



Carr. 869, Calle 4 Las Palmas Industrial Park, Cataño, Puerto Rico 00962

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Sterling Gas Convection Oven

Offers solid construction as well as solid production. The versatility for cooking many types of food products with set temperatures and cook time 20%-30% lower than regular static ovens. Available in single unit or double stack option. This 54,000 BTU convection oven will give operator many years of continuous, trouble free use!



SP-COG Single



SP-COG Double



Features

- 3 in shot burners, total 54,000BTU (15.BkW)
- Independent doors with full view windows
- Two-speed, 1/2 hp fan motor (1725/1140rpm)
- Porcelain enamel oven interior
- 10 positions interior rack guides, 5 racks.
- Electronic thermostat & manual timer control 60 mins.
- Temperature range: 150° F-500° F (66°C -260°C)
- Control panel opens downward for easy service
- Two halogen interior lights
- Exterior Stainless steel front sides and top
- Forced "cool down" fan mode

Technical Data

Model	Gas Type	Total BTU	Electrical	Overall Dimension	Internal Cavity
SP-COG single	NG/LP	54,000	120V/60Hz/lphase	38" x 44.5" x 61.7" 96.5x113x157cm	W29"xH19.6"xD22.5" 74x50x57cm
SP-COG Double	NG/LP	54,000*2	120V/60Hz/lphase*2	38" X 44.5" X 68.8" 96.5x113x175cm	W29"xH19.6"xD22.5"*2 74x50x57cm*2

- This appliance is manufactured for commercial installation only, not intended for home use.
- NEMA 5-ISP 120 volt cord & plug supplied with Oven (for North American)
Others voltage, frequency, and plug type should be indicate before placing the order
- 3/4" NPT rear gas connections. Supply gas pressure not to exceed 14" W.C.(1/2 PSI) Natural gas operating pressure - 3.5.0" W.C. Recommended supply pressure 7-9" W.C. Propane gas operating pressure - 10.0" W.C. Recommended supply pressure 11-12" W.C.
- An adequate ventilation system is required for Commercial Cooking Equipment.
- CSA design certified NSF listed

Certifications



www.sterlingprofessionalpr.com



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