



THERMA-TEK RANGE CORP.
115 Rotary Drive, Valmont Industrial Park
West Hazleton, PA 18202



MGFCO-1S

FULL SIZE GAS CONVECTION OVEN - Pro-Dynamic Series

STANDARD FEATURES

- * 55,000 BTU's/hr (16kW) direct fired burner - natural and propane gas.
- * Unique air delivery system through a double-walled baffle allows for a very even bake on all rack positions.
- * Direct-fired design makes for a highly efficient oven that utilizes the maximum amount of usable heat before exiting out of the flue system.
- * Electronic ignition.
- * Fully sealed oven cavity with positive overlap door closure system.
- * Front accessible control area keeps controls cool, reducing oven failure.
- * Five chrome plated racks with 12 rack positions.
- * Side rack slides, racks, and baffles are easily removable for cleaning.
- * Dependent doors.
- * Stainless steel door gaskets.
- * Electro-mechanical controls with snap-acting thermostat (150° to 500°F)
- * Doors open 135 degrees for easy loading.
- * Full stainless steel oven interior.
- * Dual oven lights.
- * Cook/off/cool function switch (cool down with door open or closed)
- * Oven "ready" light.
- * Gas shut-off valve located on the control panel.
- * One-hour electro mechanical timer.
- * Leg kit provided with single deck oven.
- * Double stack kit comes standard with double stack unit.
- * 3/4" gas connection - regulator provided.
- * 1/2 hp, 2-speed motor - 120v 1HP - 7 amps per oven.

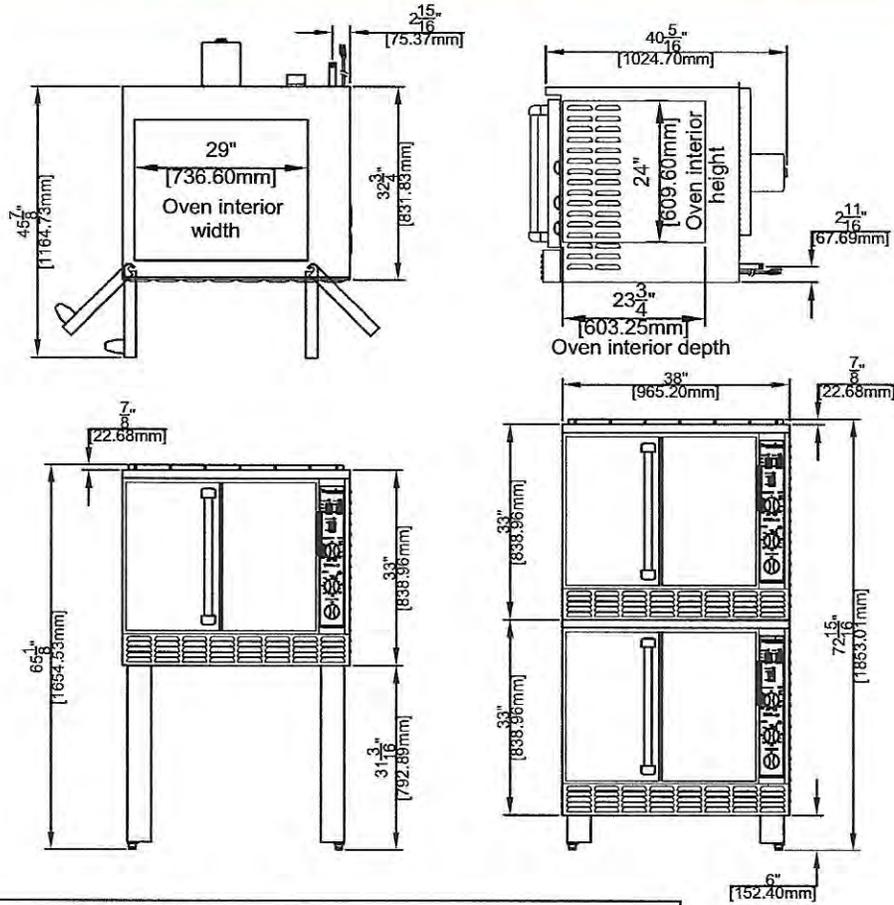
OPTIONAL FEATURES

- * Extra oven rack.
- * Vent Kit with Under Hood Diverter (when ordering vent kit specify for either MGFCO-1S or MGFCO-2S).
- * Stack Kit (Required for double stack unit).
- * Single deck casters (2 locking , 2 non-locking).
- * Double stack casters (2 locking , 2 non-locking).
- * Quick disconnect w/restraining device.
- * Optional Storage Rack Kit available on single deck only.
- Ideal for storing extra racks and holding area for product prior to baking.

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GAS REQUIREMENTS					
Operating Manifold Pressure					
Natural		Propane		Manifold Connection	Input Rating per Deck
"WC	mbar	"WC	mbar		
5	12.45	10	24.9	3/4" NPT	Total BTU/Hr 55,000
					kW 16.12

ELECTRICAL REQUIREMENTS
120V / 1PH 7 amps per oven

Model Number	Description	Total gas consumption per model		Gross Weight	
		Total BTU/Hr	kW	Lbs.	Kg
MGFCO-1S	Single deck full size gas convection oven - standard depth	55,000	16.12	650	295
MGFCO-2S	Double deck full size gas convection oven - standard depth	110,000	32.24	1300	590

NOTE: Add suffix "N" for natural gas, and "L" for propane gas.

Crated Dimensions				Entry Clearance		CLEARANCES	Sides		Back
Width	Depth	Height	Cubic Feet	Crated	Uncrated		Left	Right	
45" (1143mm)	45" (1143mm)	49" (1048mm)	57.4	46" (1168mm)	34" (863mm)	Non Combustible	0"	2"(50.8mm)	1"(35.5 mm)
						Combustible	2"(50.8mm)	2"(50.8mm)	1"(35.5 mm)

INSTALLATION NOTES

This product is NOT approved for residential use.
Please advise us of installations over 2000ft (610m) altitude.
Installation clearance reduction applies only where local codes permit.
All Therma-Tek products are covered by a one year limited parts and labor warranty.
A detailed warranty is included with the appliance or is available upon request.
Installation and/or operation by other than manufacturer's recommendations may void the warranty.
Because of continuing product improvement, these specifications are subject to change without notice.



Food Service Equipment 28UU