

## CYCLONE SERIES GAS CONVECTION OVENS

Model : GDCO-G1

Model : GDCO-G2



GDCO-G1  
w/optional casters

### 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 without 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, synchronized operation, stainless steel seals and double mounted "Cool Touch" handle. 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.

### 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 synchronized doors, with left handed mounted handle
- Stainless steel front, top & sides
- 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 2-year parts, labor and 5 year limited door warranty

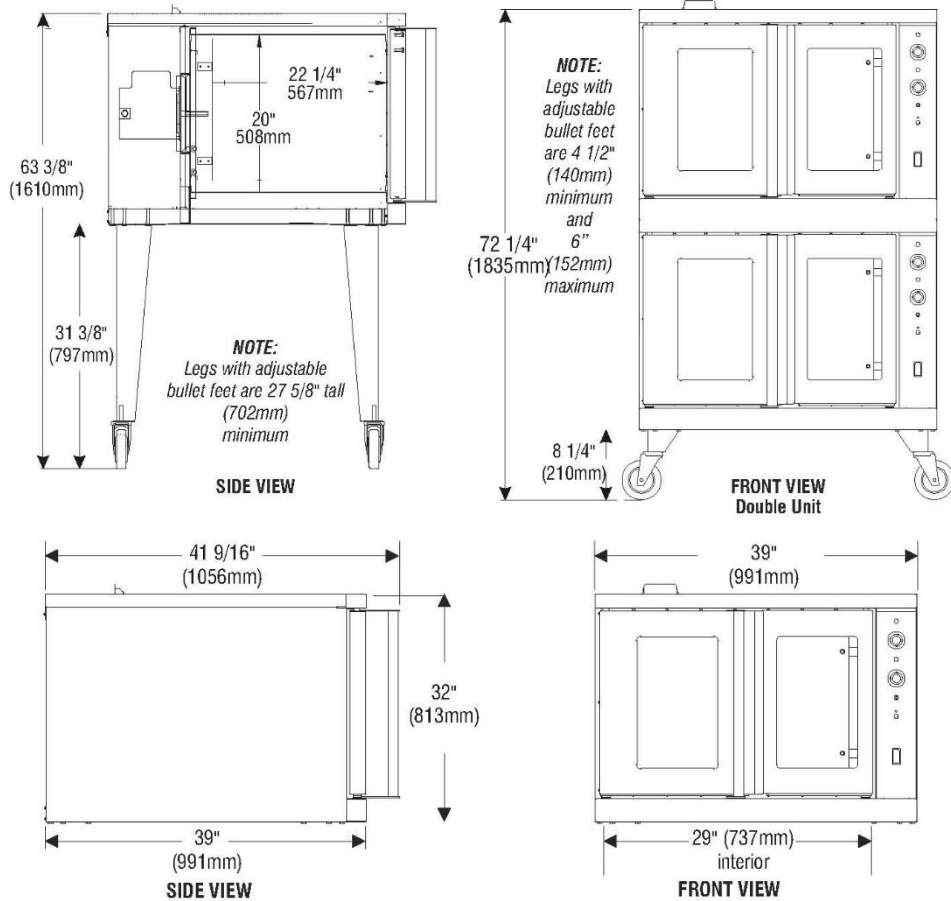
### Options & Accessories

- Open rack stand with rack supports
- Steam injection
- 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, 50hz

### Certifications



## CYCLONE SERIES GAS CONVECTION OVENS



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  |            |             |
| GDCO-G1              | 565   | 256   | 43                | 1092 | 48 1/4 | 1226 | 38 1/2 | 972 | 45.93      | 1.29        |
| GDCO-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  | 10"               | 25 max | 11"            | 27 min   |
| Separate gas connections or external manifold required for stacked ovens |                   |        |                |          |

| POWER SUPPLY |        |       |    |         |      |      |       |         |          |
|--------------|--------|-------|----|---------|------|------|-------|---------|----------|
| Model        | BTUH   | KW    | HZ | Voltage | Amps | Wire | Phase | RMP-Low | RMP-High |
| GDCO-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   |
| GDCO-G1            | 39    | 991 | 41 9/16" | 1056 | 63 3/8" | 1610 |
| GDCO-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