BLACK◆DIAMOND
GAS EQUIPMENT

BDCOF-54/NG *Specifications*
Full Size Gas Convection Oven

Black Diamond's Full Size Gas Convection Oven is ideal for any high volume restaurant or food service establishment. Constructed of stainless steel, this oven operates with a forced air, two speed fan motor system with a cool down feature. The interior of the oven has a 10 position rack guide and fits full size sheet pans. Electronic controls featuring a 60 minute timer and manual temperature knob. The double pane glass doors have a interlock switch that automatically turns the fan and burners off when they are opened. Includes steel legs with a powder black finish and adjustable bullet feet.

Intertek — This item meets the sanitation standards imposed by the ETL, a division of the Intertek Group.

Intertek — This item meets the electrical product safety standards imposed by the ETL, a division of the Intertek Group, for use in the United States and Canada.

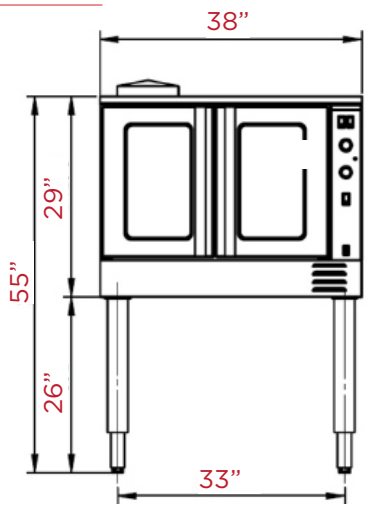
Specifications

Model Number	BDCOF-54/NG
Doors	2
Racks	3
Overall Dimensions (in)	45"D x 38"W x 57"H
Interior Dimensions (in)	28.25" x 21.5" x 20"
Horsepower	1/4
Temperature Range	150°F - 550°F
Voltage/Hertz/Phase	120V/60Hz/1
Total BTU	54,000 BTU
Net Weight (lbs)	403 lbs
Gross Weight (lbs)	579 lbs
Shipping Dimensions (in)	31.5" x 35" x 85"

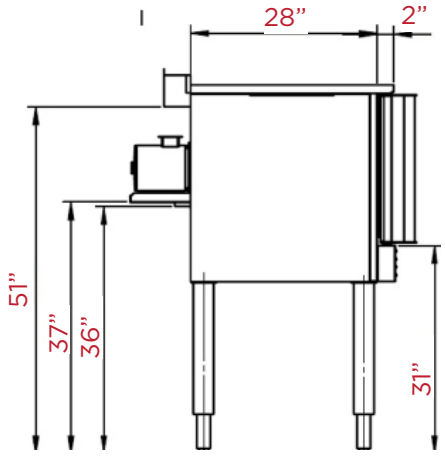
Features

- All stainless steel construction
- Double pane thermal glass windows on doors
- Steel legs with a powder black finish and adjustable bullet feet
- Doors have an interlock switch that automatically turns the fan and burners off when open
- 3/4" rear NPT gas connection
- 32" long steel legs with a durable powder black coating
- Adjustable bullet feet
- Optional casters sold separately
- 1/4 HP two speed fan motor
- Cooking chamber is lined with porcelain enamel
- A 10 position guide rack with 1.5" spacing in between
- Includes 5 heavy duty adjustable chrome plated racks
- Seamless interior and corners for easy cleaning

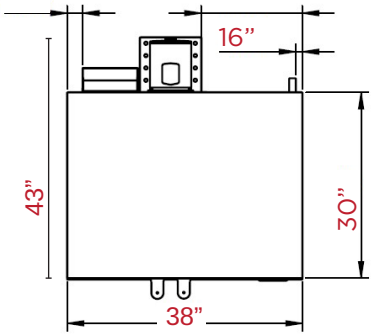
Plan Views



Front View



Side View



Top View