

## G2000 Series Gas Deck Ovens

Project \_\_\_\_\_  
Item \_\_\_\_\_  
Quantity \_\_\_\_\_  
CSI Section 11400  
Approved \_\_\_\_\_  
Date \_\_\_\_\_

### Models

- G2071
- G2072
- G2073
- G2121
- G2122
- G2121-71
- G2121-72



Model G2071 Bake Oven



Model G2121 Roast Oven

### Standard Features

- Stainless steel front, sides, top, back and legs
- Snap-action temperature control 150°F (66°C) to 500°F (260°C)
- Balanced oven door opens full width, level with deck
- Controls outside the heat zone - front serviceable
- Canopy draft diverter provided - standard
- **Bake Oven:** 1" (25 mm) Hearthite deck with 7" interior height
- **Roast Oven:** 12-gauge steel hearth deck with 12" interior height and removable intermediate shelf

### Options & Accessories

- Direct connect vent - no charge - specify

#### **Bake sections only:**

- 12-gauge steel hearth in lieu of Hearthite deck

#### **Roast sections only:**

- 1" (25mm) Hearthite deck in lieu of steel hearth

### Specifications

**Bake Oven:** G2000 Series Gas Bake and General Purpose Deck Ovens with stainless steel front, sides, legs, top and back panels.

7" high baking/general purpose compartments, 42" (1067mm) Wide x 32" (813mm) Deep, with two "U" shaped burners, controlled by a heavy-duty snap-action thermostat 150°F (66°C) to 500°F (260°C), heating heavy steel tread plate below the 1" (25 mm) thick Hearthite deck.

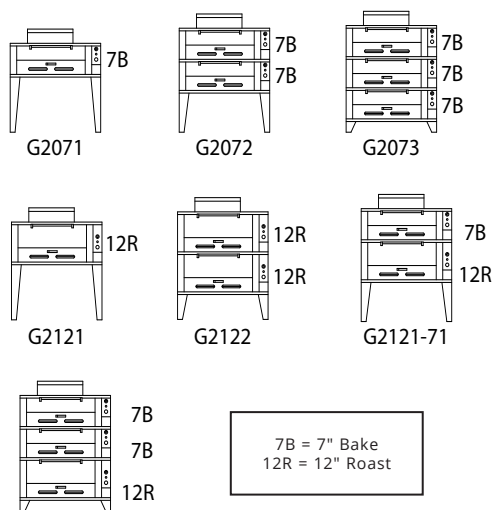
**Roast Oven:** G2000 Series Gas Roast Deck Ovens with stainless steel front, sides, legs, top and back panels.

12" high compartments, 42" (1067mm) Wide x 32" (813mm) Deep, with two "U" shaped burners, controlled by a heavy-duty snap-action thermostat, 150°F (66°C) to 500°F (260°C)) heating heavy, 12-gauge steel hearth deck.

NOTE: All multi-deck models ship as singles with leg/stack kit.



G2000 Series Gas Deck Ovens



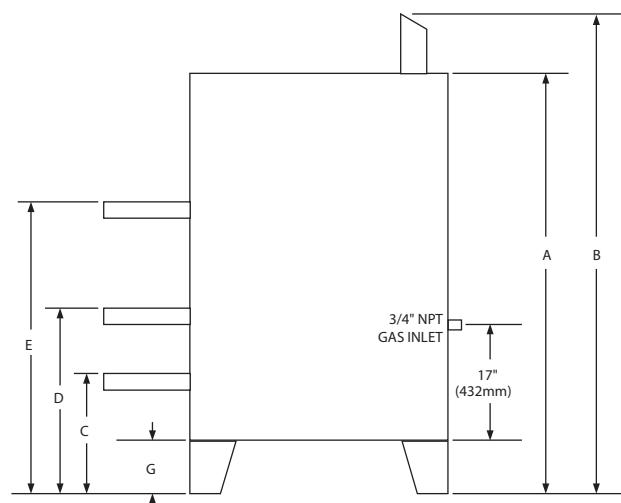
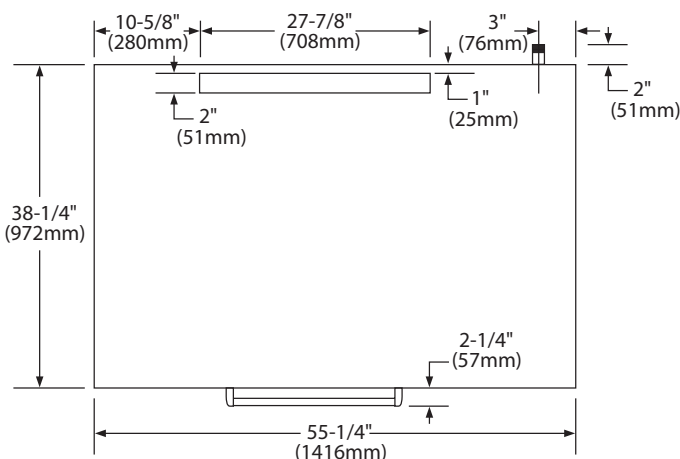
G2121-72

All multi-deck models ship as singles with leg/stack kit.

Many local codes exist and it is the responsibility of the owner and installer to comply with those codes.

Garland products are not approved or authorized for home or residential use, but are intended for commercial applications only.

Garland will not provide service, warranty, maintenance or support of any kind other than in commercial applications.



All Models	Natural	Propane
Manifold Operating Pressure	5.5" WC (13.7 Mbar)	10.0" WC (24.9 Mbar)
Minimum Supply Pressure	7.0" WC (17.4 Mbar)	11.0" WC (27.4 Mbar)

Clearances To Combustible Wall	
Sides	Back
1" (25mm)	6" (152mm)

Model	Description	A: In (mm)	B: In (mm)	C: In (mm)	D: In (mm)	E: In (mm)	G: In (mm)	Total BTU
G2071	Bake Oven	50 (1270)	58 (1473)	40.5 (1664)			31 (787)	40,000
G2072	Stacked Bake(2) Oven	58.5 (1270)	66.5 (1689)	31.5 (800)	49 (1283)		22 (559)	80,000
G2073	Stacked Bake(3) Oven	60 (1524)	68 (1727)	15.5 (394)	33 (838)	50.5 (1283)	6 (152)	120,000
G2121	Roast Oven	55 (1397)	63 (1600)	40.5 (1664)			31 (787)	40,000
G2122	Stacked Roast(2) Oven	60.5 (1537)	68.5 (1740)	23.5 (597)	46 (1168)		14 (356)	80,000
G2121-71	Stacked Bake/Roast Oven	63.5 (1613)	71.5 (1816)	31.5 (800)	54 (1372)		22 (559)	80,000
G2121-72	Stacked Bake(2)/Roast Oven	65 (1651)	73 (1854)	15.5 (394)	38 (965)	55.5 (1410)	6 (152)	120,000

Garland reserves the right to make changes to the design or specifications without prior notice.

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