

ECOMAX FGC100 SERIES Gas Convection Oven



STANDARD FEATURES

- Stainless steel front and top
- Height adjustable legs
- Stainless steel doors with double pane windows
- Dimensions: 38" w x 43" d x 58" h
- 54,000 BTU/hr. burner per deck
- Electric spark ignition
- 1/2 H.P. two speed oven blower motors: 120/60/1 with 6' cord and plug
- Solid state adjustable controls adjust from 150°F to 550°F
- Oven Interior: 28.7" w x 25.6" d x 19.7" h
- 60 minute timer with audible alarm
- Oven cool switch for rapid cool down
- Porcelain enamel on steel oven interior
- Three oven racks per deck
- 3/4" rear gas connection
- Voltage: AC120V/60HZ
- NG Consumption: 1.55m³/h
- LPG Consumption: 1.22kg/h
- One year limited parts and labour warranty

MODELS

- ▶ **FGC100** - Single Deck Gas Convection Oven

NOTE: OPTIONAL STACKING KIT AVAILABLE TO STACK TWO OVENS

OPTIONS

- Second year extended limited parts and labour warranty
- Stacking kit with casters

ACCESSORIES

- Extra oven rack(s)
- Flexible gas hose with quick disconnect & restraining device
- Downdraft flue diverter for direct vent connection

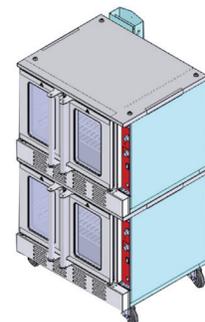
RATINGS AND CERTIFICATIONS



Conforms to ANSI
STD 283.11-2016
Certified to CSA STD
1.8-2016



Conforms to
NSF/ANSI STD.4



Item # _____

Quantity _____

C.S.I. Section 11400

ECOMAX FGC100 SERIES - GAS CONVECTION OVEN

ECOMAX FGC100 SERIES

Gas Convection Oven



IMPORTANT INFORMATION

A combination gas pressure regulator and safety solenoid system is included in this unit. Natural gas is 4.0" w.c., propane gas is 10.0" w.c.

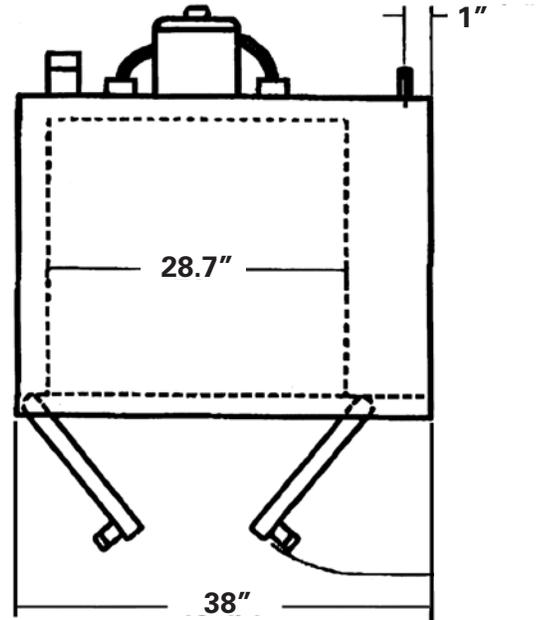
An adequate ventilation system is required for commercial cooking equipment. Information may be obtained by writing to the National Fire Protection Association, Batterymarch Park, Quincy, MA 02289. When writing, refer to NFPA No. 96.

These units are manufactured for installation in accordance with ANSZ223.1A (latest edition), National Fuel Gas Code. Copies may be obtained from the American Gas Association, 1515 Wilson Blvd., Arlington, VA 22209.

CLEARANCES	COMBUSTIBLE	NON-COMBUSTIBLE
Rear	6"	0"
Right Side	6"	0"
Left Side	6"	0"

This appliance is manufactured for commercial installation only and is not intended for home use.

SPECIFY TYPE OF GAS WHEN ORDERING.
SPECIFY ALTITUDE WHEN ABOVE 2,000 FT.



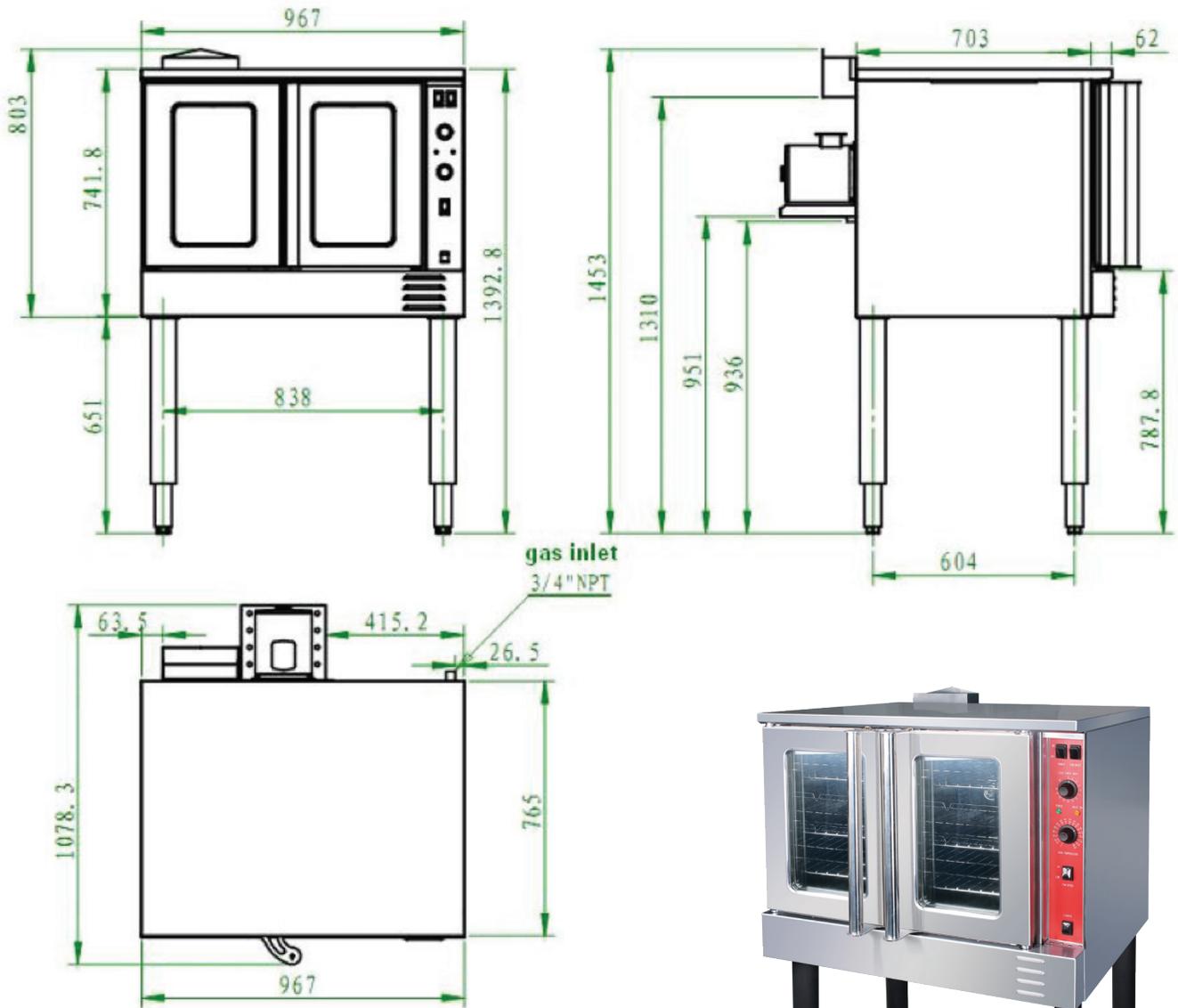
SHIPPING INFORMATION

MODEL NO.	WIDTH	DEPTH	HEIGHT	WEIGHT WITH SKID AND PACKAGING
FGC100	46.46" (1180mm)	42.13" (1070mm)	38.58" (980mm)	(NW) 403.45LBS (183KG) (GW) 590.1LBS (268KG)

ECOMAX FGC100 SERIES Gas Convection Oven



SPECIFICATIONS (mm)



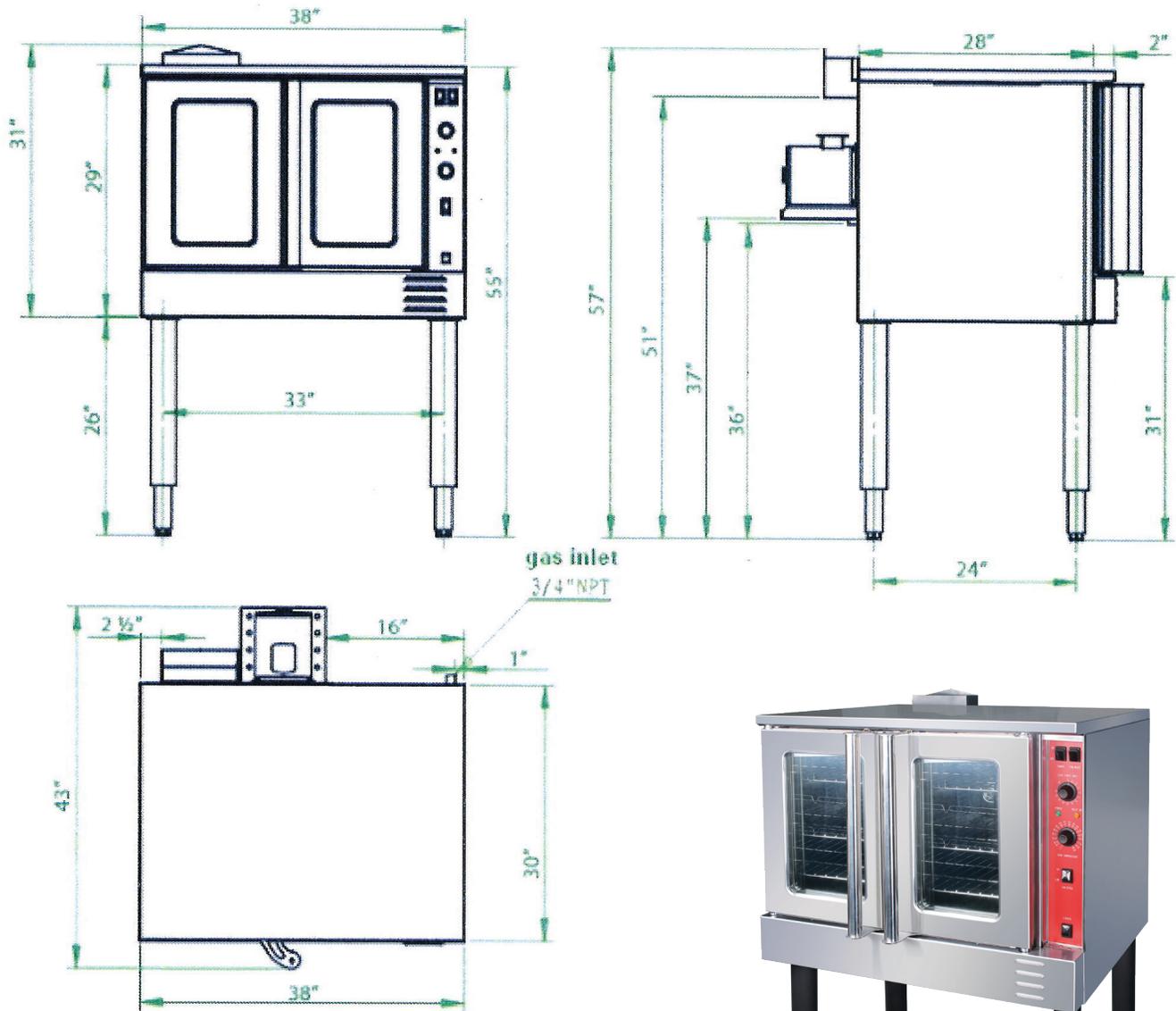
Recommended incoming gas pressure: Natural 6" W/C, LP12" W/C. The internal pressure regulator is factory set for proper operating pressure of 4.0" W/C for Natural and 1.-." W/C for LP. The operation pressure should be checked and verified upon installation.

REAR WALL CLEARANCE FROM BACK OF MOTOR: TWO INCHES (2") MINIMUM.
SIDE CLEARANCE: 6" SIDE BOTH SIDES FROM COMBUSTIBLE WALLS.

ECOMAX FGC100 SERIES Gas Convection Oven



SPECIFICATIONS (Inches)



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ECOMAX FGC100 SERIES

Gas Convection Oven



SPECIFICATIONS

General:

Gas convection oven. Basic deck is with height adjustable legs; stacking kit may be ordered separately for stacking 2-high. FGC100 single basic deck on 23 3/4" legs with feet. 26" legs can adjust an additional 1" in length.

Construction:

Stainless steel front, sides and top, painted legs. Porcelain enamel on steel oven interior. Simultaneously operated stainless steel doors with windows and one interior oven light per deck.

Oven interior measures 28.7" w x 25.6" d x 19.7" h with three oven racks per deck measuring 28 1/4" x 20 1/2".

Controls:

Temperature controls adjust from 150° to 550°F. 55-minute timer with audible alarm. Oven cool switch for rapid cool down.

Gas:

One 54,000 BTU/hr. burner per deck. Electronic spark igniter.

IMPORTANT

WHEN ORDERING

The following must be specified:

THE TYPE OF GAS

&

THE ALTITUDE

(WHEN ABOVE 2,000FT)

As continued product improvement is a policy of Hobart, specifications are subject to change without notice.