

GAS CONVECTION OVEN

CO100G-BD | CO100G-SD | CO100G-DD
CO200G-BD | CO200G-SD | CO200G-DD



CO100G-SD

Overview

100% manufactured from raw materials to provide the best cooking experience, a high standard of quality, and the highest durability in its class to meet the needs of a commercial kitchen.

STANDARD FEATURES

- One year parts warranty.
- Stainless steel front, sides and top panels.
- Sturdy, detachable doors with turnbuckle assembly.
- Stainless steel doors with double pane windows.
- 1020 steel chassis interlocking frame.
- Porcelain-enameled oven cavity with removable rack supports designed for hassle-free cleaning.
- Oven cavity with coved corners for better heat circulation.
- Interior halogen lights.
- Quarter-inch steel wire rack structure.
- Twelve rack positions with a minimum of 1 1/2" (40 mm) spacing in-between.
- Safety system that turns off the fan when opening the oven doors.
- Electronic spark ignition system.
- High output atmospheric burner system.
- Solid state thermostat with temperature control ranging from 150 °F (65°C) up to 500°F (260°C).
- Forced air system responsible for evenly baking food and maximizing efficiency for energy savings.

- 3/4 horsepower blower motor with reverse rotation.
- Manual gas service cut-off switch located on the front of the control panel.
- Two auxiliary cooking features: Hold and Pulse.
- Two speed fan motor: High and Low.

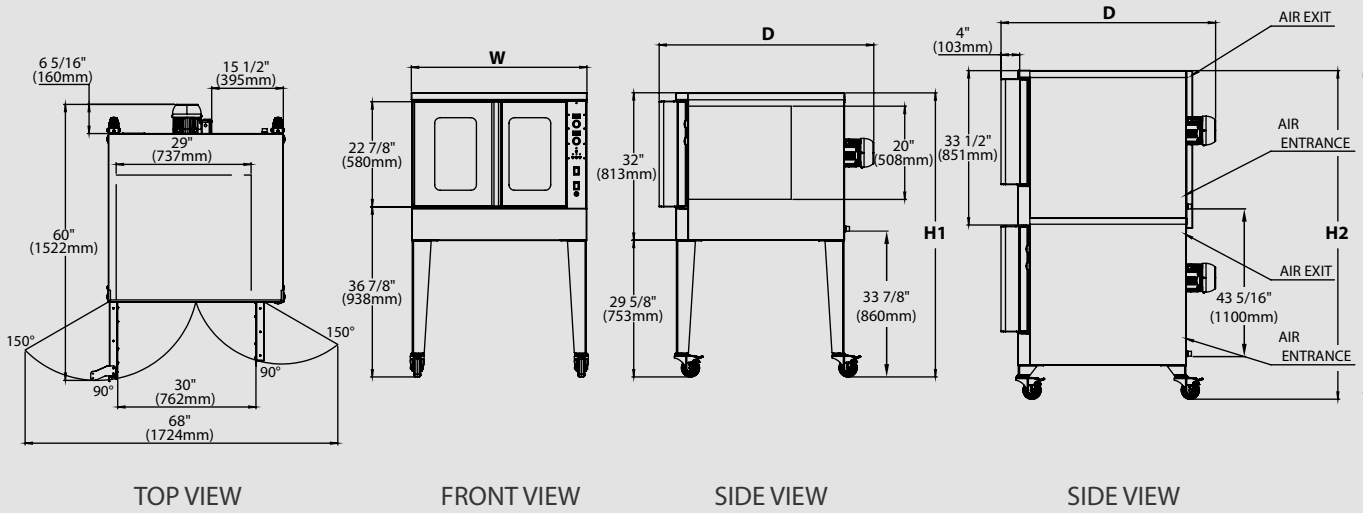
STANDARD ACCESSORIES

- Five chrome-plated racks.
- 2 1/2' legs with 4" locking swivel casters.

OPTIONS & ACCESSORIES

- ☐ 6" (150 mm) legs.
- ☐ Additional oven rack.

GAS CONVECTION OVEN



Model	Exterior Product Dimensions & Weight					Shipping Crate Dimensions & Weight			
	Width (W)	Depth (D)	Height (H1)	Height (H2)	Net weight	Width	Depth	Height	Gross weight
CO100G - BD Base deck	38" (965 mm)	46 5/8" (1184 mm)	61 5/8" (1566 mm)	-	492 lbs (223 kg)	43 5/16" (1100 mm)	52" (1320 mm)	39 3/8" (1000 mm)	538 lbs (244 kg)
CO100G - SD Single deck	38" (965 mm)	46 5/8" (1184 mm)	61 5/8" (1566 mm)	-	492 lbs (223 kg)	43 5/16" (1100 mm)	52" (1320 mm)	39 3/8" (1000 mm)	538 lbs (244 kg)
CO100G - DD Double deck	38" (965 mm)	46 5/8" (1184 mm)	-	71 3/8" (1812mm)	913 lbs (414 kg)	43 5/16" (1100 mm)	49 1/4" (1250 mm)	77 9/16" (1970 mm)	1014 lbs (460 kg)
CO200G - BD Base deck	38" (965 mm)	49 5/8" (1260 mm)	61 5/8" (1566 mm)	-	503 lbs (228 kg)	43 5/16" (1100 mm)	55" (1396 mm)	39 3/8" (1000 mm)	609 lbs (276 kg)
CO200G - SD Single deck	38" (965 mm)	49 5/8" (1260 mm)	61 5/8" (1566 mm)	-	503 lbs (228 kg)	43 5/16" (1100 mm)	55" (1396 mm)	39 3/8" (1000 mm)	609 lbs (276 kg)
CO200G - DD Double deck	38" (965 mm)	49 5/8" (1260 mm)	-	71 3/8" (1812mm)	935 lbs (424 kg)	43 5/16" (1100 mm)	52 1/4" (1326 mm)	77 9/16" (1970 mm)	992 lbs (450 kg)

Model	Oven Cavity (per deck)		
	Width	Depth	Height
CO100G	29" (737 mm)	25 1/2" (648 mm)	20" (508 mm)

Model	Oven Cavity (per deck)		
	Width	Depth	Height
CO200G	29" (737 mm)	28" (710 mm)	20" (508 mm)

UTILITY INFORMATION

GAS SUPPLY						ELECTRICAL				
Models	Burners (per deck)	Propane BTU/h	Natural BTU/h	Manifold Pressure		Model	Total kW Connection	1 Phase		
				Propane Gas	Natural Gas			120 V	208 V	240 V
CO100G	4	45,000	45,000	10" W.C	4" W.C	ALL (per deck)	0.72	4.8 Amps	4.5 Amps	4.5 Amps
CO200G	4	50,000	50,000	10" W.C	4" W.C					

SPECIFICATIONS

- 3/4" NPT rear gas connection and pressure regulator for both natural gas and propane.
- Check the altitude specifications above 2,000 ft.
- Specify the type of gas when ordering.
- 1 phase, 2-wire with ground, 60 Hz, 5 Amps, 3/4 HP, 2 speed motor (1125 and 1725 RPM).

INSTALLATION INSTRUCTIONS

The gas line connecting to the appliance must be 3/4" or larger. If flexible connectors are used, the inside diameter must be 3/4" or larger. An adequate ventilation system is required for commercial cooking equipment. Intended for commercial use only, not for household use. Check local codes for fire, installation, and sanitary regulations. Information may be obtained by writing to the National Fire Protection Association, 1 Batterymarch Park, Quincy, MA 02269, www.NFPA.org. When writing, refer to NFPA No. 96.4. These units are manufactured for installation in accordance with ANSI Z223.1A (latest edition), National Fuel Gas Code. Copies may be obtained from The American Gas Association, 400 N Capitol St. NW, Washington, DC 20001, www.AGA.org.

Venancio continuously improves the design of its products, therefore reserves the right to change specifications at any time without prior notice. Such revisions do not entitle the buyer to corresponding changes, improvements, additions or replacements for previously purchased equipment.