



**TWO COMPARTMENT-FULL SIZE
DOUBLE DECK-GAS-FIRED
COMBI OVEN / STEAMER**

General Specifications :

- Multi-Purpose Oven offers Pressureless Convection cooking in a variety of cooking modes; featuring Automatic Reversible Fan operation for superior Convection Cooking.
 - Hot Air Convection.
 - Pressureless Convection Steamer.
 - Combination of Convection Steamer and Hot Air.
- Reliable, easy to operate mechanical controls feature:
 - One 100-minute Mechanical Dial Timer Control.
 - One 125-500 C° degree Mechanical Dial Temperature control.
 - One Mechanical Dial Control for three modes of cooking operation; Hot Air, Steaming or Combi.
- User-friendly control panel has many standard features for superior cooking performance.
 - On/Off Switch for externally mounted oven lights.
 - Automatic Fast Cool Down Control.
 - Two-Speed Fan (High/Low) control switch.
 - Humidity Release Control Switch removes excess moisture from compartment.
 - Generator Drain Control.
- Core-Temperature Probe with Digital Read-Out automatically turns off unit when desired temperature is reached.
- Each Compartment has Five Stainless Steel Wire Shelves.
- Fully-insulated Cooking Compartment and Steam Generator for thermal efficiency. Easy to clean Die Pressed interior compartment features a Coved Corner design.
- Two Heavy Gauge Stainless Steel Gas-Fired Steam Generator with 60,000 BTU Power Rating; each features an Easy Access Delimiting Port and Electronic Spark Ignition for easy start-up. Reliable Electronic Controls monitor Water Level and Safety Functions in steam generator.
- Standard with Adjustable Left-Hand Door Hinging and Large Glass Window to observe cooking operation. Removable Double Door Gasket Seal prevents leaking. Safety Switch stops fan when compartment door is opened.
- Compartment Door Condensate Drip Tray automatically empties into floor drain.
- NSF Approved 6" Stainless Steel Adjustable Legs: provides one inch level adjustment.
- Standard voltage for controls is 115 volts, 60 Hz, single phase.
- Each compartment has the capacity for:
 - Eighteen, 13" x 18" U.S. Bake Pans.
 - Ten, 12" x 20" x 2½" Steam Table Pans.
 - Nine, 18" x 26" U.S. Bake Pans.



MODEL: MG-227X

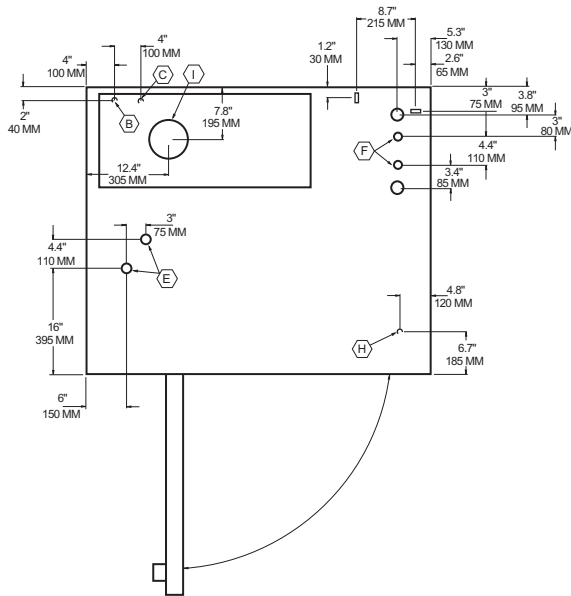


MODEL AVAILABLE

Shall be BURLODGE/LAINOX Combi Oven, Counter Type Multi-Purpose Oven, Model MG - 227X, Gas Type 210,000 max BTU. Cooking modes for: Hot Air Convection, Hot Air Convection with Water Injection; Low and High Temperature Convection Steam; combination of Hot Air and Steam; variable Steam Exhaust Condensation Control; and Butterfly Valve to regulate humidity exhaust; and Mechanical Controls.

Options and Accessories:

- Grease Filter Model (FX-227)
- Additional Stainless Steel Wire Shelves
- Steam Table Pans in depths of 1", 2½" or 4"
- Spray Hose with 60" Flexible Hose for Cleaning (SH-60)
- Correctional Packages
- Caster Kit for MG-227X
- Dissolve® Liquid Descaling Kit (10617413)
- Accessories for handling and transportation compatible with Blast Chillers/Freezers



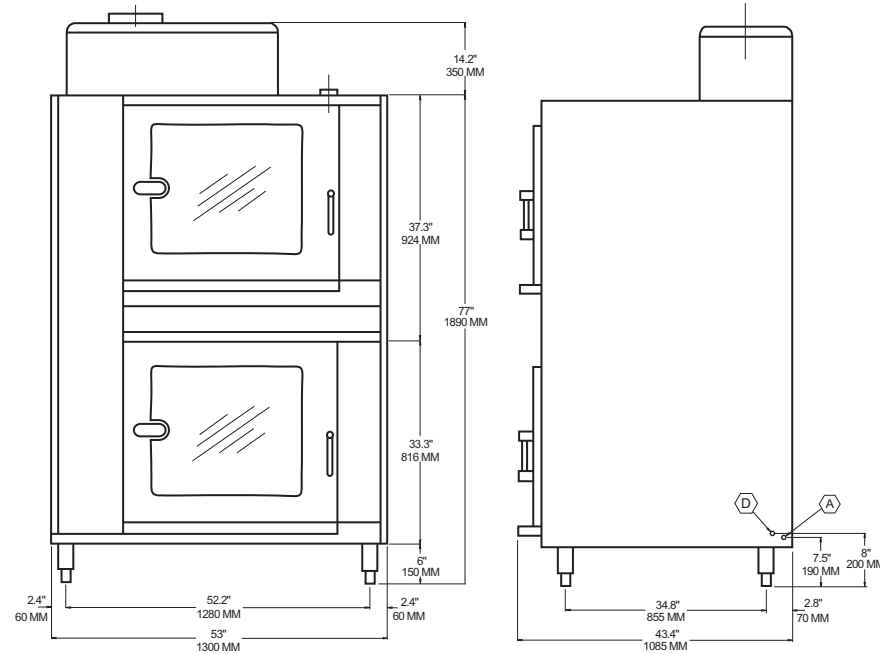
- **Compartment has capacity for:**
 - Fourteen, 18" x 26" Wire Shelves or Fourteen, 18" x 26" Bun Pans
 - Fourteen, 12" x 20" x 2 1/2" Steam Pans or Twenty-eight, 12" x 20" x 1" Steam Pans
- Many local codes exist and it is the responsibility of the **owner and installer** to comply with those codes.
- **Burlodge / Lainox** equipment is built to comply with applicable standards for manufacturers. Included among those approval agencies are: UL, A.G.A., NSF, ASME/N.Bd., CSA, CGA, ETL, and others.

WATER QUALITY REQUIREMENT

The recommended minimum water quality standards whether untreated or pre-treated, based upon 10 hours of use per day, and a Daily Blowdown, are as follows:

TOTAL DISSOLVED SOLIDS	less than	60 parts per million
TOTAL ALKALINITY	less than	20 parts per million
SILICA ¹	less than	13 parts per million
CHLORIDE ²	less than	30 parts per million
pH FACTOR ³	greater than	7.5

Consult a local water treatment specialist for an on-site water analysis for recommendations concerning steam generator feed water treatment (if required), in order to remove or reduce harmful concentrations of minerals. The use of highly mineralized water will mean that more frequent servicing of the steam generator will be necessary. The fact that a water supply is potable is not proof that it will be suitable for the generator.



SHIPPING WEIGHT	= 1160 Lbs.
MAX. WATER CONSUMPTION PER HR. STEAM PRODUCTION	= 9.0 Gal./Hr
AVERAGE WATER CONSUMPTION PER HR. STEAM CONDENSER	= 11.6 Gal./Hr
TOTAL WATER CONSUMPTION	= 20.6 Gal./Hr

UTILITY CONNECTIONS

- Ⓐ = ELECTRIC CONNECTION
- BOILER Ⓑ = COLD WATER INLET 3/4" NHT.
- CONDENSER Ⓒ = COLD WATER INLET 3/4" NHT.
- Ⓓ = DRAINAGE 2.50" DIA (64 MM)
- Ⓔ = DESCALER INLET
- Ⓕ = WASTE AIR OUTLET 1.18" DIA (30 MM)
- Ⓖ = CHAMBER WASTE AIR OUTLET
- Ⓗ = GAS CONNECTION 3/4" NHT.
- Ⓘ = EXHAUST CHIMNEY HOT AIR
- Ⓝ = EXHAUST CHIMNEY BOILER
- Ⓚ = EXHAUST MANIFOLD

MODEL	GAS				ELECTRIC (3 PH)		WATER	DRAINAGE	CLEARANCE
MG - 227X	OVEN USAGE	HOT AIR	BOILER	COMBI	SUPPLY PRESSURE		35 PSI MINIMUM 60 PSI MAXIMUM	2.50" DIA. (64 MM)	RIGHT = 6" LEFT = 6" REAR = 7"
	ONE COMPT.	70,000	60,000	104,000	NATURAL				
	TWO COMPTS.	140,000	120,000	210,000	PROpane				
TWO COMPARTMENT FLOOR MODEL TYPE GAS-FIRED	MANUFACTURER MUST BE NOTIFIED IF UNIT WILL BE USED ABOVE 2,000 FT. ALTITUDE				ELECTRICAL DATA		Ⓒ 3/4" NHT (GARDEN HOSE) FOR BOILER & CONDENSER	DO NOT CONNECT ANY OTHER UNITS TO THIS DRAIN DRAIN LINE MUST BE VENTED	NOTE: 12" RIGHT SIDE CLEARANCE IS REQUIRED IF PLACED NEXT TO HEAT SOURCE
				MINIMUM WIRE AMPACITY (AMPS)	115/60/1				
				MAXIMUM TIME DELAY FUSE	20				
				MAXIMUM TIME DELAY FUSE	20				

BURLODGE/LAINOX reserves right of design improvement or modification, as warranted.



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