

# 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 Z83.11-2009 (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 <sup>1/2</sup> x24	38 <sup>1/5</sup> x48 <sup>3/5</sup> x59 <sup>2/5</sup>	368	525
ATCO-513B-2	10	26	115/60/1	92,000	29x31 <sup>1/2</sup> x24	38 <sup>1/5</sup> x48 <sup>3/5</sup> x69	736	1050

**PLAN VIEW**

