

Project	
Item #	
Ouantity	

GAS CONVECTION OVEN

GAS TYPE:

NATURAL

LP



MSD-1

MSD-2

STANDARD FEATURES

- Standard depth models 70,000 BTU/hr. total heat output per oven
- · All stainless steel front, sides, and top
- 50/50 dependent double door, swings open 135°, one handed operation opens and closes both doors simultaneously
- Door options:

Two glass doors (GG)

Glass door, right (GR)

Glass door, left (GL)

Two solid doors (SS)

- · Porcelainized oven interior for easy cleaning
- Five chrome racks with 12 position chrome rack guides
- Oven cavity accommodates a full size sheet pan side-to-side
- Electronic spark igniter
- 1/2 H.P. two speed oven blower motor with maximum of 9 amp draw. Includes 6 foot power cord
- · Oven cool switch for rapid cool down
- · Burner "on" light
- 1 hour timer
- Thermostat control from 200° F to 500° F (93°C to 260°C)
- · Two year limited warranty, parts, and labor

OPTIONAL FEATURES

- Cooling / storage racks (5 racks with 2 support guides single oven only)
- 208/240 V motor and/or transformer
- · Direct vent adapter
- Heavy duty swivel casters



Model Shown MSD-2GG

(Standard depth)

DESCRIPTION

American Range, model MSD-1 single or MSD-2 double, standard depth convection oven with 70,000 BTU/hr., temperature range from 200°F to 500°F. A half horsepower fan offers low and high speed fan options for baking and roasting. Porcelainized oven cavity includes 12 position rack guide to accommodate five chrome racks which will hold a 18" x 26" sheet pan horizontally or 12" x 20" hotel pans one per rack. The oven includes a 1 hour timer and a cool down mode. Stainless steel doors with a glass window or a solid door swing 135° for easy one handed operation.

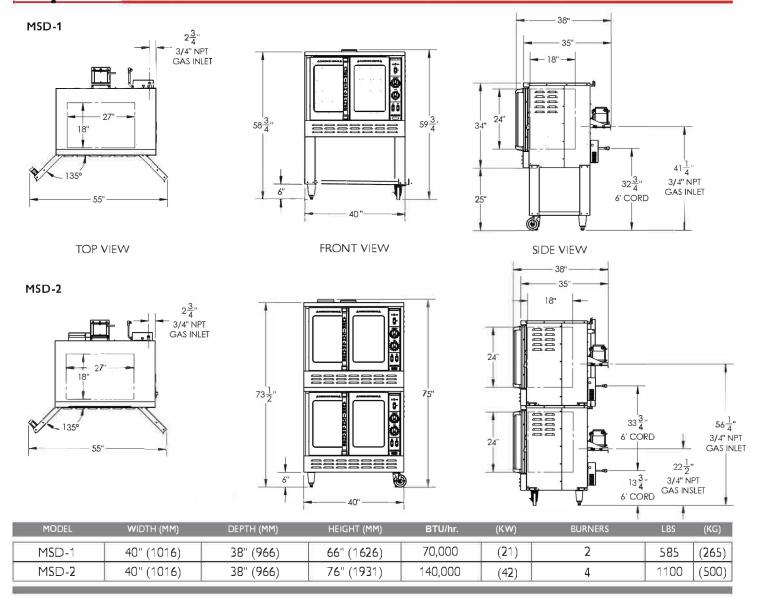








MAJESTIC GAS STANDARD DEPTH CONVECTION OVEN



Add two letter code to model number for door preference

Door options: GG- Two glass doors, GR- Glass door, right, GL- Glass door, left, SS- Two solid doors

Installation Instructions:

Ovens must be installed in accordance with local codes or in their absence with the

- 1. National Fuel Gas Code: ANSI Z223.1; CAN/CGA-B149.1 Natural Fuel and Propane Installation Code, as applicable. Compliance with codes is the responsibility of the Owner and Installer.
- 2. An adequate ventilation system is required. Refer to National Fire Protection Association Standard No. 96, Standard for Ventilation Control and Fire Protection of Commercial Cooking Operations
- 3. This appliance is intended for commercial use. NOT intended for Residential Use.
- 4. Specify installation elevation if above 2000 feet (610m)
- 5. Please specify gas type when ordering
- 6. GAS INLET SIZE (All Models): One 3/4" NPT gas connections provided at rear. One 3/4" NPT gas pressure regulators are provided and must be installed (by others) when unit is connected to gas supply.
- 7. COMBUSTIBLE WALL CLEARANCES:

For use only on non-combustible floors. Legs or casters are required, or 2" (51) 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) from sides, and 4" (102) from rear:

CONVECTIO	ON OVEN ELE	CTRICAL
VOLTAGE	PHASE	AMPS
120	1	4

MANIFOLD PRESSURE			
NATURAL GAS	PROPANE GAS	MANIFOLD SIZE	
5.0" W.C.	10.0" W.C.	3/4" (19MM)	

*Shipping weight includes packaging and is approximate.

