

**G****HIGH EFFICIENCY  
GAS BAKERY DEPTH  
CONVECTION OVEN**JOB NAME: \_\_\_\_\_  
ITEM NO.: \_\_\_\_\_  
NO. REQUIRED: \_\_\_\_\_**MODELS:**     8300 (*Single Oven*)  
                   8392 (*Stacked Oven*)**SIZE:** **8300 Single Oven**  
34" High x 38" Wide x 44-1/4" Front-to-Back  
(864mm High x 965mm Wide x 1124mm Front-to-Back)  
62" High (1575mm) with Stand **8392 Stacked Oven**  
74" High x 38" Wide x 44-1/4" Front-to-Back  
(1880mm High x 965mm Wide x 1124mm Front-to-Back)**Oven Interior Dimensions:**24" High x 29" Wide x 26-1/2" Deep  
(61mm High x 737mm Wide x 673mm Deep)**DESCRIPTION:**

The Market Forge High Efficiency Gas Bakery Depth Convection Oven is designed to reduce energy costs and provide superior cooking with five racks and even heat distribution.

Design engineered air circulation system combined with 80,000 BTU per oven adds up to more product in less time. This oven has energy savings in mind at all times.

The 8300 Single and 8392 Stacked Convection Ovens provide many standard features that are optional in other brands: Standard features include; two-speed motor - 1/2 HP, electrical thermostat adjustable from 150° to 500°F, electronic ignition, two speed motor (*to select best air circulation for desired results*), glass door (*right hand side*), cool touch controls, air deflectors (*strategically placed around the blower for efficient air circulation*), two interior lights and 5 chrome plated racks with 11 positions.

Oven shall be constructed of stainless steel on front, sides and top. Oven doors swing open 135° for easier access for loading and unloading. Oven interior is porcelain coated for protection from spills. Stainless steel handle adds to the rugged construction and beauty in your kitchen. If you are looking for superior quality and commitment to performance, you can rely on the High Efficiency Convection Ovens.

8300 Single Oven Shown  
with Optional Bottom Shelf  
and Storage Racks

8392 Stacked Oven

**CAPACITY:**Each oven compartment will accommodate  
(5) 18" x 26" x 1" Sheet Pans**OPTIONAL:**

- Stainless Steel Bottom Shelf (*Single Ovens Only*).
- Glass Door (*Left Hand Side*).
- Bottom Storage Racks for Sheet Pans (*Single Ovens Only - Must be ordered with shelf*).
- Casters Set of 4, 2 with Brakes with Strain Relief.
- Direct Connect Vent Kit.
- Extra Oven Racks.
- Gas Quick Disconnect with Strain Relief.
- Prison Package (*Consult Factory*).

The manufacturer reserves the right to modify materials and specifications without notice.

AutoQuotes

**MARKET FORGE**  
INDUSTRIES INC.

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**SERVICE CONNECTIONS**

**Electrical Requirements:** 120 VAC, 50-60 Hz, 1 Phase. Provided with a 6 foot power cord fitted with a standard three prong ground plug.

**Ship Weight:**

- 8300 Oven 600 lbs.
- 8392 Oven 1185 lbs.

**Installation Clearance:** When installing ovens against combustible surfaces (rear or side walls) 6" (152mm) clearance is required. When installing ovens against non-combustible surfaces (rear or side walls) 0" clearance is required.

**Gas Fired**

G	Gas Connection - 3/4" (20mm) N.P.T. on the right hand rear of the appliance.
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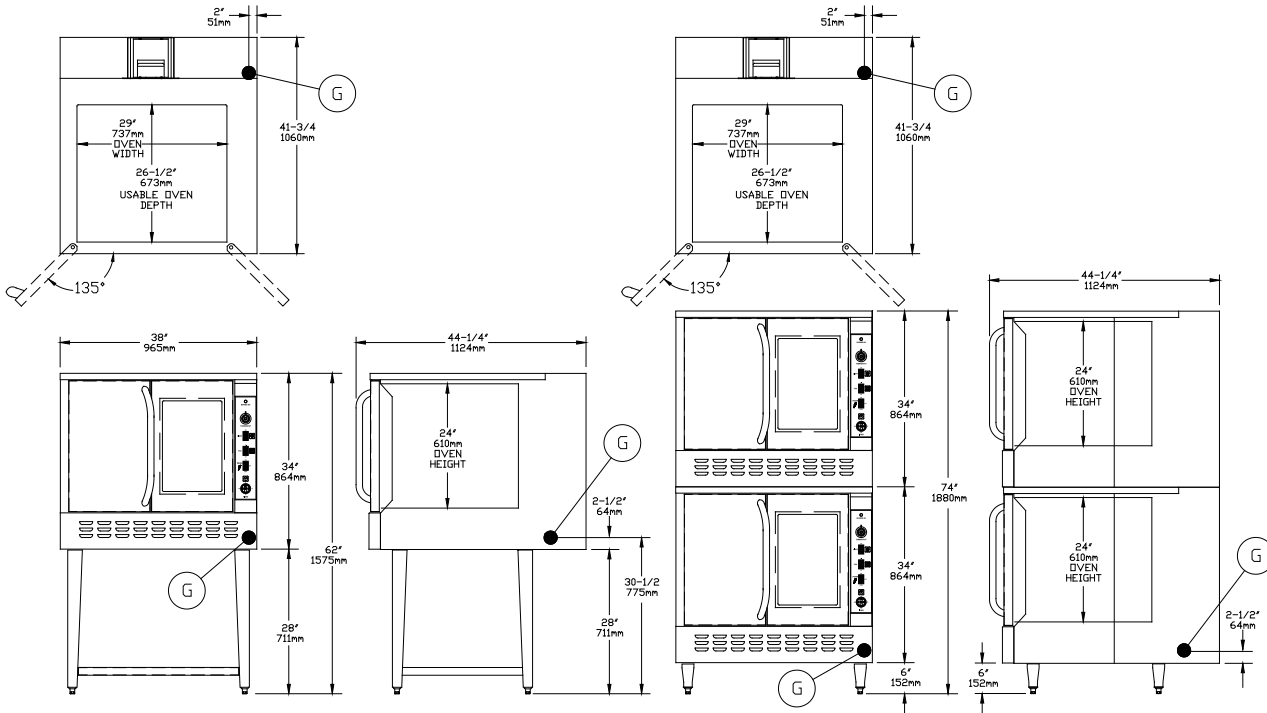
- Gas Pressure:  Natural Gas - 5" W.C.  
 Propane - 10" W.C.

*The pressure regulator (supplied) is to be connected by the installer.*

*Specify type of gas and altitude if over 2,000 feet, when ordering.*

SPEC SHEET: S-6099  
06/12

**FOOD SERVICE EQUIPMENT**  
Bakery Depth Gas Oven



It is our policy to build equipment which is design certified by E.T.L., E.L.T. Sanitation and N.S.F. However, a continuing program of product improvement makes it necessary to submit new models to the agencies as they are developed and consequently not all models bear the appropriate agency labels at all times.



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