



GAS

ELEMENTS SERIES CONVECTION OVEN

IMPERIAL



ECV-1

Shown with optional casters

FLOW SYSTEM

- This system assures even cooking throughout the entire oven.
- Standard oven depth.
- Cooked or baked products have less shrinkage, more moisture and taste better.
- Creates an air flow pattern that simultaneously heats the inner and outer surfaces of the oven cavity.
- Recirculates hot air to maximize efficiency for energy savings.
- Fast temperature recovery.
- 1-speed 1/2 hp fan motor for high production cooking and delicate baking.
- 35,000 BTU's (10 KW) total output.
- Porcelainized oven interior for easy cleaning and provides better browning.
- 10 rack positions for maximum versatility.
- 3 oven racks included.
- Independent doors
- 50/50 doors swing open to 130°

MANUAL CONTROLS

- Temperature controls provide maximum versatility for general baking and roasting.
- 1-speed fan switch controls bake or roast

THERMOSTATIC OVEN CONTROL

- Snap acting temperature control: 150°F to 500°F (66° C to 260° C).
- On/Off toggle switch

EXTERIOR

- Stainless steel solid doors
- Aluminized steel side panels
- Welded and finished seams
- Steel legs
- Easy to clean and maintain

IMPERIAL

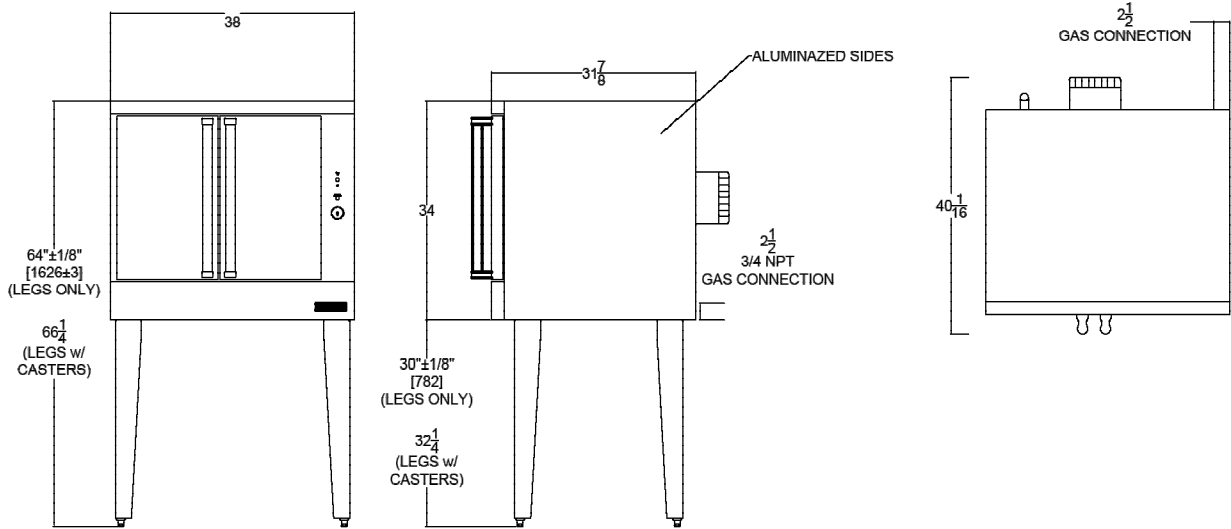
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GAS CONVECTION OVENS

MODEL	DESCRIPTION	DIMENSIONS	CRATED DIMENSIONS	GAS OUTPUT BTU	GAS OUTPUT KW	SHIP WEIGHT KG	SHIP WEIGHT LBS
ECV-1	SINGLE DECK, STANDARD DEPTH	38" W X 40" D X 34" H (965 X 1016 X 864 MM)	39 1/2" W x 47" D X 40" H (1003 X 1194 X 1016 MM)	35000	10 KW	240	528

UTILITY REQUIREMENTS GAS MODELS

MODEL	VOLTAGE	PHASE	HERTZ	AMPS
ECV-1	120	1	60/50	9

CLEARANCE REQUIREMENTS

For use only on non-combustible floors with legs or casters; or 2 1/4" (57 mm) overhang is required when curb mounted, Provide 0" clearance from non-combustible side and rear walls, Provide 6" (152mm) minimum clearance from combustible side walls and 0" from combustible wall at rear.

One speed motor - 1/2 HP, 1725/1140 RPM



MADE IN USA



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