

GAS COMBINATION OVENS

CCOG-52 CCOG-72 CCOG-102



CCOG-52 w/Optional Stand

Gas, Boilerless Combination Ovens:

The Bakers Pride Cyclone combination oven gives you the flexibility of using moist heat, dry heat or a combination of both to produce the optional cooking conditions for a wide variety of foods.

Control Specifications:

1. Power-On Indicator
2. On/Off Switch and Cooking Mode Selector
3. Heating-On Indicator
4. Temperature Control selector
5. Timer Control Selector
6. Humidity Selector
7. Fan Speed Control Selector



Standard features include:

- AISI 204 Stainless Steel Oven Cabinet with rounded corners for easy cleanup.
- Easy to operate mechanical controls
- 2-speed, reversing fan motor of even temperature cooking.
- Interior lighting for illuminating product.
- Double-glazed, ventilated door and glass assembly for cool exteriors and easy cleaning.
- Height-adjusted feet.
- 3/4" soft water connection
- Drain – 2.90" (22mm)
- Wire Shelves

Options & Accessories

- Stands with Adjustable Feet
 - With Tray Racks
 - With Flat Shelf
- Stands with 3" Casters
 - With Tray Racks
 - With Flat Shelf
- Wire Grill/Rack
- HD Branding Rack
- 6 or 8 Chicken Gooseer Rack
- Fry Basket
- Half Size Sheet Pan
- Steam Table Pans

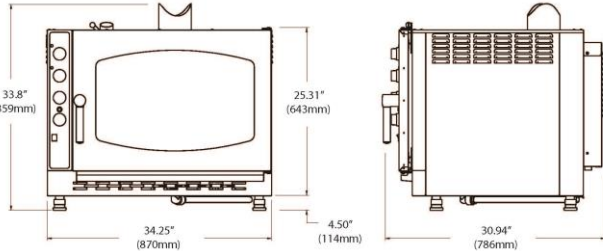
Certifications



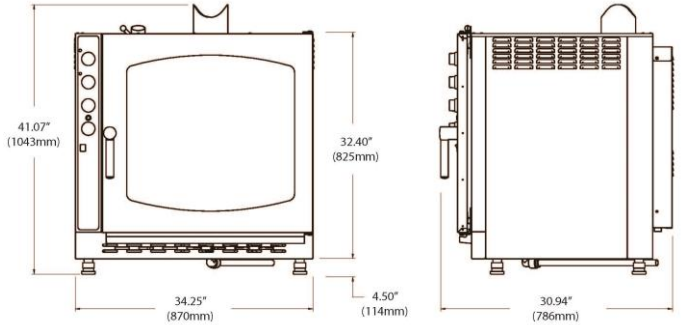
Continuous product improvement is a policy of Bakers Pride Oven Company. Therefore, specifications and design are subject to change without notification.

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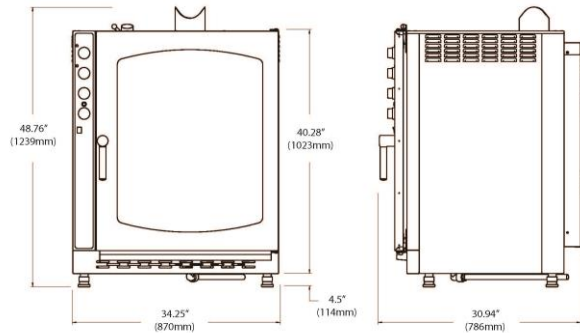
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CCOG-52



CCOG-72



CCOG-102

• Water Requirements

- Pressure 35-87PSI
- Hardness (CaCO₃) = less than 7.5 GPG (Grains per Gallon)
- TDS (Total Dissolved Solids) – Less than 100.0 mg/l (milligrams per liter)
- Free Chlorine – less than .05 mg/l
- Chlorides = less than 20 mg/l
- Chloramines = less than 0.5 mg/l
- Total Alkalinity = less than 20 mg/l
- Total Silica = less than 10 mg/l
- PH Level = 7.0 to 8.0
- (Not maintaining water quality to factory requirements voids warranty)

• Pan sizes

- CCOG-52 5 each 23.62" x 15.75" (600mm x 400mm)
Distance between pans 2.90" (74mm)
- CCOG-72 7 each 23.62" x 15.75" (600mm x 400mm)
Distance between pans 2.90" (74mm)
- CCOG-102 10 each 23.62" x 15.75" (600mm x 400mm)
Distance between pans 2.90" (74mm)

TECHNICAL SPECIFICATIONS														
Model	UNIT WEIGHT		UNIT DIMENSIONS						POWER		CLEARANCE		PAN CAPACITY	WIRE SHELVES
	Lbs	Kilos	Width		Depth		Height		Btu/hr (Propane)	ELECTRICAL	SIDE	REAR		
			In	mm	In	mm	In	mm						
CCOG-52	242.5	110	34.25	870	30.94	786	33.80	859	32,400 (28,400)	120v 60hz 1 Phase	0"	3"	5	3
CCOG-72	326.3	148	34.25	870	30.94	786	41.07	1043	54,500 (50,500)	120v 60hz 1 Phase	0"	3"	7	3
CCOG-102	352.7	160	34.25	870	30.94	786	48.76	1239	64,800 (60,700)	120v 60hz 1 Phase	0"	3"	10	5

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