



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.
- 208/240V 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



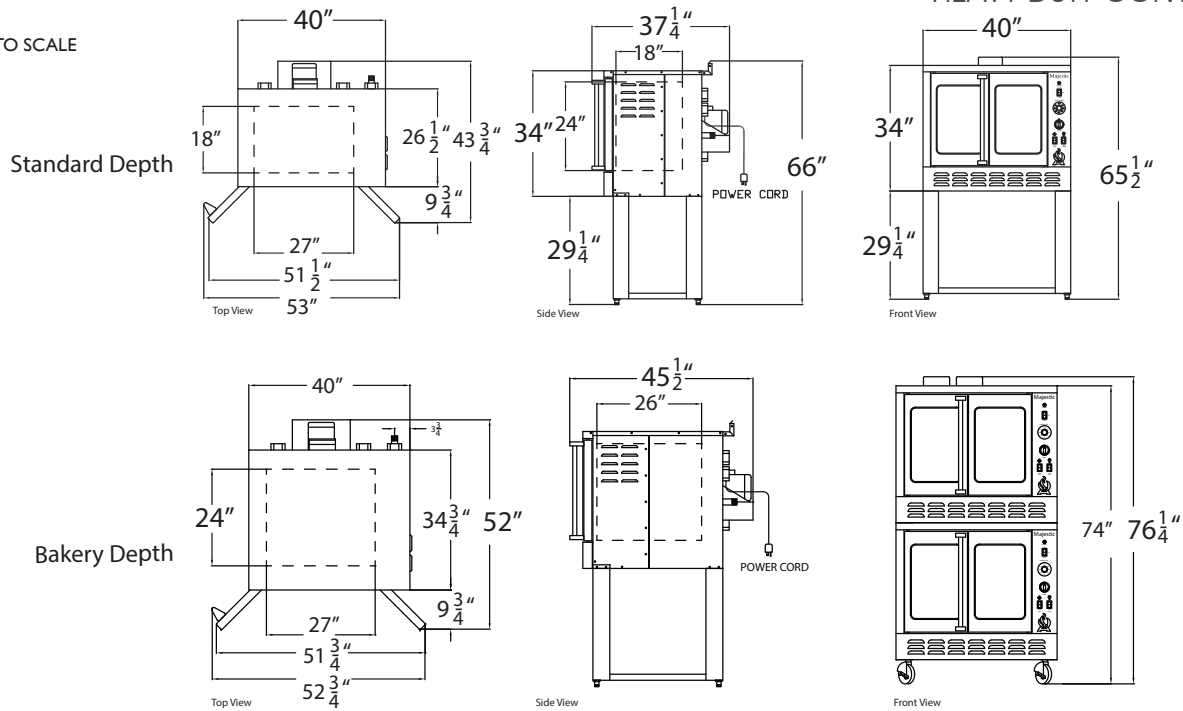
American Range presents a new series of Heavy Duty Majestic Commercial Convection ovens. The all Stainless Steel exterior construction is both robust and durable. A unique oven cavity air flow system provides maximum efficiency and a large interior that accommodates full size sheet pans - front to back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

AMERICAN RANGE

Quality Commercial Cooking Equipment

MAJESTIC ELECTRIC HEAVY DUTY CONVECTION OVENS

STANDARD FEATURES

- 12 KW 208/240 Volt oven for both the Standard (MSDE) and the Bakery Depth (ME) units.
- 1/2 horsepower / two speed convection fan motor for high production and baking.
- Stainless Steel exterior, doors, front, sides, top and legs.
- Easy-to-use manual controls.
- Convection Technology delivers even turbulent heat.
- Reaches preheat temperature of 350°F in under 7 minutes.
- 50/50 dependent doors swing open 135°. One hand open and closes both doors simultaneously, with large views for easy product viewing.
- Two 40 Watt interior light bulbs with momentary on switch.
- Equipped with five oven racks and 12 rack positions.
- One year limited warranty, parts and labor.

OPTIONAL FEATURES

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



Shown with optional casters, adjustable racks & double glass viewing doors.

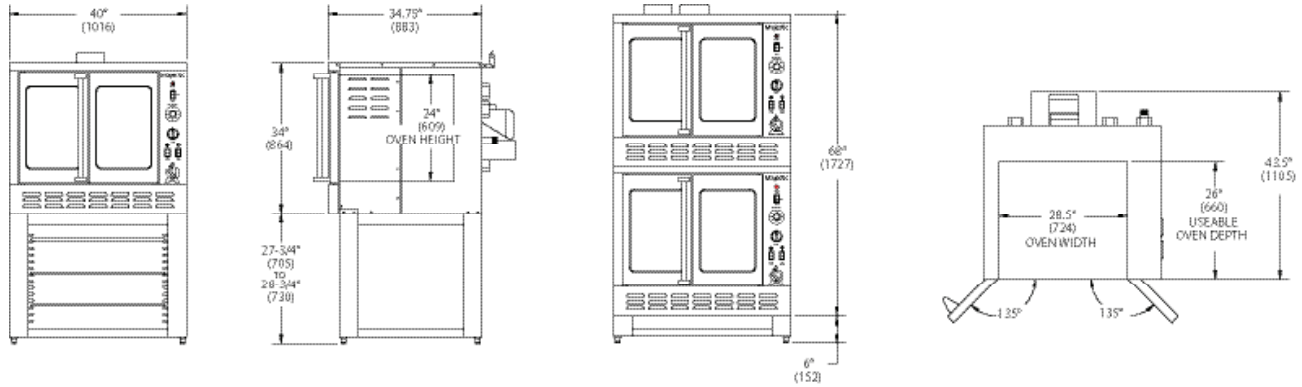


American Range presents a series of heavy duty Majestic Commercial Electric Convection ovens. The all Stainless Steel exterior construction is both robust and durable and the large interior accommodates full size sheet pans - front to back or side to side. Advanced convection air flow technology delivers turbulent heat, reaching pre-heat temperatures of 400°F in under 10 minutes at maximum efficiency.

Five racks with 12 positions allow for maximum capacity along with enhanced flexibility. The 12 KW 208/240 Volt ovens are available in Standard depth (MSDE) and Bakery depth (ME) models. Each uses a 1/2 horsepower, two-speed convection fan for high production and delicate baking. The control panel features easy-to-use manual controls to set oven temperature, select fan speed and program the electronic cooking timer.

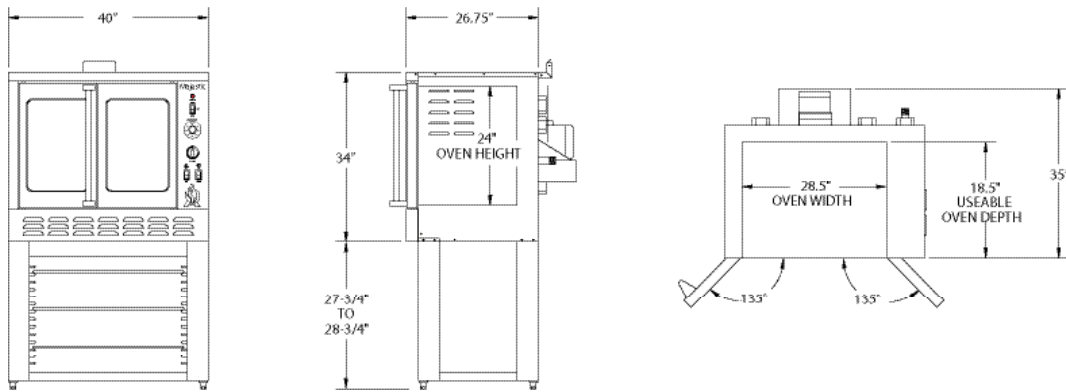
The oven doors swing open a full 135° and are controlled with one hand, simplifying loading and unloading of product. Two 40 watt light bulbs with a momentary ON switch illuminate the interior for easy product inspection.

MAJESTIC ELECTRIC HEAVY DUTY CONVECTION OVEN



MAJESTIC BAKERY DEPTH HEAVY DUTY CONVECTION OVEN

Model	Width	Depth	Height	Elements	KW	Shipping Weight	Lbs.	Kg.
ME-1	40"	46"	64"	3	12		640	291
ME-2	40"	46"	76 1/2"	6	24		1280	582



MAJESTIC STANDARD DEPTH HEAVY DUTY CONVECTION OVEN

Model	Width	Depth	Height	Elements	KW	Shipping Weight	Lbs.	Kg.
MSDE-1	40"	42"	64"	3	12		550	250
MSDE-2	40"	42"	76 1/2"	6	24		1100	500

MAJESTIC CONTROLS



Standard KXT thermostat manual controls.

- Independent time and temperature controls.
- 2-speed fan switch, High/Low.
- Temperature control: 150°F to 500°F (66°C to 260°C).
- 1 hour manual timer with alarm.



Programmable controls with Cook-n-Hold features.

- Cook-n-Hold option cooks at a high temperature for browning then automatically switches to a desired holding temperature.
- High/Low fan speeds.
- Easy-to-read LED digital display.
- Temperature control: 150°F to 500°F.
- 2-speed fan switch, high/low.

ELECTRICAL (Specify voltage when ordering)

- 208VAC, 1ø, 60Hz, 50A
- 208VAC, 3ø, 60Hz, 20A per phase
- 208VAC, 1ø, 50Hz, 50A
- 208VAC, 3ø, 50Hz, 50A per phase

- 240VAC, 1ø, 60Hz, 50A
- 240VAC, 3ø, 60Hz, 20A per phase
- 240VAC, 1ø, 50Hz, 50A
- 240VAC, 3ø, 50Hz, 50A per phase

CLEARANCES

American Range is a quality manufacturer of commercial cooking equipment. Due to continuing product improvements, these specifications are subject to change without prior notice.