

Project	
Item #	
π	
Quantity	

# GAS CONVECTION OVEN

**GAS TYPE:** 

NATURAL

LP



M-1

M-2

### STANDARD FEATURES

- Standard depth models 75,000 BTU/hr. total heat output per oven
- · All stainless steel front, sides, and top
- 50/50 dependent double door, swings open 135°, one handed operation opens and closes both doors simultaneously
- Door options:

Two glass doors (GG)

Glass door, right (GL)

Glass door, left (GR)

Two solid doors (SS)

- · Porcelainized oven interior for easy cleaning
- Five chrome racks with 12 position chrome rack guides
- Holds up to (5) 18" x 26" sheet pans left to right or front to back
- · Electronic spark igniter
- 1/2 H.P. two speed oven blower motor with maximum of 9 amp draw. Includes 6 foot power cord
- · Oven cool switch for rapid cool down
- Burner "on" light
- 1 hour timer
- Thermostat control from 200°F to 500°F (93°C to 260°C)
- Two year limited warranty, parts, and labor

## **OPTIONAL FEATURES**

- Cooling/storage racks (3 racks with 2 support guides single oven only)
- 208/240 V motor and/or transformer
- · Direct vent adapter
- Heavy duty swivel casters



Model Shown M-1GG (Bakery Depth)

Shown with optional casters and adjustable cooling / storage rack.

#### **DESCRIPTION**

American Range, model M-1 single or M-2 double, standard depth convection oven with 90,000 BTU/hr., temperature range from 200°F to 500°F. A half horsepower fan offers low and high speed fan options for baking and roasting. Porcelainized oven cavity includes 5 racks and 12 position rack guide to accommodate 18" x 26" sheet pan or 12" x 20" hotel pans one per rack. The oven includes a 1 hour timer and a cool down mode. Stainless steel doors with a glass window or a solid door swing 135° for easy one handed operation.

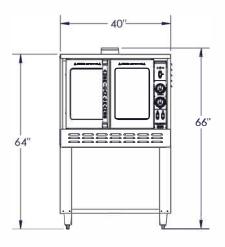


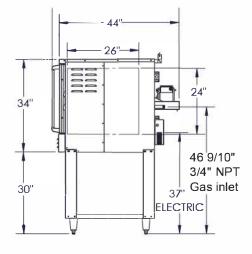






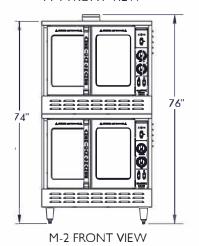
# MAJESTIC GAS BAKERY DEPTH CONVECTION OVEN

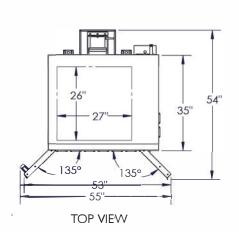




M-1 FRONT VIEW

SIDE VIEW





Shin	\\/oight	

MODEL	WIDTH (MM)	DEPTH (MM)	HEIGHT (MM)	BTU	(KW)	BURNERS	LBS	(KG)
M-1	40" (1016)	46" (1169)	66" (1626)	90,000	(26)	2	640	(291)
M-2	40" (1016)	46" (1169)	76" (1931)	180,000	(52)	4	1280	(582)

Add two letter code to model number for door preference

Door options: GG- Two glass doors, GR- Glass door, right, GL- Glass door, left

### Installation Instructions:

Ovens must be installed in accordance with local codes or in their absence with the

- 1. National Fuel Gas Code: ANSI Z223.1; CAN/CGA-B149.1 Natural Fuel and Propane Installation Code, as applicable. Compliance with codes is the responsibility of the Owner and Installer.
- 2. An adequate ventilation system is required. Refer to National Fire Protection Association Standard No. 96, Standard for Ventilation Control and Fire Protection of Commercial Cooking Operations
- 3. This appliance is intended for commercial use. NOT intended for Residential Use.
- 4. Specify installation elevation if above 2000 feet (610m)
- 5. Please specify gas type when ordering
- 6. GAS INLET SIZE (All Models): One 3/4" NPT gas connections provided at rear, One 3/4" NPT gas pressure regulators are provided and must be installed (by others) when unit is connected to gas supply.
- 7. COMBUSTIBLE WALL CLEARANCES;
  For use only on non-combustible floors. Legs or casters are required, or 2" (51) overhang is required when curb mounted. Clearance from non-combustible walls is 0". When unit is placed next to combustible walls, clearances must exceed 12" (305) from sides, and 4" (102) from rear,

CONVECTIO	N OVEN ELE	CTRICAL
VOLTAGE	PHASE	AMPS
120	1	4

15 amps three prong cord provided

	MANIFOLD PRESSUR	RE
NATURAL GAS	PROPANE GAS	MANIFOLD SIZE
5.0" W.C.	10.0" W.C.	3/4" (19MM)

NMFCCODE: 25970-2 Class: 85

\*Shipping weight includes packaging and is approximate.

DESIGNED & BUILT IN USA



