

Project:	Quantity:
Model #:	Approval:

*For Commercial Use Only*

## Standard Range SR-COG-SGL Single Deck Full Size Gas Convection Oven - 54,000 BTU



### FEATURES

- Independent doors with full view windows
- 2-speed, 1/2 hp fan motor (1725, 1140 rpm)
- Porcelain enamel oven interior
- 10 position interior rack guides
- 5 nickel plated oven racks
- Electronic ignition (Fenwal)
- Electronic thermostat & manual timer controls
- Temperature range: 150°F to 500°F (66°C to 260°C)
- Control panel opens downward for easy service
- Control panel located on right side - away from burners
- Two Halogen interior lights
- Natural Gas with LP conversion kit
- Exterior: Stainless steel front, sides, and top
- Oven Ready light
- Forced "cool down" fan mode

- CSA
- cCSAus
- CSA Sanitation



**USR** Brands Group is a US supplier of premium quality commercial cooking, refrigeration and food preparation equipment. Our aim is simple. Produce industry-leading commercial restaurant equipment at reasonable prices, and back it all up with an easy to understand, no nonsense warranty that people can count on.

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## TECHNICAL DATA

### DIMENSIONS

Exterior Dimensions	38" L x 42.5" D x 32.3" H
Packaging Dimensions	42" L x 48" D x 39.4" H
Unit Weight	385 lb.
Shipping Weight	503 lb.

### ELECTRICAL

Voltage	110
Hertz	60
Phase	1
Horsepower	1/2
Plug Type	NEMA 5-15P

### COOKING

Numbers of Burners	3
Burner BTU	18,000
Number of Decks	Single
Numbers of Oven Racks	5
Temperature Range	150°F to 500°F
Total BTU	54,000
Control Type	Manual
Gas Inlet Size	3/4"
Gas Type	NG / LP

### CONSTRUCTION

Exterior Material	Stainless Steel
Interior Material	Porcelainized
Number of Legs	4

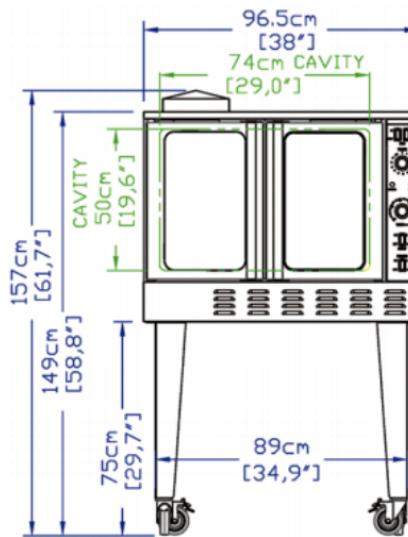
## TECHNICAL DRAWING

MODEL: SR-COG-SGL

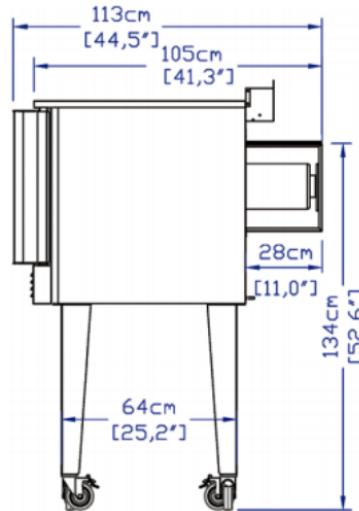
MFR MODEL:



Front View



Side View



Top View

