature using the Temperature Control Knob.
 3. Set the operating duration with the Timer Dial.
 4. Wait for the yellow heating light to become solid.
 5. Begin using the unit as needed.

SHUTDOWN PROCEDURES

- **Normal Shutdown:**
 1. Turn the Timer Dial to OFF or let the timer run out.
 2. Turn the Temperature Control Knob to MIN.
 3. Press the Power switch to shut down the unit.
 4. Wait until the device has cooled before unplugging it.
- **Alternative Mode:** Turn the FAN MODE switch to "COOL" and open the doors to quickly cool the oven after use.
- **NOTE:** Choose a FAN MODE:
 - COOK: Fan runs continuously with doors closed.
 - COOL: Fan runs with doors open for rapid cooling.
- **Emergency Shutdown:** Flip the main switch to the "OFF" position. Switch off the power source if necessary and unplug the unit from the outlet.

Maintenance

CUSTOMER MAINTENANCE

DAILY TASKS:

- **Clean Exterior Surfaces:** Wipe down the unit using a soft, damp cloth. Do not use abrasive cleaners or solvents to maintain cleanliness.
 - **Tools / Materials Required:** Soft cloth, mild detergent, water.
 - **Warning Signs:** Dust accumulation, residue, or stains on surface.
 - **Consequences of Neglect:** Dirt buildup can impair unit operation or cause damage to surfaces.
- **Inspect for Damage:** Check for cracks, loose parts, or foreign objects around intake / exhaust areas to identify potential problems.
 - **Tools / Materials Required:** Visual inspection.
 - **Warning Signs:** Unusual sounds, reduced performance.
 - **Consequences of Neglect:** Potential equipment failure or safety hazard.

MONTHLY TASKS:

- **Inspect Power Cord:** Check for any fraying, cuts, or exposed wires to identify electrical hazards.
 - **Tools / Materials Required:** Visual inspection.
 - **Warning Signs:** Sparks, intermittent power, burning smell.
 - **Consequences of Neglect:** Electrical shock or fire hazard.

PROFESSIONAL MAINTENANCE

- **Conduct Electrical Safety Check:** Verify grounding and check for voltage irregularities to ensure electrical safety.
 - **Tools / Materials Required:** Multimeter, safety gloves.
 - **Warning Signs:** Inconsistent power delivery, tripped breakers.
 - **Consequences of Neglect:** Electrical hazard or damage to components.
- **Replace Worn Components:** Replace any signs of wear or degradation in connectors or mechanical parts to maintain reliability.
 - **Tools / Materials Required:** Replacement parts, screwdrivers, wire cutters.
 - **Warning Signs:** Loose connections, scorch marks, unusual resistance, or overheating.
 - **Consequences of Neglect:** Increased risk of electric shock, system failure.

Troubleshooting

SYMPTOM	CAUSES	SOLUTIONS
Unit does not power on.	Power cord disconnected.	Check power cord connection and ensure outlet has power.
	Internal fuse blown.	Contact authorized service technician for fuse replacement.
Unit is not heating properly.	Incorrect installation near flammable or heat-sensitive materials.	Reinstall appliance near noncombustible, heat-resistant surfaces per safety guidelines.
	Obstructed airflow or venting.	Inspect and clear any blockages from air vents or exhausts.
Electrical shock risk detected.	Grounding prong removed or damaged plug.	Ensure plug is undamaged and properly grounded in three-prong outlet.
	Appliance used with incorrect power source.	Verify outlet meets appliance grounding and voltage requirements to ensure proper electrical connection.
Burning smell or smoke during use.	Appliance operated near flammable materials.	Turn off appliance immediately and relocate to safe, approved area free of flammable objects to prevent fire hazard.
	Internal electrical problem or faulty component.	Disconnect power and contact authorized service technician to address electrical issues.
Unusual noise or vibration.	Installation on an uneven or unstable surface.	Adjust or reposition appliance to ensure it is on a level, stable surface.
	Internal mechanical issue.	Contact authorized service provider to inspect and repair components.
User unable to operate the appliance safely.	User lacks experience or physical ability.	Provide supervision and proper instruction before use to ensure safe operation.
	Children attempting to operate the appliance.	Restrict access and ensure children are kept away from the appliance at all times to protect children from harm.