



**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.
- 1/2" 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 <sup>60</sup>/<sub>40</sub> door system includes solid stainless steel doors 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, bronze roller assembly to provide a positive, pressure-lock seal; and a heavy-duty door hinging system.
- Durable, low maintenance stainless steel door gaskets.

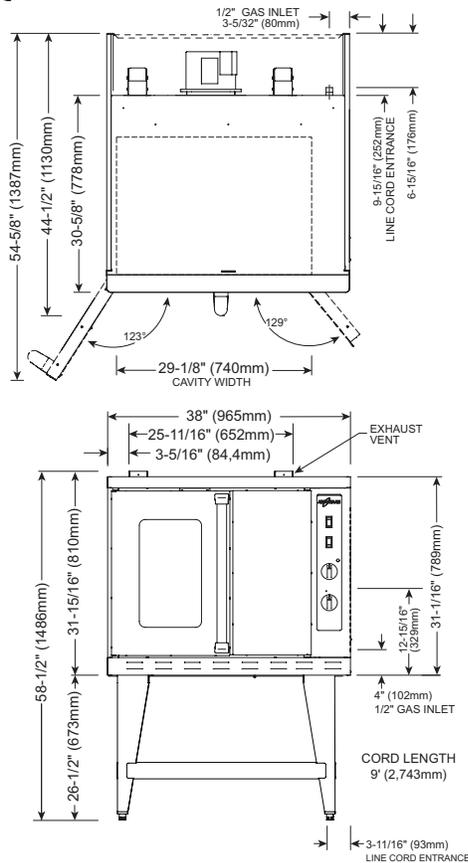
The Platinum Series gas convection oven features solid welded construction and an angle iron frame. The oven interior is constructed of porcelain enamel with coved corners and a heavy duty, 14 gauge bottom liner. It is supplied with six (6) chrome plated wire shelves with 2 removable side racks and 12 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; and a 60-minute count-down timer. 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**
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- MODEL ASC-4G/e: ELECTRONIC CONTROL WITH FOOD PROBE, PORCELAIN ENAMEL INTERIOR**
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**FACTORY INSTALLED OPTIONS**



- Gas Type Choices
  - Natural
  - Propane
- Electrical Choices
  - 120V
- Interior Choices
  - Porcelain, standard
  - Stainless Steel, optional
- Door Choices
  - Window, standard
  - Solid, optional
- Leg Choices
  - 25" (635mm) Bullet Feet, standard [5003784]
  - 25" (635mm) Seismic Feet, optional [5003785]
  - 6" (152mm) Seismic Feet, optional [5003795]
  - 6" (152mm) Bullet Feet, optional [5003794]



<b>DIMENSIONS</b> 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)

<b>GAS:</b> GAS TYPE MUST BE SPECIFIED ON ORDER		
CONNECTED ENERGY LOAD: 50,000 Btu/hr		
MANIFOLD SIZE: 1/2" 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.		

<b>ELECTRICAL</b>			
VOLTAGE	PHASE	CYCLE/HZ	AMPS
120	1	60	7.5
9' (2743mm) cord with plug included: NEMA 5-15P 			

<b>MINIMUM CLEARANCE REQUIREMENTS</b>		
	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		

<b>INSTALLATION REQUIREMENTS</b>	<b>FACTORY INSTALLED OPTIONS</b>
<ul style="list-style-type: none"> <li>— 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.</li> <li>— Mobile appliances must be installed with a flexible connector and secured to the building structure by means of a restraining device (NOT FACTORY SUPPLIED).</li> <li>— Hood installation is required (CHECK LOCAL CODES).</li> </ul>	<input type="checkbox"/> <b>DIRECT VENT KIT</b> (TO VENT DIRECTLY TO OUTSIDE) <span style="float: right;">5003797</span>
	<b>STACKING HARDWARE</b> SEE INDIVIDUAL STACKING COMBINATION SPECIFICATION SHEETS.
	<b>ACCESSORIES</b>
	<input type="checkbox"/> <b>COOLING RACK (ONLY)</b> FOR OVEN STAND <span style="float: right;">5003791</span> <input type="checkbox"/> <b>REAR ENCLOSURE PANEL</b> , Stainless Steel <span style="float: right;">5005876</span>
	<b>SHELF, OVEN RACK</b>
	<input type="checkbox"/> INTERCHANGEABLE WITH COOLING RACK <span style="float: right;">SH-26795</span>
	<b>STAND, STAINLESS STEEL</b>
	<input type="checkbox"/> Mobile with Cooling Racks & Casters <span style="float: right;">5003786</span> <input type="checkbox"/> Stationary with Cooling Racks & Bullet Feet <span style="float: right;">5003489</span> <input type="checkbox"/> Stationary with Cooling Racks & Seismic Feet <span style="float: right;">5003787</span>
<b>PRODUCT/PAN CAPACITY</b>	
72 lb (33 kg) MAXIMUM 45 qts (43 liters)	
12 (twelve): 18" x 26" x 1" FULL-SIZE SHEET PANS	
<b>WEIGHT</b>	
NET <span style="margin-left: 20px;">393 lb</span> <span style="margin-left: 20px;">(178 kg)</span>	
SHIP <span style="margin-left: 20px;">465 lb</span> <span style="margin-left: 20px;">(211 kg)</span>	
CRATE DIMENSIONS: <span style="margin-left: 20px;">45" L x 49" W x 49" H</span> <span style="margin-left: 20px;">(1143mm x 1346mm x 1246mm)</span>	
MINIMUM ENTRY CLEARANCE: 31-15/16" (810mm) UNCRATED	