

CONVECTION OVENS

GAS AND ELECTRIC



Indicator light On when unit is powered up

Toggle On/Off switch and cool down mode

Independent time and temperature controls provide maximum versatility for general baking and roasting

Temperature control:
High efficiency, reliable thermostat ranging from 250°F to 500°F (121°C to 260°C)

Electric timer with buzzer that alerts when cooking cycle is complete

Light switch allows viewing of cooking surface

Two speed fan switch controls (high or low speed)



M-2

FEATURES

- Two glass doors come standard on all convection ovens
- All stainless steel front, sides, and top
- Pre-heats to 350°F (177°C) in under 15 minutes
- Stainless steel doors, hinges, and gaskets
- 50/50 dependent doors swing open 135°, open and close both doors simultaneously, with large windows for easy viewing
- Five racks with twelve position rack guides (Standard or Bakery)
- Stainless steel bottom shelf included on single deck units
- Casters included on all double deck convection ovens (legs in lieu of casters A35001)

OPTIONS

Plate Casters 6" (set of 4) Single	A35117
Oven Racks: Standard Depth	A31082
Oven Racks: Bakery Depth	A31000
One Point Gas Connection For Double Deck Ovens	A23059
Stainless Steel Enclosed Back Per Deck	A37835
Stacking kit	A37825
Stacking kit with casters	A37800

DOOR OPTIONS (NO CHARGE)

Two Solid Doors
One Solid Door and Glass Door

COOLING / STORAGE RACKS

Standard Depth (5 Racks with 2 Support Guides)	A37808
Bakery Depth (5 Racks with 2 Support Guides)	A37803



*Must specify type of gas and elevation if over 2000 ft. when ordering.



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MODEL OPTIONS:

Gas:

Standard Depth:

- MSD: 75,000 BTU/hr.
- MSD-HE: 54,000 BTU/hr. ENERGY STAR® Certified model

Bakery Depth:

- M: 90,000 BTU/hr.
- M-HE: 60,000 BTU/hr. ENERGY STAR® Certified model

Electric:

Standard Depth:

- MSDE: 12KW

Bakery Depth:

- ME: 12KW



MSD-1
Shown with optional casters.

GAS CONVECTION OVENS

Model	Description	Width	Depth	Height	Gas Output BTU/hr. (kW)	Ship Weight Lbs (kg)
MSD-1	Single Deck, Standard Depth, Manual Controls and Glass Doors	40" (1016)	38" (965)	66" (1626)	75K (22)	550 (250)
MSD-2	Double Deck, Standard Depth, Manual Controls and Glass Doors	40" (1016)	38" (965)	76" (1727)	150K (44)	1100 (500)
M-1	Single Deck, Bakery Depth, Manual Controls and Glass Doors	40" (1016)	45 1/2" (1156)	66" (1626)	90K (27)	640 (291)
M-2	Double Deck, Bakery Depth, Manual Controls and Glass Doors	40" (1016)	45 1/2" (1156)	76" (1727)	180K (53)	1280 (582)

ELECTRIC CONVECTION OVENS

Model	Description	Width	Depth	Height	Phase (kW)	Ship Weight Lbs (kg)
MSDE-1	Single Deck, Standard Depth, Manual Controls and Glass Doors	40" (1016)	37 1/4" (946)	66" (1727)	(12)	550 (250)
MSDE-2	Double Deck, Standard Depth, Manual Controls and Glass Doors	40" (1016)	37 1/4" (946)	76 1/4" (1937)	(24)	1100 (500)
ME-1	Single Deck, Bakery Depth, Manual Controls and Glass Doors	40" (1016)	45 1/2" (1156)	66" (1727)	(12)	640 (291)
ME-2	Double Deck, Bakery Depth, Manual Controls and Glass Doors	40" (1016)	45 1/2" (1156)	76 1/4" (1937)	(24)	1280 (581)

Must specify voltage when ordering (240v or 208v) and phase (1ph or 3ph) Electric ovens – 12 kW per deck heating element

ENERGY STAR® GAS CONVECTION OVENS



Model	Description	Width	Depth	Height	Gas Output BTU/hr. (kW)	Ship Weight Lbs (kg)
MSD-1HE	Single Deck, Standard Depth, Manual Controls and Glass Doors	40" (1016)	38" (965)	60" (1524)	54K (18)	545 (245)
MSD-2HE	Double Deck, Standard Depth, Manual Controls and Glass Doors	40" (1016)	38" (965)	75" (1905)	108K (35)	1015 (460)
M-1HE	Single Deck, Bakery Depth, Manual Controls and Glass Doors	40" (1016)	45 1/2" (1156)	66" (1626)	70K (27)	640 (291)
M-2HE	Double Deck, Bakery Depth, Manual Controls and Glass Doors	40" (1016)	45 1/2" (1156)	76" (1727)	140K (53)	1280 (582)



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