

CYCLONE SERIES GAS CONVECTION OVENS



Specifications

Full-size gas, forced air, single and double deck convection type oven. Standard specifications include 60,000 BTUH per deck, a two-speed fan with cool down and our patented wheel-within-a-wheel enhanced air flow system powered by an energy saving 1/4 HP air cooled fan motor.

Door interlock switch automatically turns the fan and burners off when the oven door is open. A manual rotary switch will turn the fan on when the door is open for quick cool-down. The 60 minute timer has a continuous ring alarm with manual shut-off. The indicator light glows when the burners are on.

The oven interior measures 29" wide (737mm) by 20" high (508mm) by 22 1/4" deep (567mm). The cooking chamber is porcelain enamel over heavy gauge steel with removable 11-position rack guides with 1 5/8" spacing (41mm) and 5 heavy-duty adjustable chrome-plated racks.

The Oven exterior measures 39" wide (991mm) by 39" deep with handles (991mm) and 41 3/8" deep with handles (1051mm) by 32" (813mm) high. Front, top, sides and trim are constructed with stainless steel. Single oven legs are 31 3/8" tall (797mm) with casters and 27 5/8" (702mm) with adjustable bullet feet and finished with Durable Black Powder Coating.

Dual doors are 60/40 split-type with double-pane thermal glass, independent operation, stainless steel seals and double mounted "Cool Touch" handles. Doors are fabricated with stainless steel inside-and-out, and fully insulated with 2" of industrial grade insulation. Units are hardwired, plug and cord are not included.

Model : BCO-G1

Model : BCO-G2

Design Features

- Energy efficient 60,000 BTUH oven combination direct/indirect forced air heat system in Natural & LP gas
- 120v, 60hz controls
- Electronic temperature control
- Stainless steel, 60/40 split independent doors, with dual mounted handles
- Stainless steel doors seals
- Double-pane thermal glass door windows
- Interior oven light
- 60-minute continuous ring timer with manual shut off
- 150°F (65°C) to 550°F (288°C) temperature range
- 1/4 HP air-cooled two-speed fan motor
- Cool down fan mode
- Burners-on and temperature-ready indicator lights
- Porcelain enamel oven interior
- 11-Position removable rack guide with 1 5/8" spacing
- 5 Heavy-duty, positive-stop, chrome-plated wire racks
- Black Powder Coated legs with adjustable bullet feet
- Stacking kit for double ovens
- Front mounted, hinged control panel for easy service access
- Heavy-duty industrial grade insulation in top, sides, back and doors
- Limited 1-year parts, labor and door warranty

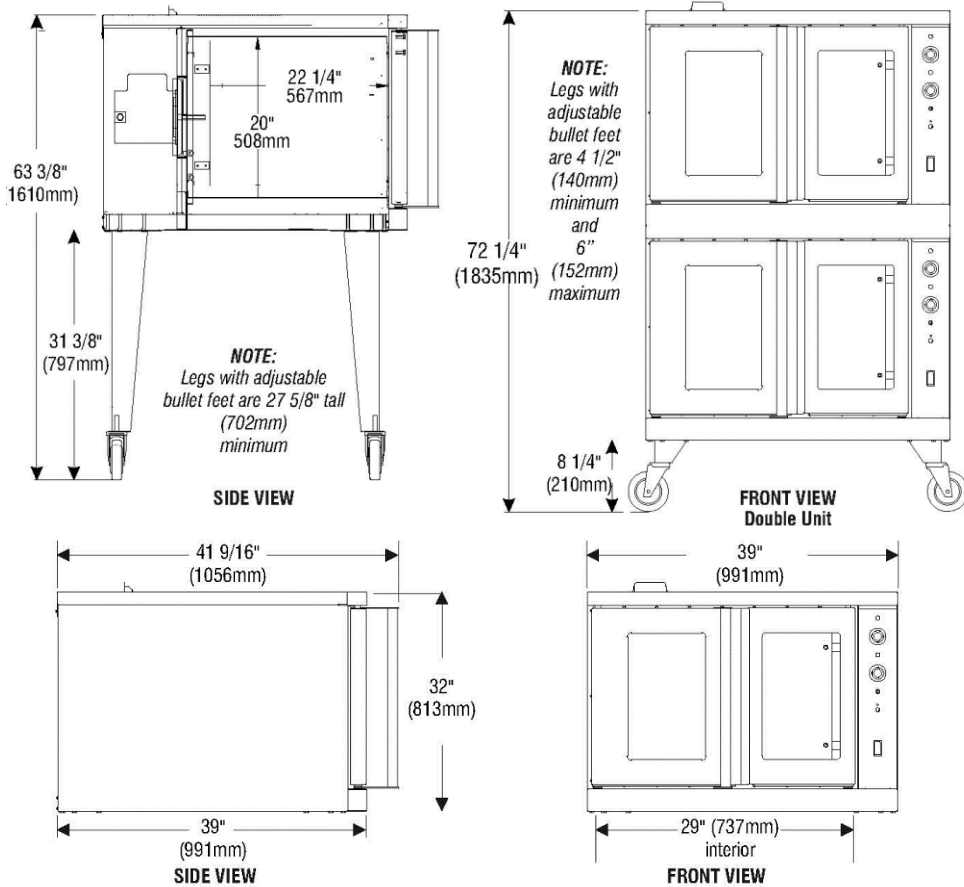
Options & Accessories

- Open rack stand with rack supports
- Black Powder coated legs with stainless steel undershelf
- Additional Oven Racks
- Heavy-duty caster set, two with casters locks
- Oven Flue
- Stainless steel legs with or without casters
- Solid Doors
- Perforated rear panel – field installation only
- International voltages

Certifications



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ALL DIMENSIONS NOMINAL

SHIPPING INFORMATION										
Model	SHIPPING WEIGHT		CARTON DIMENSIONS						Crate size	
	Lbs	Kilos	Width		Depth		Height		Cubic Feet	Cubic Meter
			In	mm	In	mm	In	mm		
BCO-G1	565	256	43	1092	48 1/4	1226	38 1/2	972	39.25	1.11
BCO-G2	Double Shipped in two cartons as per above specifications									

Gas Supply – 1/2 NPT rear connection				
	Manifold Pressure		Inlet Pressure	
	WC	Mbar	WC	Mbar
Natural	3.5	9 min	7"	17.5 min
Propane	1	25	NA	NA
Separate gas connections or external manifold required for stacked ovens				

POWER SUPPLY									
Model	BTUH	KW	HZ	Voltage	Amps	Wire	Phase	RMP-Low	RMP-High
BCO-G1	60,000	17.58	60	120	3.5	2	1	900	1,725

MINIMUM CLEARANCES				
	Vent Hood		Direct venting	
	Inches	mm	Inches	Mm
Left Side	1	25	3	76
Right Side	1	25	1	25
Rear	3	76	3	76
Suitable for installation on combustible floors when installed on factory supplied legs or casters				

SPECIFICATIONS						
OVERALL DIMENSIONS						
Model	Width		Depth		Height	
	In	mm	In	mm	In	mm
BCO-G1	39	991	41 9/16"	1056	63 3/8"	1610
BCO-G2	39	991	41 9/16"	1056	72 1/4"	1835

Continuous product improvement is a policy of Bakers Pride Oven Company. Therefore, specifications and design are subject to change without notification