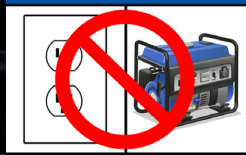


NO ELECTRICITY



REQUIRED

LP FUEL CONSUMPTION ESTIMATES
@ MEDIUM HEAT (Approx. 375°F)

LP Tank Lbs.	HOURS OF USE		
	200 SERIES	400 SERIES	600 SERIES
20	8	X	X
30	12	X	X
40	15.9	X	X
100	39.8	19.4	12.8
200	79.7	38.8	25.6

* exterior temperature, frequency of door openings, etc. will affect these estimates



LEVELING JACKS

Not every location is perfectly level. Our years of commercial catering have shown the need for having the portable commercial oven be level and secure for easy operation. Each oven is designed with jack slot locations.

* Jacks are an available option.



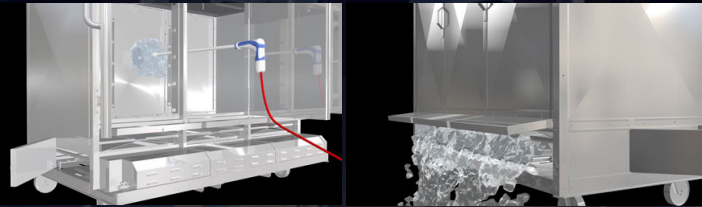
PROPANE FUELED

The best part of a Gorilla Oven is that it operates entirely from a propane fuel source. This removes the hassle of requiring an electric power source or generator. This especially comes handy when in areas not having access to either.

* Optional quick fuel connection kit.

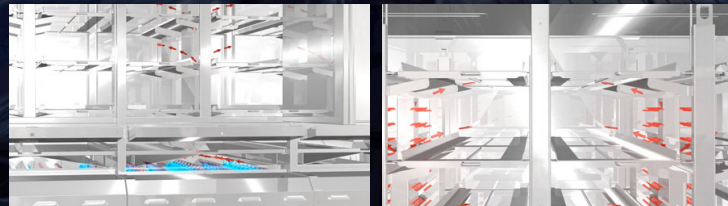
PAN RETRIEVER

Reaching into a hot oven to retrieve a pan in the back can be time consuming and dangerous. We designed a lever which retrieves pans in the back so operators can easily access the food for distribution. Each of the five levels of each door in the Gorilla Oven includes this helpful aide.



EASY MAINTENANCE

Every internal rack and heat duct tower is easily removable without the use of tools for ease of maintenance or cleaning. Using a power sprayer on the interior for cleaning was a design feature allowing drainage through the rear three doors. The Gorilla Oven is simply designed for high volume production with little to no down time waiting for expensive or hard to install replacement parts.



EVEN HEATING

Traditional commercial ovens have 'hot spots' where temperatures may be warmer than other areas inside or use electric fans. Our fanless patented heat distribution ducts allow less than 5° temperature variation from top to bottom... front to back. Based on real world tests, Gorilla Ovens cut re-thermalization times significantly versus other commercial oven alternatives.

9V BATTERY

The electronic ignition and control system operates from a simple 9V battery. There are no cumbersome or complicated wiring diagrams, just a simple and accurate control panel with L.E.D. color light monitoring. Imagine being able to see when the oven is at it's set heat or not by a green or red indicator light visible from a distance.



Patented. UL Tested & Approved Natural Heat Convection System (ANSI Specifications)
UL Listed ANS Z83.11a CSA 1.8 2004 Food Service Equipment 25BC



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THE
8000
POUND GORILLA
of the
FOOD SERVICES INDUSTRY



200 SERIES



SPECIFICATIONS

- Dimensions
 - Width: 35"
 - Depth: 62.5"
 - Height: 78"
- Weight: 850 pounds
- Capacity
 - 20 Full Size Pans
 - 40 Half Pans
- Rating: 73,250 BTU/HR
- Gas Supply: LP Gas Only
- Power: 9 volt Battery Power pack — (300+ Hrs)
- Insulation: 2" Thermafiber Industrial
- LED's
 - Green: Pilot Gas Supply ON
 - Red: Pilot Gas Supply OFF
 - Yellow: Oven Main Burners ON
- Pre-Heat Times: 425°F in less than 15 minutes



400 SERIES



SPECIFICATIONS

- Dimensions
 - Width: 67"
 - Depth: 62.5"
 - Height: 78"
- Weight: 1600 pounds
- Capacity
 - 40 Full Size Pans
 - 80 Half Pans
- Rating: 150,650 BTU/HR
- Gas Supply: LP Gas Only
- Power: 9 volt Battery Power pack — (300+ Hrs)
- Insulation: 2" Thermafiber Industrial
- LED's
 - Green: Pilot Gas Supply ON
 - Red: Pilot Gas Supply OFF
 - Yellow: Oven Main Burners ON
- Pre-Heat Times: 425°F in less than 30 minutes



600 SERIES



SPECIFICATIONS

- Dimensions
 - Width: 98"
 - Depth: 62.5"
 - Height: 78"
- Weight: 2450 pounds
- Capacity
 - 60 Full Size Pans
 - 120 Half Pans
- Rating: 228,000 BTU/HR
- Gas Supply: LP Gas Only
- Power: 9 volt Battery Power pack — (300+ Hrs)
- Insulation: 2" Thermafiber Industrial
- LED's
 - Green: Pilot Gas Supply ON
 - Red: Pilot Gas Supply OFF
 - Yellow: Oven Main Burners ON
- Pre-Heat Times: 425°F in less than 30 minutes



FEATURES

- Up to 20 full size food pans
- Internal patented heat distribution system
- 18 gauge stainless steel exterior & interior
- Heavy guage structural steel tube frame
- Solid stainless steel hinges & latches
- Unique heavy duty door latch design
- Five level / two-deep pan rack assembly
- Convenient deep tray removal pull
- Solid stainless steel corner guards & bumpers
- Shielded pilot system controls
- 9v electronic ignition system
- Thermostat controlled temperature
- Color coded L.E.D. heat indication lighting
- Easily removable interior racking and heat assembly
- Jack pockets for optional stablizing jack system
- Revolutionary power-washer-friendly design
- Forklift pockets for easy and safe moving and loading
- Easy access low maintenance design

FEATURES

- Up to 40 full size food pans
- Internal patented heat distribution system
- 18 gauge stainless steel exterior & interior
- Heavy guage structural steel tube frame
- Solid stainless steel hinges & latches
- Unique heavy duty door latch design
- Five level / two-deep pan rack assembly
- Convenient deep tray removal pull
- Solid stainless steel corner guards & bumpers
- Shielded pilot system controls
- 9v electronic ignition system
- Thermostat controlled temperature
- Color coded L.E.D. heat indication lighting
- Easily removable interior racking and heat assembly
- Jack pockets for optional stablizing jack system
- Revolutionary power-washer-friendly design
- Forklift pockets for easy and safe moving and loading
- Easy access low maintenance design

FEATURES

- Up to 60 full size food pans
- Internal patented heat distribution system
- 18 gauge stainless steel exterior & interior
- Heavy guage structural steel tube frame
- Solid stainless steel hinges & latches
- Unique heavy duty door latch design
- Five level / two-deep pan rack assembly
- Convenient deep tray removal pull
- Solid stainless steel corner guards & bumpers
- Shielded pilot system controls
- 9v electronic ignition system
- Thermostat controlled temperature
- Color coded L.E.D. heat indication lighting
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