

# AMERICAN RANGE

QUALITY PROFESSIONAL COOKING EQUIPMENT

## MAJESTIC GAS CONV OVEN

GAS TYPE:  NATURAL  LP

### STANDARD FEATURES

- 3/4" gas connection.
- All Stainless Steel front, sides and top.
- 50/50 double door, swings open 130°.
- 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 and side to side on bakery depth models.
- 5 chrome oven racks with 12 position chrome oven rack guides.
- Pull-out control panel for easy access to control system.
- One year limited warranty, parts and labor.

### OPTIONAL FEATURES

- Draft hood.
- Single or double door glass window.
- Heavy duty swivel 5" casters.
- 208/240V motor and/or transformer.
- Stacking kit for double oven
- Five adjustable storage racks & two supports per set



MSD-IGG

Shown with optional casters, adjustable storage racks

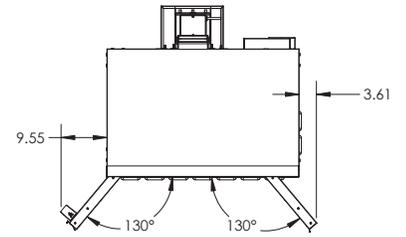
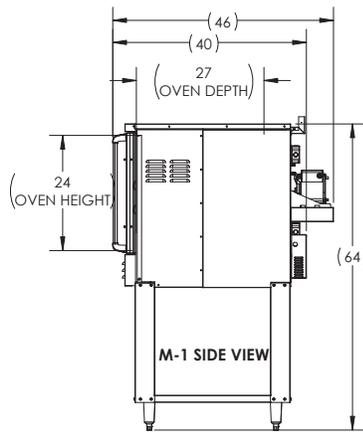
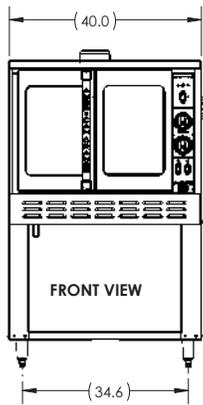


American Range presents a new series of Heavy Duty Majestic Commercial Convection ovens. The all Stainless Steel exterior construction is both robust and durable. A unique oven cavity air flow system provides maximum efficiency and a large interior that accommodates full size sheet pans - front to back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

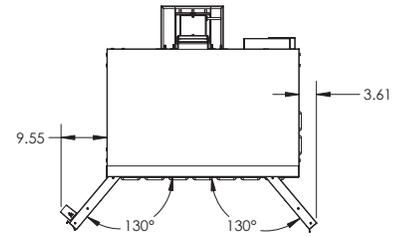
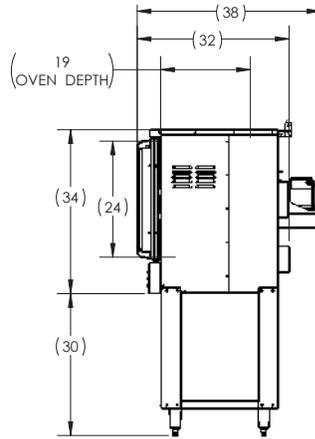
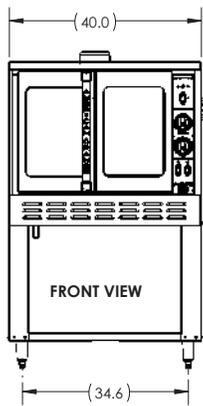
The American Range Majestic Series of Heavy Duty Commercial Convection Ovens is designed and built to provide superior performance and durability.

# MAJESTIC GAS CONVECTION OVENS



## MAJESTIC - GAS BAKERY DEPTH HEAVY DUTY CONVECTION OVEN

| Model | Width | Depth | Height | Burners | Total BTU | KW | Lbs. | Kg. |
|-------|-------|-------|--------|---------|-----------|----|------|-----|
| M-1   | 40"   | 46"   | 68"    | 2       | 90,000    | 26 | 640  | 291 |
| M-2   | 40"   | 46"   | 68"    | 4       | 180,000   | 52 | 1280 | 582 |



## MAJESTIC - GAS STANDARD DEPTH HEAVY DUTY CONVECTION OVEN

| Model | Width | Depth | Height | Burners | Total BTU | KW | Lbs. | Kg. |
|-------|-------|-------|--------|---------|-----------|----|------|-----|
| MSD-1 | 40"   | 38"   | 68"    | 2       | 75,000    | 21 | 550  | 250 |
| MSD-2 | 40"   | 38"   | 68"    | 4       | 150,000   | 42 | 1100 | 500 |

### STANDARD FEATURES

- All Stainless Steel front, sides, and top.
- 50/50 dependent double door, swings open 130°.
- 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.
- 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 7" to 9" W.C., Manifold pressure is 5.0" W.C. for natural gas or 11" - 12" Manifold pressure is 10" 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.



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