



# AMERICAN RANGE

A **HATCO** COMPANY

Project \_\_\_\_\_

Item # \_\_\_\_\_

Quantity \_\_\_\_\_

## GAS CONVECTION OVEN

GAS TYPE: ☐ NATURAL ☐ LP



☐ MSD-1HE

☐ MSD-2HE

### STANDARD FEATURES

- Standard depth models 54,000 BTU/hr. total heat output per oven
- All stainless steel front, sides, and top
- ENERGY STAR® certified model
- 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 horizontally on standard depth models
- Electronic spark igniter
- 1/2 H.P. two speed oven blower motor with maximum of 9 amp draw. Includes 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
- Direct vent adapter
- Casters



**Model Shown MSD-1HE**  
(Standard Depth) Shown with optional casters

### DESCRIPTION

American Range, ENERGY STAR® certified model MSD-1 HE single or MSD-2HE double, standard depth convection oven with 54,000 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 18" x 26" sheet pan (1) horizontally or 12" x 20" hotel pan (2) 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.



DESIGNED & BUILT IN USA  
PROFESSIONAL COOKING EQUIPMENT

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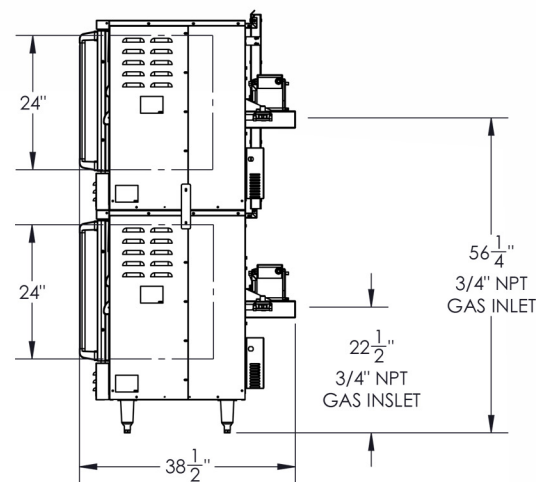
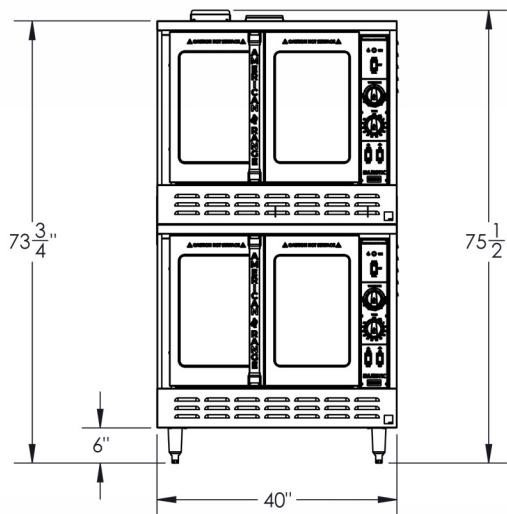
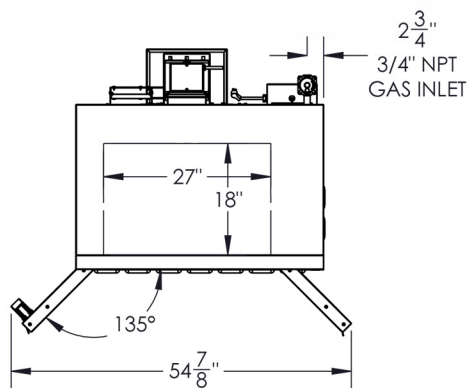
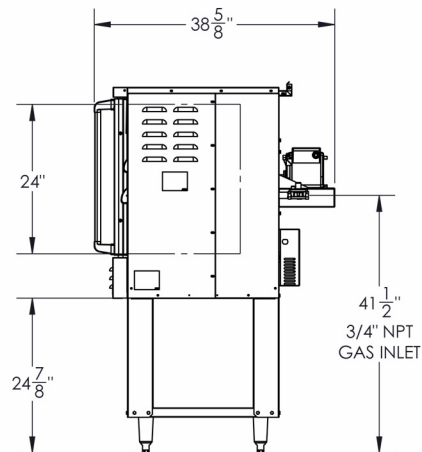
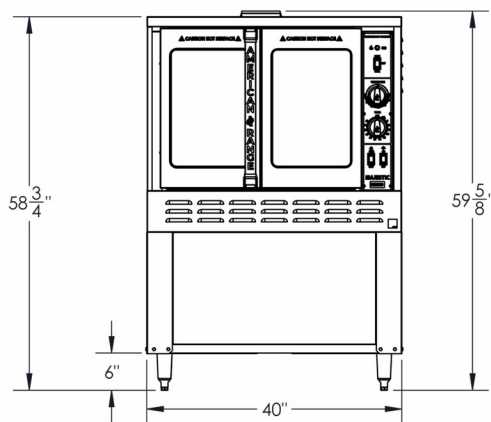
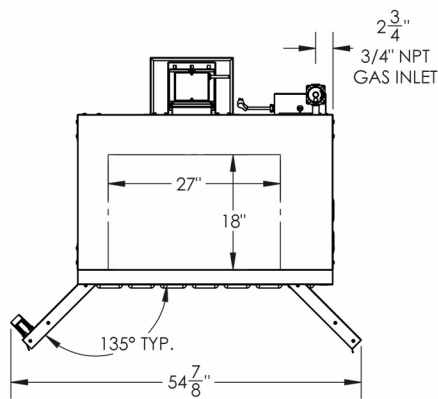


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# MAJESTIC GAS STANDARD DEPTH CONVECTION OVEN



MODEL	WIDTH (MM)	DEPTH (MM)	HEIGHT (MM)	BTU/hr.	(KW)	BURNERS	Ship Weight*	
							LBS	(KG)
MSD-1HE	40" (1016)	38" 5/8 (981)	59" 5/8 (1514)	54,000	(18)	2	585	(265)
MSD-2HE	40" (1016)	38" 5/8 (981)	75" 1/2 (1918)	108,000	(35)	4	1100	(500)

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.

CONVECTION OVEN ELECTRICAL		
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.

15 amps three prong cord provided

