



ASC-4G

THE PLATINUM SERIES GAS CONVECTION OVEN



ASC-4G
WITH OPTIONAL STATIONARY OVEN STAND
AND PAN RACK WITH SHELVES - 5003489

- Superior baking and roasting capability with the patented, transverse-flow burner system that prevents any need to rotate pans in order to cook evenly.
- 50,000 BTU burner enhances the even distribution of heat for rapid heat recovery and maximum efficiency.
- The controlled velocity of convected air is exclusive to the Platinum Series and prevents the possibility of product damage from high velocity air movement.
- 1/2" rear gas connection with combination gas pressure regulator and safety solenoid system.
- Electronic spark ignition system.
- An exclusive, lowered flue exit maximizes the utilization of flue heat prior to discharge from the oven.
- A dependent ⁶⁰/₄₀ door system includes solid stainless steel doors and a double pane thermal window door to view the lighted oven interior.
- Door opens beyond a 120-degree angle for easier loading; include a spring-loaded, bronze roller assembly to provide a positive, pressure-lock seal; and a heavy-duty door hinging system.
- Durable, low maintenance stainless steel door gaskets.

The Platinum Series gas convection oven features solid welded construction and an angle iron frame. The oven interior is constructed of porcelain enamel with coved corners and a heavy duty, 14 gauge bottom liner. It is supplied with six (6) chrome plated wire shelves with 2 removable side racks and 12 shelf positions spaced at 1-3/4" (43mm). The transverse-flow burner system generates a total connected energy load of 50,000 BTU's per hour and is furnished with a heavy-duty, 3/4 hp, two-speed fan motor. Control includes a 100°F to 500°F (38°C to 260°C) thermostat; and a 60-minute count-down timer. The control features an oven cool-down function, oven-ready indicator light, and an audible signal when time has expired. The oven is supplied with 25" (635mm) legs with bullet feet.

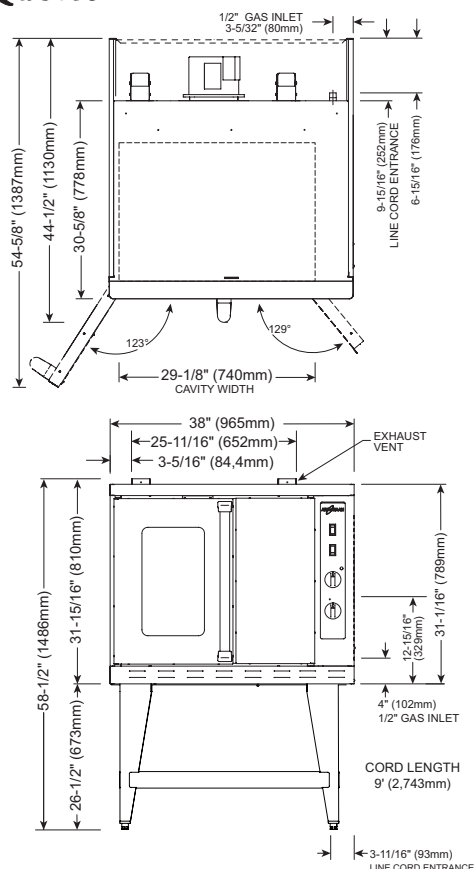
☐ **MODEL ASC-4G:** MANUAL CONTROL, PORCELAIN ENAMEL INTERIOR

☐ **MODEL ASC-4G/e:** ELECTRONIC CONTROL WITH FOOD PROBE, PORCELAIN ENAMEL INTERIOR

FACTORY INSTALLED OPTIONS

- | | | |
|---|--|--|
| <ul style="list-style-type: none"> • Gas Type Choices <ul style="list-style-type: none"> ☐ Natural ☐ Propane • Door Choices <ul style="list-style-type: none"> ☐ Window, standard ☐ Solid, optional | <ul style="list-style-type: none"> • Electrical Choices <ul style="list-style-type: none"> ☐ 120V • Leg Choices <ul style="list-style-type: none"> ☐ 25" (635mm) Bullet Feet, standard [5003784] ☐ 25" (635mm) Seismic Feet, optional [5003785] ☐ 6" (152mm) Seismic Feet, optional [5003795] ☐ 6" (152mm) Bullet Feet, optional [5003794] | <ul style="list-style-type: none"> • Interior Choices <ul style="list-style-type: none"> ☐ Porcelain, standard ☐ Stainless Steel, optional |
|---|--|--|





DIMENSIONS H x W x D
EXTERIOR: 58-1/2" x 38" x 44-1/2" (1486mm x 965mm x 1130mm)
INTERIOR: 24" x 29-1/8" x 25" (610mm x 740mm x 635mm)

GAS: GAS TYPE MUST BE SPECIFIED ON ORDER		
CONNECTED ENERGY LOAD: 50,000 Btu/hr		
MANIFOLD SIZE: 1/2" NPT		
	<u>NATURAL</u>	<u>PROPANE</u>
MANIFOLD PRESSURE:	5.0" W.C.	10.0" W.C.
MINIMUM INLET PRESSURE:	7.0" W.C.	11.0" W.C.
MAXIMUM CONNECTED PRESSURE: 14.0" W.C.		

ELECTRICAL			
VOLTAGE	PHASE	CYCLE/HZ	AMPS
120	1	60	7.5
9' (2743mm) cord with plug included: NEMA 5-15P 			

MINIMUM CLEARANCE REQUIREMENTS		
	COMBUSTIBLE SURFACES	NON-COMBUSTIBLE SURFACES
BACK	0" (0mm)	0" (0mm)
LEFT SIDE	2" (51mm)	0" (0mm)
RIGHT SIDE	2" (51mm)	2" (51mm)
FROM GREASE PRODUCING EQUIPMENT	6" (152mm)	6" (152mm)
RECOMMENDED SERVICE ACCESS: 20" (508mm) RIGHT		

INSTALLATION REQUIREMENTS				FACTORY INSTALLED OPTIONS	
— This appliance must be installed level and must not be installed in any area where it may be affected by steam, grease, dripping water, high temperatures, or any other severely adverse conditions. — Mobile appliances must be installed with a flexible connector and secured to the building structure by means of a restraining device (NOT FACTORY SUPPLIED). — Hood installation is required (CHECK LOCAL CODES).				☐ DIRECT VENT KIT (TO VENT DIRECTLY TO OUTSIDE) 5003797	
				STACKING HARDWARE SEE INDIVIDUAL STACKING COMBINATION SPECIFICATION SHEETS.	
				ACCESSORIES	
				☐ COOLING RACK (ONLY) FOR OVEN STAND 5003791	
				☐ REAR ENCLOSURE PANEL , Stainless Steel 5005876	
PRODUCT\PAN CAPACITY				SHELF, OVEN RACK	
72 lb (33 kg) MAXIMUM 45 qts (43 liters)				☐ INTERCHANGEABLE WITH COOLING RACK SH-26795	
12 (twelve): 18" x 26" x 1" FULL-SIZE SHEET PANS				STAND, STAINLESS STEEL	
				☐ Mobile with Cooling Racks & Casters 5003786	
				☐ Stationary with Cooling Racks & Bullet Feet 5003489	
WEIGHT				☐ Stationary with Cooling Racks & Seismic Feet 5003787	
NET 393 lb (178 kg)					
SHIP 465 lb (211 kg)					
CRATE DIMENSIONS: 45" L x 49" W x 49" H (1143mm x 1346mm x 1246mm)					
MINIMUM ENTRY CLEARANCE: 31-15/16" (810mm) UNCRATED					

