

Black Diamond's Full Size Gas Convection Oven is ideal for any high volume restaurant or food service establishment.

Constructed of stainless steel, this oven operates with a forced air, two speed fan motor system with a cool down feature.

The interior of the oven has a 10 position rack guide and fits full size sheet pans. Electronic controls featuring a 60 minute timer and manual temperature knob. The double pane glass doors have a interlock switch that automatically turns the fan and burners off when they are opened. Includes steel legs with a powder black finish and adjustable bullet feet.



This item meets the sanitation standards imposed by the ETL, a division of the Intertek Group.



This item meets the electrical product safety standards imposed by the ETL, a division of the Intertek Group, for use in the United States and Canada.

## **Specifications**

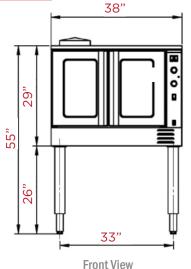
Model Number	BDCOF-54/NG
Doors	2
Racks	3
Overall Dimensions (in)	41"L x 39"W x 60"H
Interior Dimensions (in)	28.25" x 21.5" x 20"
Horsepower	1/4
Temperature Range	150°F-550°F
Voltage/Hertz/Phase	120V/60Hz/1
Total BTU	54,000 BTU
Net Weight (lbs)	403 lbs
Gross Weight (lbs)	579 lbs
Shipping Dimensions (in)	31.5" x 35" x 85"

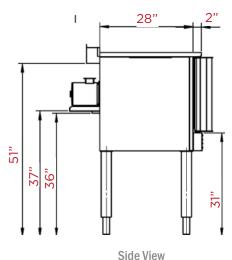


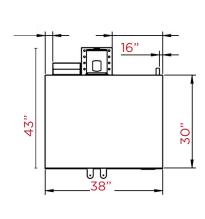
## **Features**

- · All stainless steel construction
- Double pane thermal glass windows on doors
- Steel legs with a powder black finish and adjustable bullet feet
- Doors have an interlock switch that automatically turns the fan and burners off when open
- 3/4" rear NPT gas connection
- 32" long steel legs with a durable powder black coating
- · Adjustable bullet feet
- · Optional casters sold separately
- 1/4 HP two speed fan motor
- · Cooking chamber is lined with porcelain enamel
- A 10 position guide rack with 1.5" spacing in between
- Includes 5 heavy duty adjustable chrome plated racks
- Seamless interior and corners for easy cleaning

## **Plan Views**







Top View