



Olympic Gold Half-Size Convection Oven

Models TG50SC, TG50PC, TG50RT



Olympic Gold Half-Size, Electric, Single Deck, Oven — TG50

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 hp. fan motor
- 11 position rack guides
- 5 plated oven racks
- Solid State temperature controls
- Force cool down fan mode
- Oven "ready" light -cycles with burners
- Top and Bottom door latches
- Field reversible door

Available 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

Warranted for one year covering parts and labor.

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



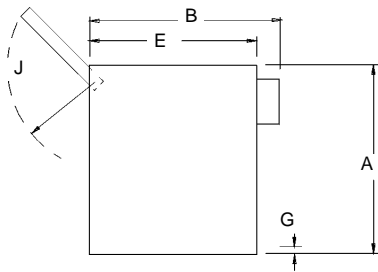
Olympic Gold Half Size Convection Oven

Models TG50SC, TG50PC, TG50RT

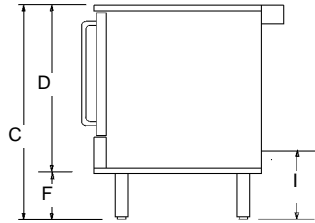
NOTE: All Figures In Parentheses Are In Millimeters.

MODELS: TG50

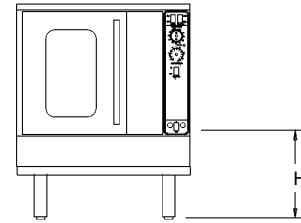
NOTE: Not for Scale. For Dimensional Purposes Only.



TOP VIEW



SIDE VIEW



FRONT VIEW

DIMENSIONS:

() = Millimeters

Models	Exterior			Deck Height D	Deck Depth E	Legs F	Electric Conn.		Oven Bottom I	Door Opening J
	Width A	Depth B	Height C				G	H		
TG50	30" (965)	26 1/2" (679)	33" (838)	29" (737)	26" (678)	4" (102)	2" (51)	10 1/2" (254)	7" (178)	18 1/2" (473)

Models	Oven Interior			Pan Clearance		Crate Size			Cubic Volume	Crated Weight
	Width	Depth	Height	Width	Depth	Width	Height	Depth		
TG50	15 1/2" (740)	21 1/4" (572)	20" (510)	28 1/2" (720)	21" (559)	53" (1346)	45 1/2" (1156)	45" (1143)	62.8 cu. ft. 1.78 cu. m.	420 lbs.

UTILITY INFORMATION:

ELECTRIC:

- Standard: 1/3 horsepower, 2-speed motor 1725/1140 rpm

Electrical Data		Amps Per Line			
		1 phase		3 phase	
(Each Oven)	Voltage	X	Y	Z	Nuet.
7.5 KW Heating Elements	208 VAC, 60 HZ	36	24	24	0
	220-240 VAC, 50 HZ	31	20	20	0
And Controls	240 VAC, 60 HZ	33	21	21	0
	380/220 VAC, 50 HZ	20	12	12	4
	415 240 VAC, 50 HZ	34	11	11	4
	480 VAC, 60 HZ	18	11	11	0

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 1 5/8" centers offer 11 different rack positions. Five bright plated heavy-duty wire racks provided with each oven.
- 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 solidstate 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:** 26" legs with casters or flanged feet, stand or stand with pan slides underneath.
- 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.

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.



1400 Toastmaster Drive, Elgin, IL 60120-9272 USA • 1-800-323-2210 • Fax: 1-800-635-4725

www.middleby.com