

O V E N S**VULCAN****GCO2D
HALF SIZE GAS CONVECTION OVEN**

Model GCO2D
shown on optional stainless steel stand with casters

**SPECIFICATIONS**

Half size gas convection oven, Model No. GCO2D, manufactured by Vulcan-Hart. Porcelain enamel on steel oven interior measures 15 $\frac{1}{4}$ "w x 21"d x 20"h. Furnished with nine position nickel plated rack guides and five nickel plated racks measuring 14 $\frac{3}{8}$ " x 20 $\frac{7}{8}$ ". Heated by 25,000 BTU/hr. gas burner. Electronic spark ignition system. Stainless steel front, sides, top and rear enclosure panel. Insulation applied to the top, rear, both sides, bottom and door. Stainless steel door with double pane window. Solid state temperature controls adjustable from 200° to 500°F. 60 minute electrical timer with continuous sounding buzzer. Single speed $\frac{1}{2}$ H.P. permanently lubricated oven blower-motor. Requires 120/60/1 power supply. 8 amps total draw. Furnished with cord and plug.

Exterior Dimensions:

30" w x 28 $\frac{1}{2}$ " d x 30 $\frac{5}{8}$ " h (4" legs and vent) 29" h (4" legs only).

CSA design certified for use in the U.S. and Canada. NSF listed.

SPECIFY TYPE OF GAS WHEN ORDERING.
SPECIFY ALTITUDE WHEN ABOVE 2,000 FT.

- GCO2D** Half size gas convection oven

STANDARD FEATURES

- Stainless steel front, sides, top and rear enclosure panel.
- Stainless steel door with double pane window.
- Cool to the touch oven door handle.
- Stainless steel oven door gaskets.
- 25,000 BTU/hr. input.
- Electronic spark ignition system.
- Solid state temperature control adjusts from 200° to 500°F.
- 60 minute electric timer with time expired buzzer.
- $\frac{1}{2}$ H.P. single speed fan motor.
- Oven cool switch for rapid cool down when door is open.
- Oven interior liners are porcelain on steel.
- Nine position rack guide with five nickel plated racks.
- 4" adjustable chrome plated legs.
- Manual shut-off valve and gas pressure regulator. $\frac{3}{4}$ " gas connection required.
- Requires 120/60/1 power supply. 8 amps total draw. Furnished with cord and plug.
- One year limited parts and labor warranty.

OPTIONS

- Set of four 16 $\frac{3}{4}$ " stainless steel legs with adjustable feet and stack set.
- Set of four 16 $\frac{3}{4}$ " stainless steel legs with casters and stack set.
- 34" stainless steel stand with legs and nine position rack storage capacity.
- 34" stainless steel stand with casters and nine position rack storage capacity.
- Additional oven racks.
- Rack hanger.
- Second year extended limited parts and labor warranty.

VULCAN

a division of ITW Food Equipment Group LLC

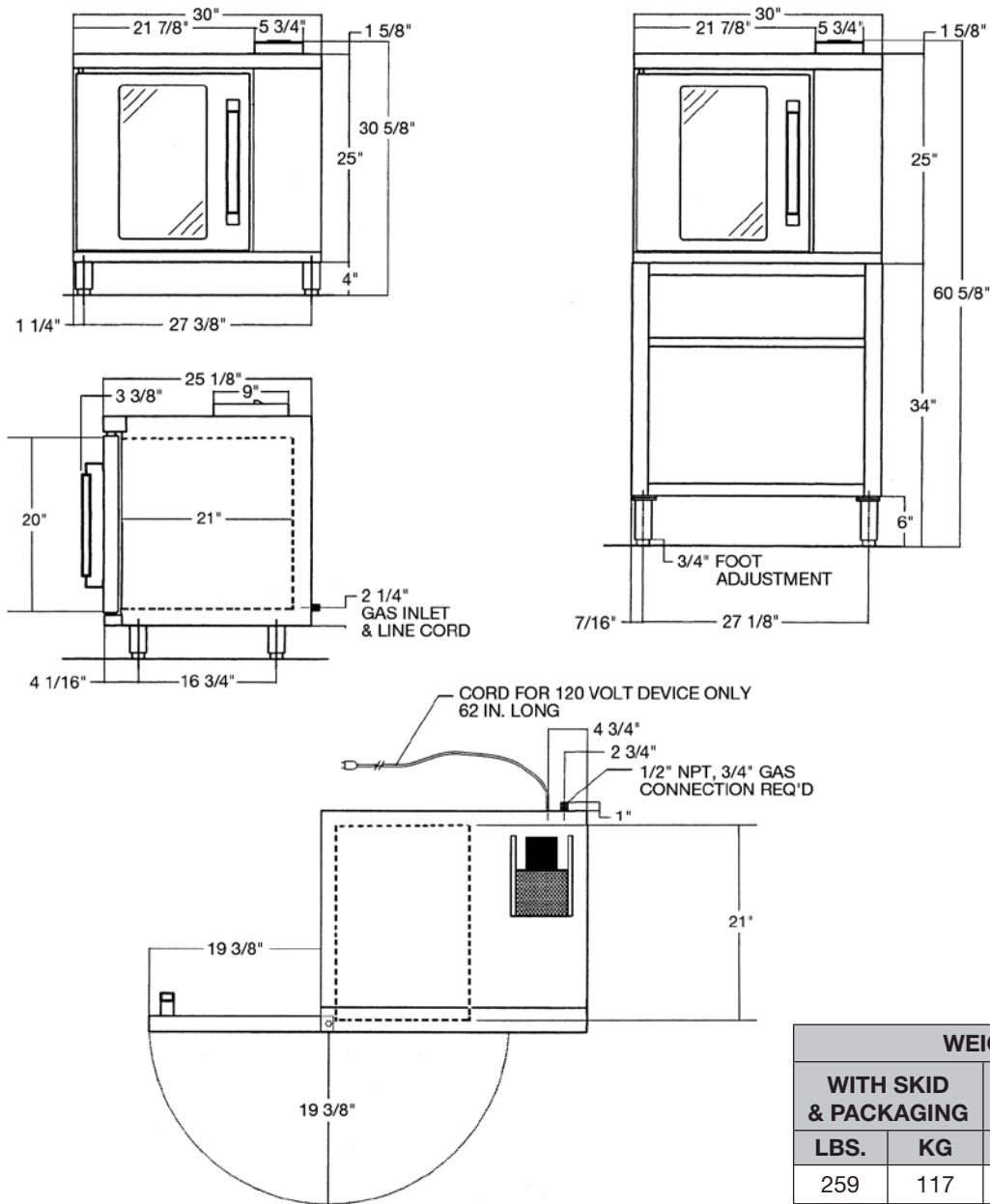
P.O. Box 696 ■ Louisville, KY 40201 ■ Toll-free: 1-800-814-2028 ■ Local: 502-778-2791 ■ Quote & Order Fax: 1-800-444-0602



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INSTALLATION INSTRUCTIONS

1. A gas pressure regulator sized for this unit is included. Natural gas 3.5" W.C., propane gas 10.0" W.C.
2. These units are manufactured for installation in accordance with ANSZ223.1 (latest edition), National Fuel Gas Code. Copies may be obtained from American Gas Association Inc., Accredited Standards Committee Z223, 400 N. Capitol St. NW, Washington, DC 20001 or the Secretary Standards Council, NFPA, 1 Batterymarch Park, Quincy, MA 02169-7471.
3. This appliance must be installed with a 3" clearance at both sides and the rear adjacent to combustible or noncombustible construction.
4. This appliance must be installed on 4" legs or a leg stand.
5. This appliance is manufactured for commercial installation only and is not intended for home use.



WEIGHT			
WITH SKID & PACKAGING		WITHOUT SKID & PACKAGING	
LBS.	KG	LBS.	KG
259	117	227	103



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NOTE: In line with its policy to continually improve its products, Vulcan reserves the right to change materials and specifications without notice.