

Convection Oven - LPG

Model - 3990623

Powerful Performance

- Total 54,000 BTU power
- Temperature range: 150 to 550 °F
- Electric automatic thermostat for precise temperature control
- Requires natural gas and 120V electrical connection for operation

Commercial-Grade Construction

- Durable stainless steel exterior
- Easy-to-clean porcelain enamel interior

Safety Features

- Automatic ignition system for flameout protection
- Auto shutdown after 3 ignition failure attempts

Intuitive Controls

- 60-minute timer and temperature control
- Built-in convection fan with cool/cook modes and high/low speed settings

Independent Glass Doors

- 2 independent glass doors for easy visibility
- Keep the heat inside while checking on dishes

Interior Lighting

- 2 interior lights controlled from the exterior panel for easy monitoring

Convenient Capacity

- 5 adjustable wire racks
- 10 slide positions for flexible configurations
- Fits full-size food pans

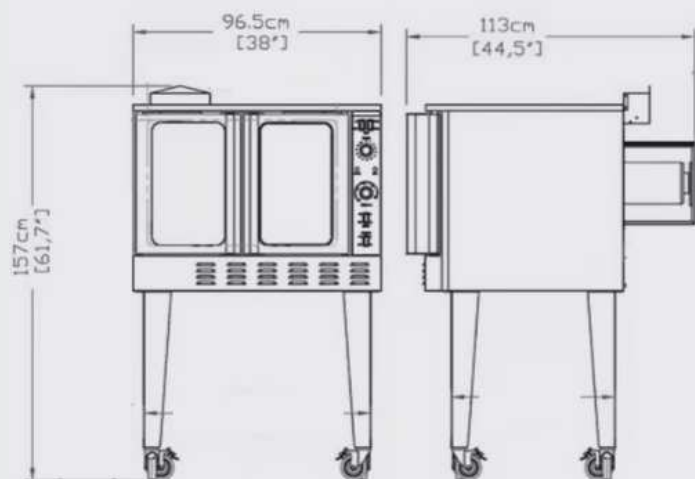
Product Dimensions

- 96.5 cm x 113 cm x 157 cm
- 965 mm x 1130 mm x 1570 mm
- 38 in x 44.5 in x 61.8 in



Installation & Safety Requirements

- 3/4" NPT rear gas connection (max 14" W.C./½ PSI)
- Gas pressure regulator included
- Natural gas operating pressure: 3.5" W.C. (recommended 7-9" W.C.)
- Propane gas operating pressure: 10.0" W.C. (recommended 11-12" W.C.)
- Adequate commercial ventilation system required
- 6" clearance required on all sides next to combustible surfaces
- Power supply: 120V, 60Hz, 1ph, includes 6' cord and plug



Note: This appliance is manufactured for commercial installation only and is not intended for home use.

Quality Industries Foodservice

156 East Main St. Auburntown, TN 37016

1-615-306-2883

edschultz@bucketofsteam.com

