

# Toastmaster®

Foodservice Equipment

Job \_\_\_\_\_ Item# \_\_\_\_\_

## Olympic Gold Half-Size Electric, Double Deck Convection Oven

Models: TG60SC, TG60PC, TG60RT Series



TG60

### General Information

The Olympic Gold Half-Size series of convection ovens deliver increased productivity in a smaller footprint. Five control options make up the broadest offering in the industry.

### Standard Features

- Stainless Steel front, sides and top
- Porcelainized interior
- Coved interior corners for easy cleaning
- Rugged single door unit with or without window
- Stainless Steel door seals
- "Soft Air" two-speed, 1/3 H.P. fan motor
- 11- position rack guides
- 5 plated oven racks
- Solid State temperature controls
- Force cool down fan mode
- Oven "ready" light -cycles with heating elements
- Top and bottom door latches
- Field reversible door

### Controls

- **SC—Standard Controls**  
140°F to 500°F solid state thermostat and 60 minute mechanical cook timer
- **PC—Programmable Control "PLUS" Cook-and-Hold**  
Digital display, dial-in thermostat and time settings, timer, continuous or cycling fan control, Hold mode, 5 programmable multi-step cooking sequences.
- **RT—Rack Track**  
Digital display, dial-in thermostat and time settings, continuous or cycling fan control, 5 time setting memory, 5 compensating rack timers.

### Heating

Oven heating is regulated by an adjustable solid state thermostat control. A blower fan circulates air within the cavity, scrubbing heat from the electric heating elements and transferring heat to the oven interior for even heat distribution within the cavity. Manual reset high limit temperature control protects the oven from overheating.

### Construction

Convection ovens are constructed of stainless steel front, sides and top, while the back is aluminized steel. The oven interior is porcelain enamel finish. Dependent doors are stainless steel and field-reversible.

### Technical and Electrical Data

Listed on the reverse side.

### No Quibble Warranty

Warranty includes one year parts and labor, on-site service. (U.S.A. only).

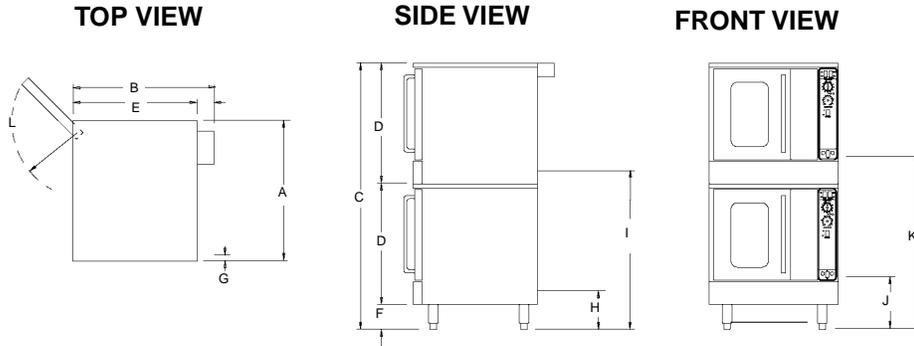
### Options

- Solid Stainless Steel door
- Available with or without window
- Swivel caster- front with locks
- Bolt down flanged feet
- Stainless Steel oven interior
- Continuous cleaning oven interior
- Open rack or pan guides
- Stainless Steel exterior bottom
- Cook-and-Hold timer
- Marine edge top for steamer mounting
- Field stacking kit
- Double stacked units shipped knocked down
- Export crating



# Olympic Gold Half-Size Convection Oven

## Models TG60SC, TG60PC, TG60RT



### DIMENSIONS:

( ) = Millimeters

Models	EXTERIOR			Deck	Deck	Legs	Electric Connection			Oven Bottom		Door
	Width A	Depth B	Height C	Height D	Depth E		G	H	I	Height J	Height K	Opening L
TG60	30" (762)	26¼" (679)	64" (1627)	29" (737)	26¾" (679)	6" (152)	2" (51)	16½" (419)	45½" (1156)	13" (330)	42" (1067)	18¼" (473)

Models	Oven Interior			Rack Clearance		Crate Size			Cubic Volume	Crated Weight
	Width	Depth	Height	Width	Depth	Width	Height	Depth		
TG60	15¼" (740)	21¼" (572)	20" (510)	28¼" (720)	21" (559)	55" (1397)	64½" (1627)	45½" (1156)	93.4 cu. ft.	850 lbs.

### UTILITY INFORMATION:

□ **Standard:** 1/3 horsepower, 2-speed motor, 1725/1140 r.p.m.

Electrical Data		Amps Per Line				
		1 phase		3 phase		
(Each Oven)	Voltage		X	Y	Z	Nuet.
7.5 kw	208 VAC, 60 HZ	72	48	48	52	0
Heating	220-240 VAC, 50 HZ	62	40	40	36	0
Elements	240 VAC, 60 HZ	66	42	42	38	0
And	380/220 VAC, 50 HZ	40	24	24	28	0
Controls	415 240 VAC, 50 HZ	68	22	22	24	4
	480 VAC, 60 HZ	36	22	22	18	4

### CONSTRUCTION (BIDDING) SPECIFICATIONS:

#### Commercial Electric Convection Oven

- **Exterior Finish:** Oven front, sides and top stainless steel. Back aluminized steel.
- **Door:** Single oven door operated by a single handle. Stainless Steel interior and exterior. Heavy duty welded steel frame. 5/8" diameter pivot rod with hinge pins, field reversible door, top and bottom door latches.
- **Oven Interior:** Porcelain enamel finish.
- **Rack and Rack Guides:** Bright plated heavy duty removable wire rack guides spaced on 15/8" centers offer 11 different rack positions. 5 bright plated heavy-duty wire racks provided with each oven.
- **Electrical System:** Terminal connections are located below oven section and are easily accessible from the front of the oven. Three sheath-type electrical heating elements located at the rear of the oven function as a single heating unit with a combined rating of 7.5 KW.

- **Blower Fan and Motor** 1/3 hp. 2-speed motor, 1725/1140 r.p.m. Motor mounted to right side.
- **Oven Heating:** Oven heating is regulated by an adjustable solid state thermostat control. Blower fan circulates air within the cavity scrubbing heat from the electric heating elements and transferring heat to the oven interior for even heat distribution within the cavity. Manual reset high limit temperature control protects the oven from overheat condition.
- **Moisture Vent:** Internal oven moisture can be regulated by varying the opening of a moisture vent
- **Control Panel:** Located on front, at right side of oven, away from heat zone. Panel hinges down for easy servicing.
- **Leg Options:** casters or flanged feet.
- **Oven cannot be operated without fan in operation.**

### MISCELLANEOUS INFORMATION

- Clearances from combustibles: Top-0", bottom-0", right side-0", left-2".
- Check local codes for fire and sanitary regulations.

**INTENDED FOR COMMERCIAL USE ONLY.  
NOT FOR HOUSEHOLD USE.**

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Toastmaster, in line with its policy to continually improve its products, reserves the right to change materials or specifications without notice. Such revisions do not entitle the buyer to corresponding changes, improvements, additions, or replacements for previously purchased equipment.



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