



Project _____

Item 541CG2NK Quantity _____

Approval _____ Date _____

MainStreet Equipment CG2-NK Double Deck Full Size Natural Gas Convection Oven with Legs - 108,000 BTU

Item #541CG2NK

Special Features

- Two full size cavities each house 3 adjustable wire racks
- Temperature range from 150 to 550 degrees Fahrenheit; automatic ignition system
- 60 minute timers; interior lights controlled by rocker switches
- Independent glass doors; stainless steel exterior and interior
- 120V; natural gas, 108,000 BTU total
- Note: only the oven holds the ETL certification

Technical Data

Width	38 Inches
Depth	42 Inches
Height	68 Inches
Interior Width	29 Inches
Interior Depth	25 Inches
Interior Height	20 Inches
Hertz	60 Hz
Phase	1 Phase
Voltage	120 Volts
Amps per Cavity	5.9 Amps



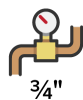
Certifications



5-15P



ETL Sanitation



3/4" Gas
Connection

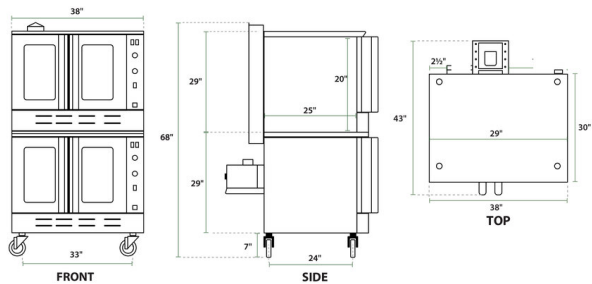


ETL, US & Canada

Technical Data

Control Type	Dials / Buttons
Door Type	Glass
Gas Connection Size	3/4 Inches
Installation Type	Freestanding
Maximum Temperature	550 Degrees F
Number of Chambers	2 Chambers
Number of Decks	Double
Number of Doors	4 Doors
Number of Racks	6 Racks
Oven Interior Style	Standard Depth
Pan Type	Full Size Food Pans
Plug Type	NEMA 5-15P
Power Type	Natural Gas
Size	Full Size
Temperature Range	150 - 550 Degrees F
Total BTU	108000 BTU

Technical Drawing



⚠ WARNING: This product can expose you to chemicals including lead, which are known to the State of California to cause cancer and birth defects or other reproductive harm. For more information, go to www.p65warnings.ca.gov.