

AMERICAN RANGE

QUALITY COMMERCIAL COOKING EQUIPMENT

MAJESTIC GAS CONVECTION OVEN

GAS TYPE: NATURAL LP

STANDARD FEATURES

- 3/4" gas connection.
- All Stainless Steel front, sides and top.
- 50/50 double door; swings open 180°.
- Stainless Steel, air-tight, door gaskets.
- 75,000 BTU/hr. total heat output per oven on standard depth models.
- 90,000 BTU/hr. total heat output per oven on bakery depth models.
- Cavity width will accommodate full size sheet pan side to side on standard depth models, also front to back bakery depth models.
- 5 chrome racks with 12 position chrome rack guides.
- Pull-out control panel for easy access to control system.
- One year limited warranty, parts and labor.

OPTIONAL FEATURES

- Draft hood.
- Stacking kit for double oven.
- Cook-N-Hold computer control.
- Single or double door glass window.
- Heavy duty swivel 5" casters.
- 208/240V motor and/or transformer.

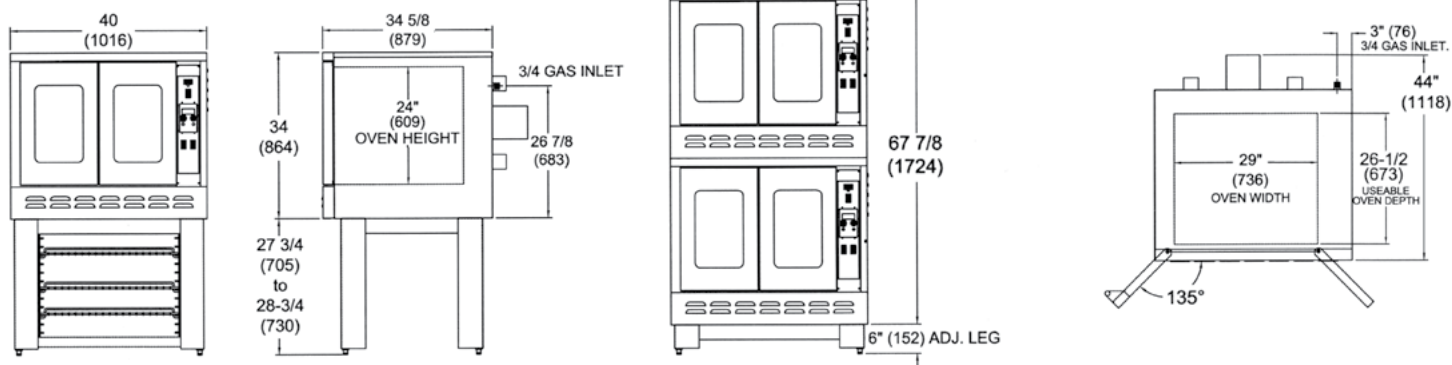


Model MSD-1GG

American Range presents a new series of Heavy Duty Majestic Commercial Convection ovens. The all Stainless Steel exterior construction is both robust and durable. A unique oven cavity air flow system provides maximum efficiency and a large interior that accommodates full size sheet pans - front to back or side to side.

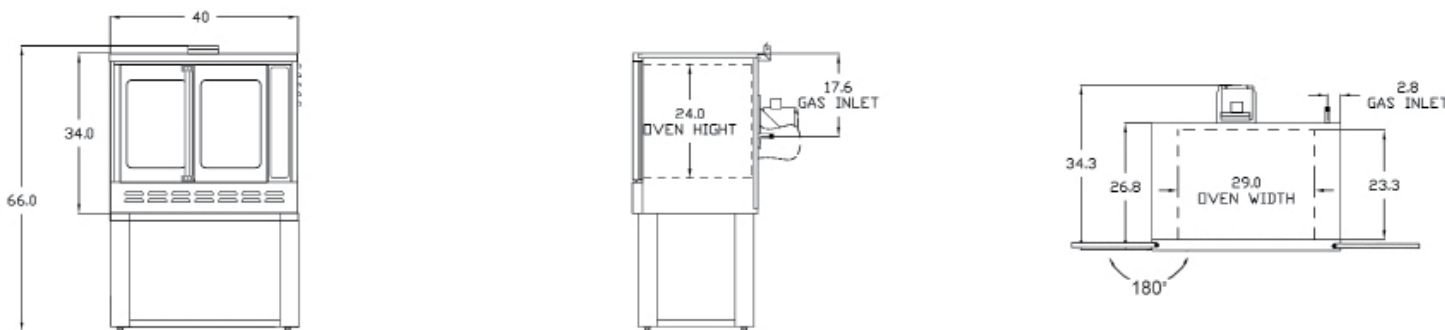
Five racks with 12 positions allow for maximum capacity along with enhanced flexibility. Stainless Steel burners with firing rates of 75,000 BTU/hr. and 90,000 BTU/hr. provide rapid heat up and recovery. Two 40 watt oven lights provide improved visibility of the interior. The American Range Majestic Series of Heavy Duty Commercial Convection Ovens is designed and built to provide superior performance and durability.

MAJESTIC - GAS HEAVY DUTY CONVECTION OVEN



MAJESTIC - GAS BAKERY DEPTH HEAVY DUTY CONVECTION OVEN

Model	Width	Depth	Height	Burners	Total BTU	KW	Shipping Weight	Lbs.	Kg.
M-1	40"	46"	64"	2	80,000	26		640	291
M-2	40"	46"	76 1/2"	4	160,000	52		1280	582
MA-1	40"	46"	64"	2	80,000	26		640	291
MA-2	40"	46"	76 1/2"	4	160,000	52		1280	582



MAJESTIC - GAS STANDARD DEPTH HEAVY DUTY CONVECTION OVEN

Model	Width	Depth	Height	Burners	Total BTU	KW	Shipping Weight	Lbs.	Kg.
MSD-1	40"	42"	64"	2	70,000	21		550	250
MSD-2	40"	42"	76 1/2"	4	140,000	42		1100	500

STANDARD FEATURES

- All Stainless Steel front, sides and top.
- 50/50 dependant double door; swings open 180°.
- Stainless Steel door gaskets.
- 75,000 & 90,000 BTU/hr: total heat output per oven.
- 3/4" gas connection.
- 5 chrome racks with 12 position chrome rack guides.
- Pull-out control panel for easy access to control system.
- Cavity width and depth will accommodate full size sheet pan, front to back or side to side on bakery depth models.
- Oven interior with removable baffle makes cleaning the interior easy.
- Easy access design for convenience in service and maintenance.
- Engineered to reduce energy costs and improve performance and reliability.
- 2 speed 1/2" H.P. motor; 1725/1140 rpm, 120 VAC, 1 ph 60 Hz, 9 amp max.
- Cook and cool feature.

- Burner "on" light.
- 1 hour timer.
- Thermostat control-150°F - 500°F / 65°C - 260°C.
- Electronic ignition with 100% safety.
- Provided with 6 foot, 3 prong grounded power cord.

OPTIONAL FEATURES

- Single or double door glass window.
- Cook-N-Hold computer control.
- 208/240 V motor and/or transformer.
- Stacking kit for double oven.
- Draft hood.
- Heavy duty swivel casters.

GAS SUPPLY: 3/4" NPT Gas inlet. Manifold pressure is 5.0" W.C. for natural gas or 10.0" W.C. for propane gas. Specify type of gas and altitude if over 2000 feet.

CLEARANCES: For use only on non-combustible floors. Legs or casters are required, or 2" (51 mm) 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 mm) on sides, and 4" (102 mm) from rear.

American Range is a quality manufacturer of commercial cooking equipment. Due to continuing product improvements, these specifications are subject to change without prior notice.