

# AMERICAN RANGE®

A  Company

Project \_\_\_\_\_

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

Quantity \_\_\_\_\_

## ELECTRIC CONVECTION OVEN



■ ME-1

■ ME-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 ME-1GG**  
(Bakery Depth)

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

### DESCRIPTION

**American Range, model ME-1 single or ME-2 double, bakery 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

A70392 RevA 112224

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