



Standard Depth Gas Convection Oven

Item # _____

STANDARD FEATURES



Model: EGCO-613R

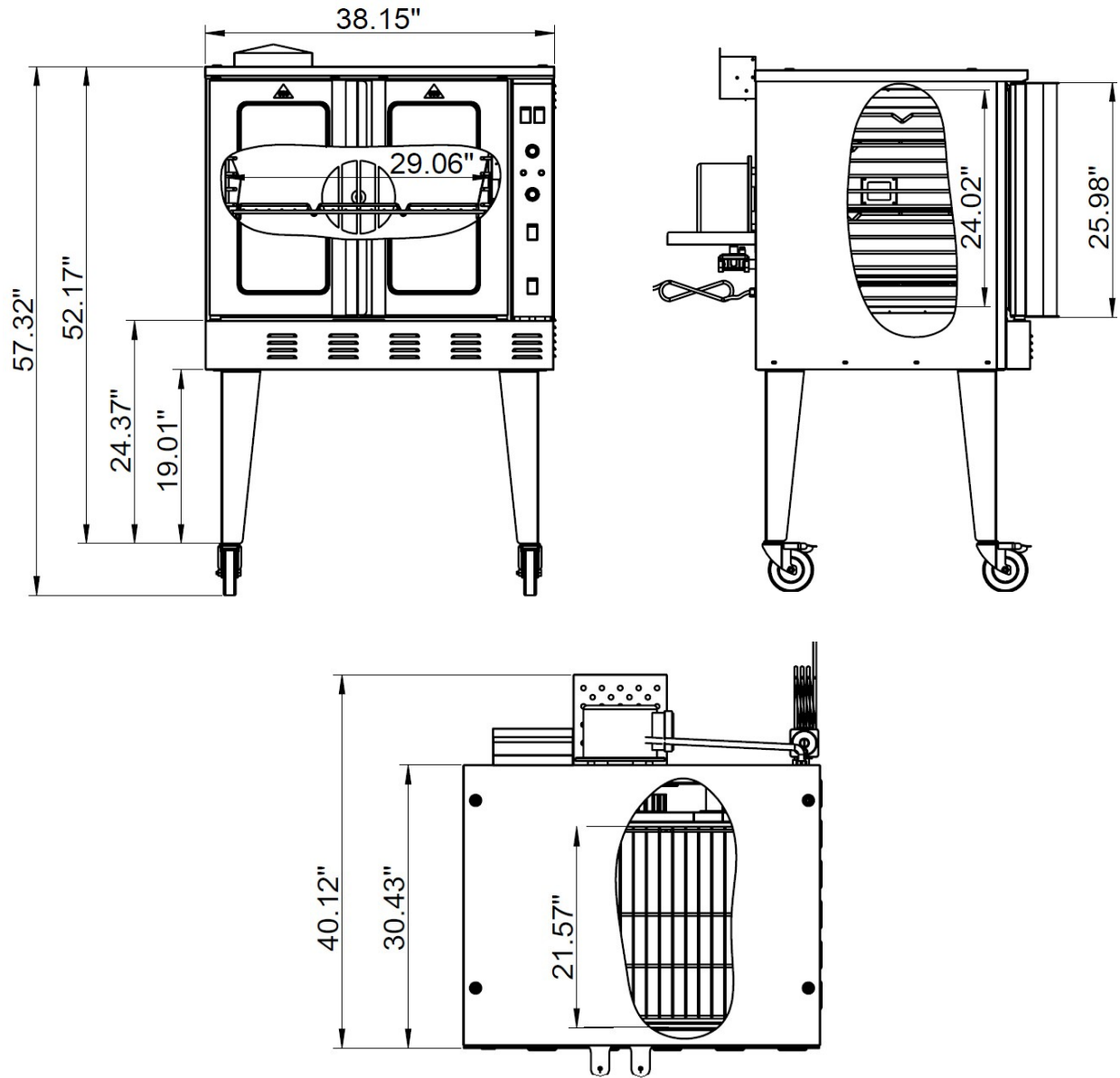
- Stainless steel front, galvanized sides with robust support
- Direct fired gas *inshot* burner(3), each 18,000 BTU/hr
- Temperature adjustable from 167°F to 563°F
- Porcelain oven interior, easy to clean
- Dual pane thermal glass windows
- 60-minute electric timer
- 2 Speed ½ hp convection oven motor, low speed for delicate products.
- Removable 13-position rack guides
- 4 heavy duty chrome plated racks
- Cooling down function
- Interior chamber light
- Double stacking options to optimize kitchen space. Note: Stacking Kits do not include inter-connect piping.) Order Stacking Kit: SKGR-C
- Automatic ignition system for gas safety operation
- Micro switch for complete shut off once door is opened
- 3/4" NPT rear gas connection
- Warranty: Entree's exclusive 1 year parts and labor FUSS warranty take effect from the date of purchase.

***Not suitable for installation in a non-commercial or residential applications**



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Gas Convection Oven



Model	Shelf	Gas Type	BTU'S	Volts/Hz	Phase	Amp	Temperature		
EGCO-613R-N	5	NAT	60,000	115VAC-60Hz	1		150°F to 500°F		
EGCO-613R-P	5	LP	52,000	115VAC-60Hz	1		150°F to 500°F		
Model	Cavity Size (Inch)			NEMA Plug &	Net (Lbs.)	Shipping Dimensions			Gross Shipping
	Width	Depth	Height			Width	Depth	Height	
EGCO-613R-N	29.00"	25.00"	24.00"	5-15P/ 6'	408	46"	42"	42"	606
EGCO-613R-P	29.00"	25.00"	24.00"	5-15P/ 6'	408	46"	42"	42"	606

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As continued product improvement is a policy of Entrée, specifications are subject to change without notice.

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