

TOPSTONE SERIES

OPEN FLAME MEDITERRANEAN OVENS

TS-D150

TS-D250



FEATURES

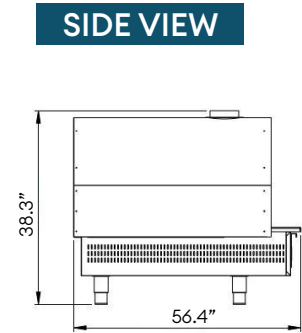
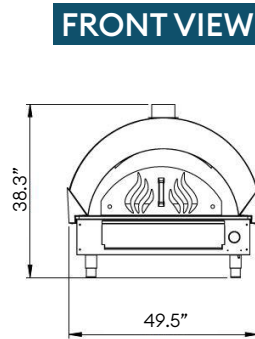
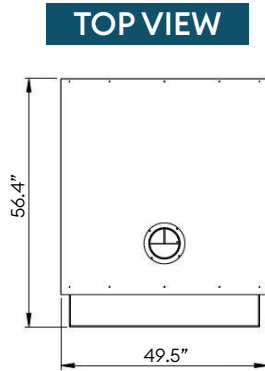
- The Pegasus Topstone Single Deck Ovens are reliable and versatile solutions designed for professional baking applications.
- Each oven chamber features refractory baking deck.
- Choose from two different deck areas and overall oven depths (56", or 66") to suit your needs.
- Four different color options.
- Independent top and bottom burners.
- Oven exteriors are all heavy duty stainless steel and are fully insulated for cooler outer temperatures and consistent interior temperatures.

* Shown with optional stands.

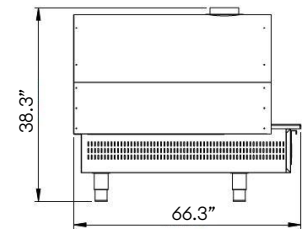
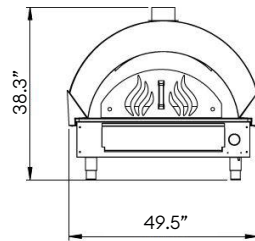
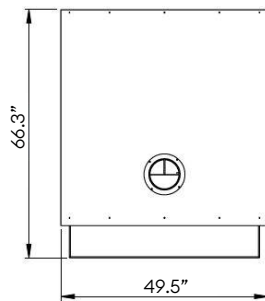
- Natural or LP gas oven with thermostatic temperature control.
- 116,000 Total BTU's.
- Up to: 752 °F temperature range.
- 40" x 38", 50" x 38" interior baking compartment.
- Refractory baking bedplate.
- Combination gas controls with valve, regulator, and pilot safety.
- All stainless steel interior.
- Rear 3/4" NPT gas connection.
- Fully insulated throughout.
- One year limited warranty (USA & Canada only).

OPEN FLAME MEDITERRANEAN OVENS

TS-D150



TS-D250



TECHNICAL SPECIFICATIONS:

	TS-D150	TS-D250
Gas Supply (BTU)	116,000	116,000
Deck Height	8"	8"
Deck Size	40" x 38" (1016 x 965 x 203 mm)	50" x 38" (1270 x 965 x 203 mm)
Decks	1	1
Thermostat Range	Up to 752 F	Up to 752 F
Dimensions (W x H x D)	49.5" x 38.3" x 56.4" (1258 x 974 x 1432 mm)	49.5" x 38.3" x 66.3" (1258 x 974 x 1683 mm)
Shipping Dim. (W x H x D)	54" x 45" x 61" (1372 x 1143 x 1550 mm)	54" x 45" x 71" (1372 x 1143 x 1803 mm)
Ship Wt.	661 lb (300 kg)	783 lb (355 kg)

REQUIRED CLEARANCES:

	Non-Combustible	Combustible
Left	0" (00 mm)	1" (25 mm)
Right	0" (00 mm)	3" (76 mm)
Back	2" (51 mm)	3" (76 mm)



Galaxy Group reserves the right to modify specifications or discontinue models without incurring obligation. Dimensions are nominal.