

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
- Five(5) nickel plated oven racks on 13-position rack guide
- 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)



Conforms to ANSI
STD Z83.11b-2009 (2011)
Certified to CSA
STD 1.8B-2009 (2011)
Conforms to NSF/ANSI STD.4



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	29x31 ^{1/2} x24	38 ^{1/5} x48 ^{3/5} x59 ^{2/5}	368	525
ATCO-513B-2	10	26	115/60/1	92,000	29x31 ^{1/2} x24	38 ^{1/5} x48 ^{3/5} x69	736	1050

PLAN VIEW

