



ITEM NO. _____



ASC-4G

THE PLATINUM SERIES GAS CONVECTION OVEN



ASC-4G
WITH OPTIONAL STATIONARY OVEN STAND
AND PAN RACK WITH SHELVES - 5003489

- Superior baking and roasting capability with the patented, transverse-flow burner system that prevents any need to rotate pans in order to cook evenly.
- 50,000 BTU burner enhances the even distribution of heat for rapid heat recovery and maximum efficiency.
- The controlled velocity of convected air is exclusive to The Platinum Series and prevents the possibility of product damage from high velocity air movement.
- 3/4" rear gas connection with combination gas pressure regulator and safety solenoid system.
- Electronic spark ignition system.
- An exclusive, lowered flue exit maximizes the utilization of flue heat prior to discharge from the oven.
- A dependent 60/40 door system includes a solid stainless steel door and a double pane thermal window door to view the lighted oven interior.
- Door opens beyond a 120-degree angle for easier loading; include a spring-loaded roller assembly to provide a positive, pressure-lock seal; and a heavy-duty door hinging system.
- Durable, low maintenance stainless steel door gaskets.

The Platinum Series gas convection oven with solid welded construction, angle iron frame, and a non-corrosive stainless steel exterior. The oven interior is constructed of porcelain enamel with coved corners and a heavy duty, 14 gauge bottom liner. It is supplied with six (6) chrome plated wire shelves with 2 removable side racks and 12 shelf positions spaced at 1-3/4" (43mm). The transverse-flow burner system generates a total connected energy load of 50,000 BTU's per hour and is furnished with a heavy-duty, 3/4 hp, two-speed fan motor. Control includes a 100°F to 500°F (38°C to 260°C) thermostat; a 60-minute, count-down timer; and a gas shut-off valve. The control features an oven cool-down function, oven-ready indicator light, and an audible signal when time has expired. The oven is supplied with 25" (635mm) legs with bullet feet.

MODEL ASC-4G: MANUAL CONTROL, PORCELAIN ENAMEL INTERIOR

MODEL ASC-4G/ e: ELECTRONIC CONTROL WITH FOOD PROBE, PORCELAIN ENAMEL INTERIOR



FACTORY INSTALLED OPTIONS

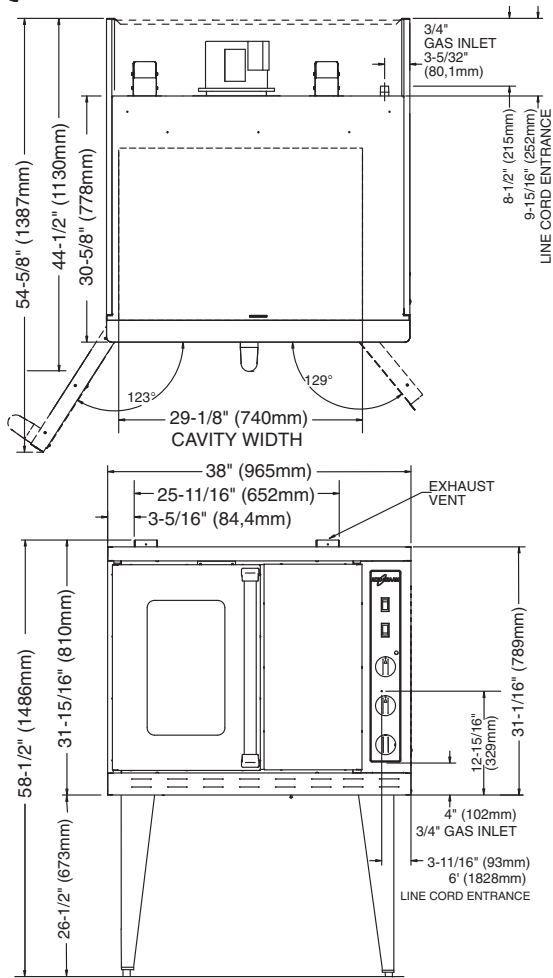
- Stainless steel oven interior
- Natural Gas
- Propane Gas

ADDITIONAL FEATURES

- Stackable design
- Easy access for bulb replacement



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www.alto-shaam.com



DIMENSIONS H x W x D
EXTERIOR: 58-1/2" x 38" x 44-1/2" (1486mm x 965mm x 1130mm)
INTERIOR: 24" x 29-1/8" x 25" (610mm x 740mm x 635mm)

GAS: GAS TYPE MUST BE SPECIFIED ON ORDER	
CONNECTED ENERGY LOAD: 50,000 Btu/hr	
MANIFOLD SIZE: 3/4" NPT	
	<u>NATURAL</u> <u>PROPANE</u>
MANIFOLD PRESSURE:	5.0" W.C. 10.0" W.C.
MINIMUM INLET PRESSURE:	7.0" W.C. 11.0" W.C.
MAXIMUM CONNECTED PRESSURE: 14.0" W.C.	

ELECTRICAL			
VOLTAGE	PHASE	CYCLE/ HZ	AMPS
120	1	60	12.5
6' (1828mm) cord with plug included: NEMA 5-15P			

MINIMUM CLEARANCE REQUIREMENTS		
	COMBUSTIBLE SURFACES	NON-COMBUSTIBLE SURFACES
BACK	0" (0mm)	0" (0mm)
LEFT SIDE	2" (51mm)	0" (0mm)
RIGHT SIDE	2" (51mm)	2" (51mm)
FROM GREASE PRODUCING EQUIPMENT	6" (152mm)	6" (152mm)
RECOMMENDED SERVICE ACCESS: 20" (508mm) RIGHT		

INSTALLATION REQUIREMENTS

- This appliance must be installed level and must not be installed in any area where it may be affected by steam, grease, dripping water, high temperatures, or any other severely adverse conditions.
- Mobile appliances must be installed with a flexible connector and secured to the building structure by means of a restraining device (NOT FACTORY SUPPLIED).
- Hood installation is required (CHECK LOCAL CODES).

PRODUCT/PAN CAPACITY

72 lb (33 kg) MAXIMUM
45 qts (43 liters)

12 (twelve): 18" x 26" x 1" FULL-SIZE SHEET PANS

WEIGHT		
NET	393 lb	(178 kg)
SHIP	438 lb	(199 kg)
CRATE DIMENSIONS:	40" H x 44" W x 53" D (1016mm x 1118mm x 1346mm)	
MINIMUM ENTRY CLEARANCE: 31-1/2" (800mm) UNCRATED		

OPTIONS & ACCESSORIES	
<input type="checkbox"/> CASTER SET, 6" (152mm) FOR MOBILE STACK APPLICATIONS	5003790
<input type="checkbox"/> COOLING RACK (ONLY) FOR OVEN STAND	5003791
LEG SET (4)	
<input type="checkbox"/> 6" (152mm), with Bullet Feet	.5003794
<input type="checkbox"/> 6" (152mm), with Seismic Feet	.5003795
<input type="checkbox"/> 25" (635mm), with Seismic Feet	.5003785
<input type="checkbox"/> PANEL FOR BACK, Stainless Steel	.5005876
SHELF, OVEN RACK	
<input type="checkbox"/> INTERCHANGEABLE WITH COOLING RACK	.SH-26795
STACKING HARDWARE	
SEE INDIVIDUAL STACKING COMBINATION SPECIFICATION SHEETS.	
STAND, STAINLESS STEEL	
<input type="checkbox"/> Mobile with Cooling Racks & Casters	.5003786
<input type="checkbox"/> Stationary with Cooling Racks & Bullet Feet	.5003489
<input type="checkbox"/> Stationary with Cooling Racks & Seismic Feet	.5003787
<input type="checkbox"/> VENTING KIT (TO VENT DIRECTLY TO OUTSIDE)	5003797