



M-1-GG

Shown with "optional" casters, adjustable storage racks & double glass viewing doors.
Hand polished stainless steel finish

STANDARD FEATURES

- 3/4" gas connection.
- All Stainless Steel front, sides and top.
- Porcelainized oven interior for easy cleaning
- 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 oven racks with 12 position chrome oven rack guides.
- Pull-out control panel for easy access to control system.
- Single ovens equipped with 6" legs
- Double ovens equipped with stacking kit and casters
- One year limited warranty, parts and labor.

OPTIONAL FEATURES

- Draft hood.
- Cook-N-Hold computer control.
- Single or double door glass window.
- Heavy duty swivel 6" casters.
- 208/240 V motor and/or transformer.
- Cooling & prepping racks for single deck ovens
- Stacking kit for couple ove w/casters
- Five adjustable storage racks & two supports per set



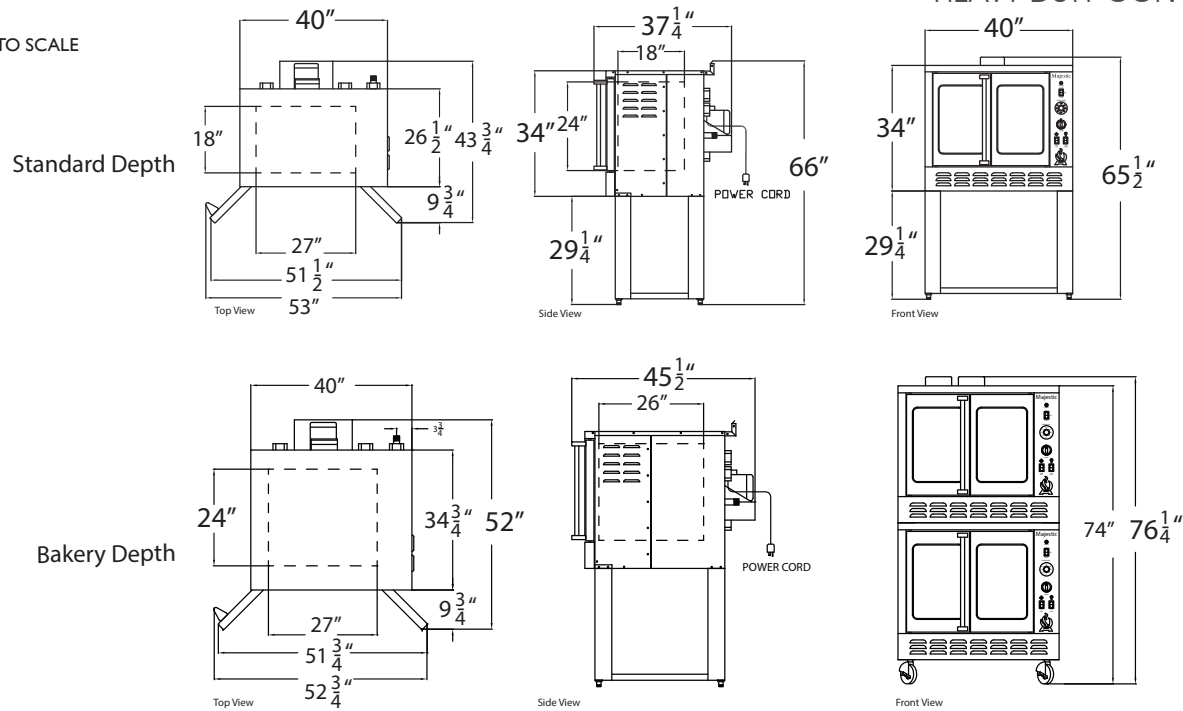
American Range presents a new series of Heavy Duty Majestic Commercial Convection ovens. The all Stainless Steel exterior construction is both robust and durable. A unique oven cavity air flow system provides maximum efficiency and a large interior that accommodates full size sheet pans - front to back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

HEAVY DUTY CONVECTION OVENS

SCALE: NOT TO SCALE



MAJESTIC - GAS STANDARD DEPTH HEAVY DUTY CONVECTION OVEN

Model	Description	Width	Depth	Height	BTU	(KW)	Burners	Ship Wt. Lbs	(Kg)
MSD-1	Single deck, standard depth, manual controls & solid doors	40"	38"	64"	75K	(21)	2	550	(250)
MSD-2	Double deck, standard depth, manual controls & solid doors	40"	38"	76-1/2"	150K	(42)	4	1100	(500)

MAJESTIC - GAS BAKERY DEPTH HEAVY DUTY CONVECTION OVEN

Model	Description	Width	Depth	Height	BTU	(KW)	Burners	Ship Wt. Lbs	(Kg)
M-1	Single deck, bakery depth, manual controls, & solid doors.	40"	46"	64"	90K	(26)	2	640	(291)
M-2	Double deck, bakery depth, manual controls & solid doors	40"	46"	76-1/2"	180K	(52)	4	1280	(582)
MA-1	Single deck, cook-n-hold controls, & solid doors	40"	46"	64"	90K	(26)	2	640	(291)
MA-2	Double deck, cook-n-hold controls & solid doors	40"	46"	76-1/2"	180K	(52)	4	1280	(582)

STANDARD FEATURES

- All Stainless Steel front, sides and top.
- 50/50 dependent double door, swings open to near 180° for easy access.
- 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, 1ph 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 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 7" to 9" W.C., Manifold pressure is 5.0" W.C. for natural gas, or 11" - 12" Manifold pressure is 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" (51mm) overhang is required when curb mounted. Clearance from non-combustible walls is 0". Non-combustible locations only.

*The American Range Company continually improves its products and reserves the right to change materials, specifications and dimensions without notice.

This unit is manufactured for commercial use only.