# 

A Hatco Company

Project\_

ltem # \_

Quantity \_

NATURAL

GAS TYPE:

MADA

LP

## GAS CONVECTION OVEN

### **MSD-1HE**

#### MSD-2HE

#### STANDARD FEATURES

- Standard depth models 60,000 BTU/hr. total heat output per oven
- All stainless steel front, sides and top
- 50/50 dependant double door, swings open 135°, one handed operation opens and closes both doors simultaneously
- Comes standard with two glass doors (GG)
- Porcelainized oven interior for easy cleaning
- Five chrome racks with 10 position chrome rack guides
- Oven cavity accommodates a full size sheet pan horizontally on standard 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**

- Option to change the door to: Two solid doors (S), or glass door, left only (GL), glass door, right only (GR)
- 208/240 V motor and/or transformer
- Direct vent adapter
- Casters
- Seismic feet



Model Shown MSD-1HE (Standard Depth) Shown with optional casters.

#### DESCRIPTION

American Range, model MSD-1HE single or MSD-2HE double, standard depth convection oven with 60,000 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 a 10 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.



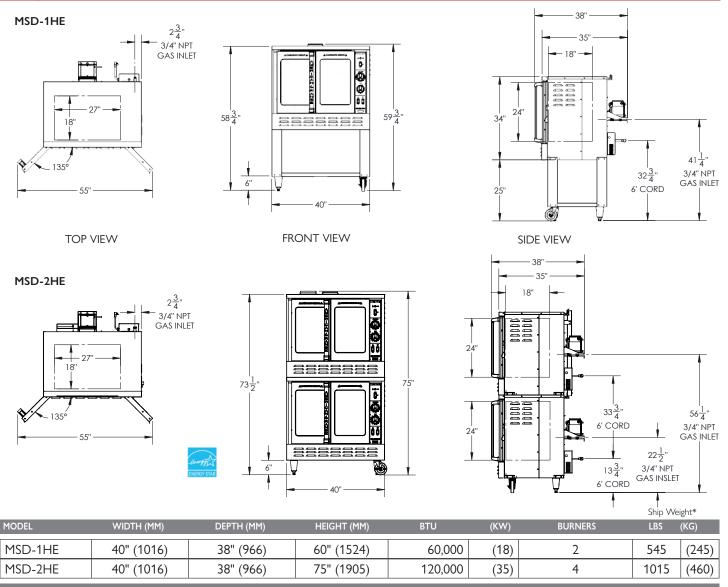
DESIGNED & BUILT IN USA





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

### MAJESTIC GAS STANDARD DEPTH CONVECTION OVEN



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
- 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.
- 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.

	CONVECTION OVEN ELECTRICAL				MANIFOLD PRESSURE		
120 1 4 5.0" W.C. 10.0" W.C. 3/4" (19MM)	VOLTAGE	PHASE	AMPS	NATURAL GAS	PROPANE GAS	MANIFOLD SIZI	
	120	1	4	5.0" W.C.	10.0" W.C.	3/4" (19MM)	

NMFCCODE: 25970-2 Class: 85

\*Shipping weight includes packaging and is approximate.

15 amps three prong cord provided





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