



AMERICAN RANGE

A **HATCO** COMPANY

Why Choose an American Range Convection Oven?

- Durable & Built to last
- Consistent Bake
- Energy Efficient
- Easy to Operate & Clean

Convection Oven Models

50/50 Dependent
Door 135° Door
Swing

Stand kit (legs, casters,
and shelves)



Single Unit
(Shown with optional cooling racks)

24" High Cooking
Chamber for
more capacity

Cool to the touch
door handle



Double Unit

12 Rack positions
with 5 racks

High & low speed
fan options

Casters included
on all units

GAS

Model	Description	BTU/hr.	Dimensions
M	Convection Oven Gas Single Unit, Bakery Depth	75,000 BTU/hr.	W:40" D:45" H:61"
M DBL	Convection Oven Gas Double Unit, Bakery Depth	150,000 BTU/hr.	W:40" D:45" H:76"
MSD	Convection Oven Gas Single Unit, Standard Depth	65,000 BTU/hr.	W:40" D:38" H:59"
MSD DBL	Convection Oven Gas Double Unit, Standard Depth	130,000 BTU/hr.	W:40" D:38" H:75"

ENERGY STAR

Model	Description	BTU/hr.	Dimensions
M-HE	Convection Oven Gas Single Unit, Bakery Depth	70,000 BTU/hr.	W:40" D:45" H:61"
M-HE-DBL	Convection Oven Gas Double Unit, Bakery Depth	140,000 BTU/hr.	W:40" D:45" H:76"
MSD-HE	Convection Oven Gas Single Unit, Standard Depth	54,000 BTU/hr.	W:40" D:38" H:59"
MSD-HE-DBL	Convection Oven Gas Double Unit, Standard Depth	108,000 BTU/hr.	W:40" D:38" H:75"

ELECTRIC

Model	Description	kW	Dimensions
ME-1	Convection Oven Electric Single Unit, Bakery Depth	12 (kW)	W:40" D:45" H:61"
ME-2	Convection Oven Electric Double Unit, Bakery Depth	24 (kW)	W:40" D:45" H:76"
MSDE-1	Convection Oven Electric Single Unit, Standard Depth	12 (kW)	W:40" D:38" H:59"
MSDE-2	Convection Oven Electric Double Unit, Standard Depth	24 (kW)	W:40" D:38" H:75"

Accessories: Cooling/storage racks