

# AMERICAN RANGE®

A  Company

Project \_\_\_\_\_

Item # \_\_\_\_\_

Quantity \_\_\_\_\_

## ELECTRIC CONVECTION OVEN



### MSDE-1

### MSDE-2

#### STANDARD FEATURES

- 12 kW 208/240 Volt Bakery Depth (ME) units
- 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 (GR)
  - Glass door, left (GL)
  - Two solid doors (SS)
- Porcelainized oven interior for easy cleaning
- Five chrome racks with 12 position chrome rack guides
- Oven cavity accommodates a full size sheet pan side-to-side on bakery depth models
- 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)

#### OPTIONAL FEATURES

- Cooling / storage racks (5 racks with 2 support guides single oven only)
- 208/240 V motor and/or transformer
- Direct vent adapter
- Heavy duty swivel casters



**Model Shown MSDE-1GG**  
(Standard Depth)

*Shown with optional casters and adjustable cooling / storage rack.*

#### DESCRIPTION

**American Range, model MSDE-1 single or MSDE-2 double, standard depth convection oven** with 12 kW 208/240 volts, 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 a 12 position rack guide to accommodate five chrome racks which will hold 18" x 26" sheet pans horizontally 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



DESIGNED & BUILT IN USA  
PROFESSIONAL COOKING EQUIPMENT

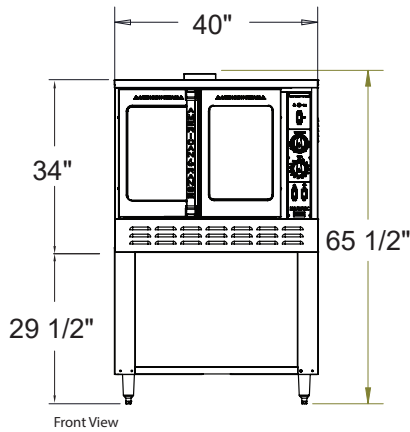
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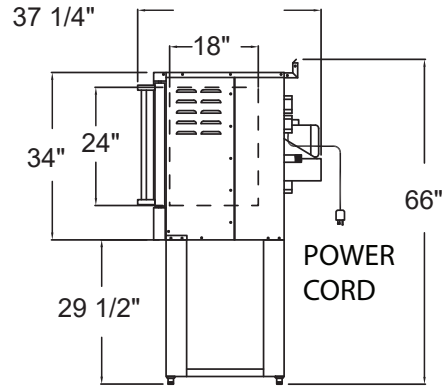
13592 Desmond St Pacoima CA 91331  
T. 818.897.0808 Toll Free: 888.753.9898  
www.AmericanRange.com

# MAJESTIC ELECTRIC STANDARD DEPTH CONVECTION OVEN

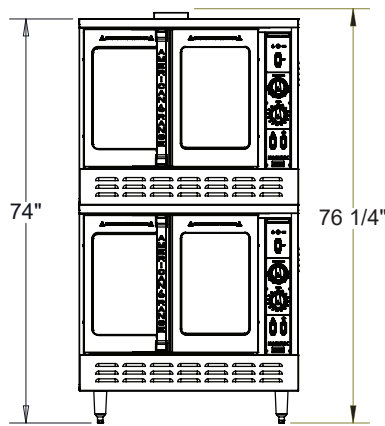


Front View

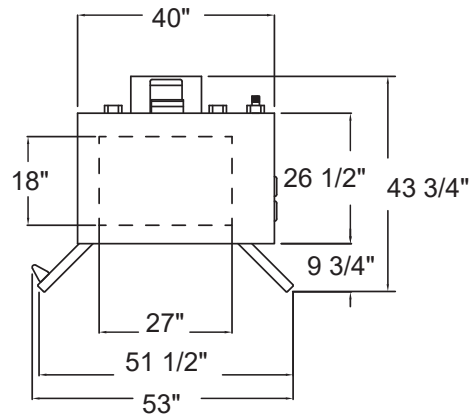
MSDE-1 FRONT VIEW



SIDE VIEW



MSDE-2 FRONT VIEW



TOP VIEW

MODEL	WIDTH (MM)	DEPTH (MM)	HEIGHT (MM)	ELEMENTS	(KW)	Ship Weight*	
						LBS	(KG)
MSDE-1	40" (1016)	37 1/4" (946)	66" (1626)	3	(12)	550	(250)
MSDE-2	40" (1016)	37 1/4" (946)	76" (1931)	6	(24)	1100	(500)

Add two letter code to model number for door preference

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

## ELECTRICAL (Specify voltage when ordering)

- 208VAC, 1ø, 60Hz, 50A
- 208VAC, 3ø, 60Hz, 20A per phase
- 208VAC, 1ø, 50Hz, 50A
- 208VAC, 3ø, 50Hz, 50A per phase
- 240VAC, 1ø, 60Hz, 50A
- 240VAC, 3ø, 60Hz, 20A per phase
- 240VAC, 1ø, 50Hz, 50A
- 240VAC, 3ø, 50Hz, 50A per phase

Plug and cord not included.

NMFCODE: 25970-2 Class: 85

Shipping weight includes packaging and is approximate.

## 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.

Commercial cooking equipment requires an adequate ventilation system. For additional information, refer to the National Fire Protection Association's standard.

NFPA96 "Vapor Removal from Cooking Equipment."  
(NOTE: For North America only)

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PROFESSIONAL COOKING EQUIPMENT



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A **Hatch** Company

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