



## Modular Cooking Compact Line Convection Gas Oven Base 36"

ITEM # \_\_\_\_\_  
MODEL # \_\_\_\_\_  
PROJECT NAME # \_\_\_\_\_  
SIS # \_\_\_\_\_  
AIA# \_\_\_\_\_

  
**Electrolux**

**Modular Cooking Compact Line  
Convection Gas Oven Base 36"**



### Modular Cooking Compact Line Convection Gas Oven Base 36"

169011 (AFFG36)

CONVECTION GAS OVEN  
BASE 36" (915 mm)

### Short Form Specification

Item No. \_\_\_\_\_

Unit to be Electrolux 36" (915 mm) Convection Gas Oven Base. Suitable for natural gas or propane gas. Special heavy duty chrome plated knobs for durability and easy cleaning. The configuration of bezels and knobs provides high level of protection against water infiltrations. Supplied with 6" (150 mm) height adjustable, removable legs. Unit may be installed on castors. 36" (915 mm) convection oven 41,000 BTU/hr (12 kW) with even heat distribution thanks to the bi-functional fan which works either continuously or synchronized with the burner. Vitreous enameled oven interior accommodates three standard Imperial full size 18" x 26" (457 mm x 660 mm) sheet pans. The interior is 26-29/32" w x 26-15/32" d x 14-57/64" h (683 mm w x 672 mm d x 378 mm h). 100% safety pilot with thermocouple and electric ignition. Manual oven shut-off valve. Heavy duty thermostat with temperature range from 150°F to 600°F (65°C to 315°C). Oven supplied with three stainless steel tray racks.



### Main Features

#### Oven Information:

- 36" (915 mm) convection oven 41,000 BTU/hr (12 kW) with bi-functional fan to provide even cooking temperatures throughout the cavity.
- Vitreous enameled oven interior accommodates three standard Imperial full size 18" x 26" (457 mm x 660 mm) sheet pans.
- The interior is 26-29/32" w x 26-15/32" d x 14-57/64" h (683 mm w x 672 mm d x 378 mm h).
- 100% safety pilot and thermocouple.
- Electric ignition.
- Manual oven shut-off valve.
- Heavy duty thermostat with temperature range from 150°F to 600°F (65°C to 315°C).
- Oven supplied with three stainless steel tray racks.
- Bi-functional fan: works either continuously or synchronized with the burner.

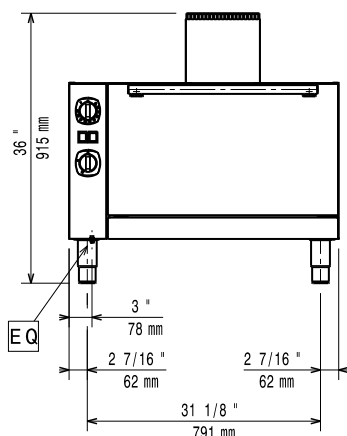
#### General Information:

- Front and side panels in Stainless Steel with Scotch Brite finish.
- Special heavy duty chrome plated knobs for durability and easy cleaning.
- The configuration of bezels and knobs provides high level of protection against water infiltrations.
- Supplied with 6" (150 mm) height adjustable, removable legs.
- Unit may be installed on castors.
- Included Accessories: propane converter kit, pressure regulator and main shut off valve.

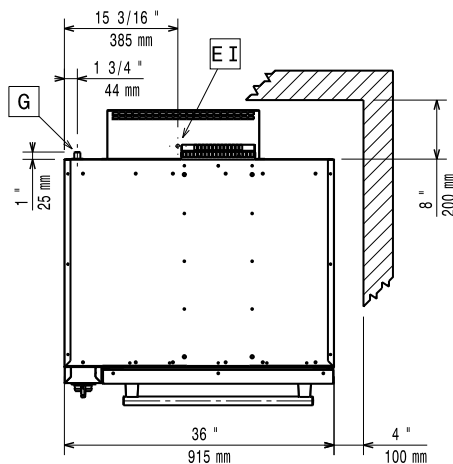
Approval: \_\_\_\_\_

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**Front**



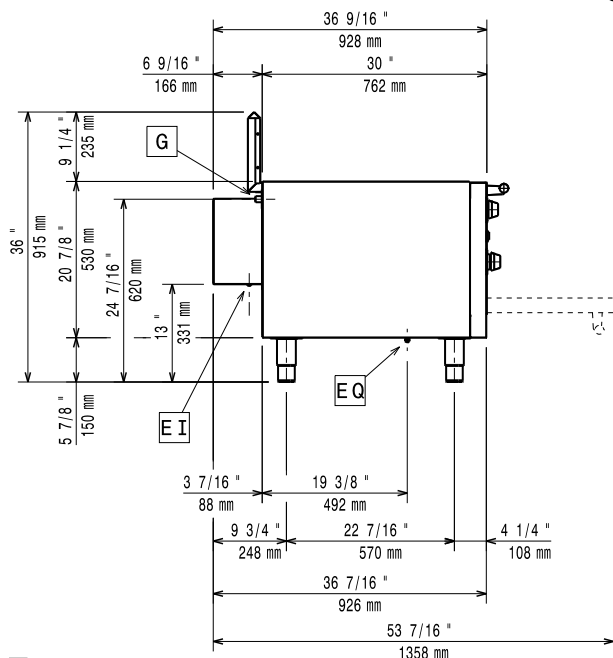
**Top**



EI = Electrical connection  
EQ = Equipotential screw

G = Gas connection

**Side**



### Electric

Supply voltage:	120 V/1 ph/60 Hz
Total Amp Load:	1.7A
Connected load:	0.2 kW
Total Watts:	0.2 kW

### Gas

Gas Inlet:	1/2" NPT
Gas Power Option:	41000 Btu/hr (12 kW)

### Key Information

Oven working Temperature:	150°F (65°C) MIN - 600°F (315°C) MAX
Oven Cavity Dimensions (width):	26 7/8" (683 mm)
Oven Cavity Dimensions (depth):	26 7/16" (672 mm)
Oven Cavity Dimensions (height):	14 7/8" (378 mm)
External dimensions, Width	36 1/32" (915 mm)
External dimensions, Depth	36 7/16" (926 mm)
External dimensions, Height	36 1/32" (915 mm)
Net weight:	287 lbs (130 kg)
Shipping width:	36 1/32" (915 mm)
Shipping depth:	36 7/16" (926 mm)
Shipping height:	36 1/32" (915 mm)
Shipping weight:	287 lbs (130 kg)
Shipping volume:	27.38 ft³ (0.78 m³)