

Gas Convection Ovens (Bakery Depth)

Standard Features

- Stainless steel exterior and enamel interior with coved corners for easy cleaning
- 50/50 dependent doors with double pane thermal tempered glass
- Accepts five(5) 18" X 26" standard full-size baking pans left to right or front to back
- Solid state digital controller with Cook 'n' Hold feature
- Temperature ranges from 150°F to 500°F
- Interior oven light(s) standard
- 46,000 BTU's per oven capacity
- Features broil function and steam injection for humidity control during the cooking process
- Two speed-fan with adjustable cool down mode
- Door interlock switch(s) automatically turns fan and burner off when the doors are opened
- Electronic spark ignition with an automatic pilot system with safety shut off
- 3/4" NPT rear gas connection and regulator
- Natural or Propane models available
- Nema 5-15 plug for controller
- ATCO-513B-1 comes standard with 21 1/2" leg kit and total height of 27 9/16" with casters #21211001025
- ATCO-513B-2 comes standard with stacking kit and casters #21211001026

MODELS:

ATCO-513B-1 / ATCO-513B-2

ATCO-513B-1



ATCO-513B-2



1 YR WARRANTY ON ALL PARTS AND LABOR (US ONLY)



SPECIFICATIONS

Models	Shelves	Rack Guides	Voltage	BTU's	Interior Dimensions (inch)	Exterior Dimensions Include Legs and Casters (inch)	Net Weight (lbs)	Gross Weight (lbs)
ATCO-513B-1	5	13	115/60/1	46,000	29×31 ^{1/2} ×24	38 ^{1/5} ×48 ^{3/5} ×59 ^{2/5}	368	525
ATCO-513B-2	10	26	115/60/1	92,000	29×31 ^{1/2} ×24	38 ^{1/5} ×48 ^{3/5} ×69	736	1050

PLAN VIEW

