

ASC-2E

THE PLATINUM SERIES ELECTRIC CONVECTION OVEN



ASC-2E
WITH MOBILE STAND
OPTION 5004687

- Superior baking and roasting capability.
- Stainless steel door and a double pane thermal window.
- Single door includes a spring-loaded roller assembly and a heavy-duty door hinging system.
- Solid welded construction with stainless steel front, top, left and right sides. Rear enclosure panel is made with corrosion resistant coated steel.
- Removable oven baffle provides easy cleaning.
- Heavy-duty 1/4 hp, two-speed motor provides a fan speed for high volume production or delicate baking.
- Easy to clean porcelain enamel oven interior is standard.
- 5kW heating element.
- Durable, low maintenance stainless steel door gasket.

The Platinum Series electric convection oven features solid welded construction. The oven interior is constructed of porcelain enamel with coved corners, and a heavy duty, 14 gauge bottom liner. The oven is supplied with five (5) chrome plated wire shelves with 2 removable side racks and 9 shelf positions spaced at 1-5/8" (41mm). It is furnished with 5,000 watt heating elements and a heavy duty, 1/4 hp, two-speed fan motor. Control includes a 100°F to 500°F (38°C to 260°C) thermostat and a 60 minute count-down timer. The control features an oven cool-down function, oven-ready indicator light, and produces an audible signal when time has expired. The oven is supplied with 4" (102mm) bullet legs.

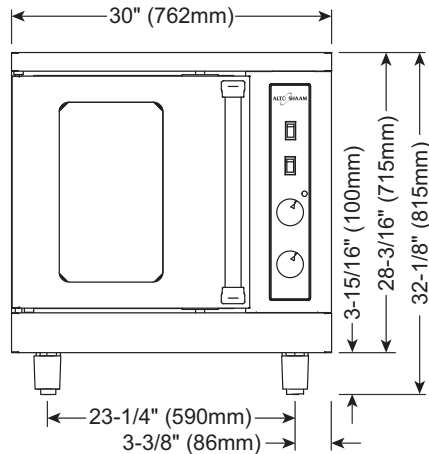
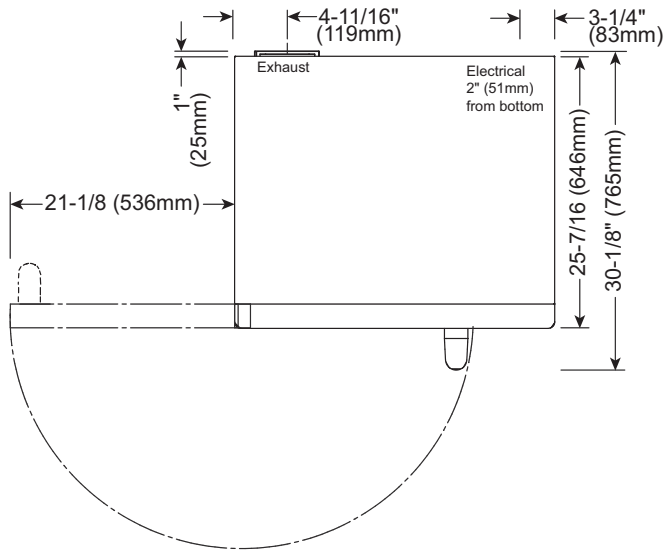
MODEL ASC-2E: MANUAL CONTROL, PORCELAIN ENAMEL INTERIOR

MODEL ASC-2E/e: ELECTRONIC CONTROL WITH FOOD PROBE, PORCELAIN ENAMEL INTERIOR



FACTORY INSTALLED OPTIONS

- Electrical Choices
 - 208V, 1 phase
 - 240V, 1 phase
 - 208V, 3 phase
 - 240V, 3 phase
- Interior Choices
 - Porcelain, standard
 - Stainless Steel, optional
- Leg Choices
 - 4" (102mm) with Bullet Feet, standard [5004674]
 - 4" (102mm) with Seismic Feet, optional [5004688]
 - 19-1/2" (495mm) with Bullet Feet, optional [5005169]
 - 19-1/2" (495mm) with Seismic Feet, optional [5005168]
 - 23" (584mm) with Casters, optional [5005181]



DIMENSIONS: H x W x D
EXTERIOR: 32-1/8" x 30" x 30-1/8" (815mm x 762mm x 765mm)
INTERIOR: 20" x 15" x 21" (508mm x 381mm x 533mm)

ELECTRICAL					
VOLTAGE	PHASE	CYCLE/HZ	AWG	AMPS	kW
208	1	60	10	24.0	5.0
240	1	60	10	20.8	5.0
208	3	60	12	13.8	5.0
240	3	60	12	12.0	5.0
NO CORD AND PLUG					

MINIMUM CLEARANCE REQUIREMENTS	
SIDES, LEFT AND RIGHT	2" (51mm)
BACK SIDE	0" (0mm)
FROM GREASE PRODUCING EQUIPMENT	6" (152mm)
RECOMMENDED SERVICE ACCESS RIGHT SIDE	20" (508mm)

PRODUCT/PAN CAPACITY
27 lb (12 kg) MAXIMUM — 17 qts (15 liters)
Nine (9): 18" x 13" x 1" half-size sheet pans
5 chrome plated wire shelves with 2 removable side racks and 9 shelf positions spaced at 1-5/8" (41mm)

WEIGHT
NET: 250 lb (113 kg) EST. SHIP: 325 lb (147 kg) EST.
CRATE DIMENSIONS: L x W x H 35" x 35" x 47" (889mm x 889mm x 1194mm)
MINIMUM ENTRY CLEARANCE 31" (787mm) UNCRATED

INSTALLATION REQUIREMENTS
<ul style="list-style-type: none"> This appliance must be installed level and must not be installed in any area where it may be affected by steam, grease, dripping water, high temperatures, or any other severely adverse conditions. Mobile appliances must be secured to the building structure by means of a restraining device (NOT FACTORY SUPPLIED). Hood installation is recommended (CHECK LOCAL CODES).

OPTIONS & ACCESSORIES	
<input type="checkbox"/> CASTER KIT, 6" (152mm)	5013871
<input type="checkbox"/> SHELF, OVEN RACK	SH-26894
STACKING HARDWARE	
SEE INDIVIDUAL STACKING COMBINATION SPECIFICATION SHEETS	
STAND, SINGLE OVEN	
<input type="checkbox"/> with Bullet feet, 26-1/2" (673mm) HEIGHT	5004672
<input type="checkbox"/> with Seismic feet, 26-1/2" (673mm) HEIGHT	5005172
<input type="checkbox"/> with Casters, 30" (762mm) HEIGHT	5004687