



GAS SINGLE CONVECTION OVENS

IMPERIAL

PCVG-1

Shown with optional casters

MODEL NUMBERS

PCVG-1

PCVDG-1

TURBO-FLOW SYSTEM

- This system assures even cooking throughout the entire oven.
- Standard and Bakery depth oven sizes available.
- Cooked or baked products have less shrinkage, more moisture and taste better.
- Creates an air flow pattern that simultaneously heats the inner and outer surfaces of the oven cavity.
- Recirculates hot air to maximize efficiency for energy savings.
- Fast temperature recovery.
- 2-speed 1/2 hp fan motor for high production cooking and delicate baking.
- 2-speed oven cool down feature.
- Standard and Bakery depth ovens are rated 11 KW.
- Porcelainized oven interior for easy cleaning and provides better browning.
- 2 interior oven lights are controlled by a momentary switch outside the oven.
- 10 rack positions for maximum versatility.
- 5 oven racks included.
- One hand opens and closes both doors simultaneously
- 50/50 doors swing open to 130°

PROGRAMMABLE CONTROLS WITH COOK 'N HOLD FEATURE:

- Easy to program. Simply select the time, temperature, fan settings and hold mode - then preset buttons.
- Cook 'N Hold feature. Cooks at a higher temperature for browning. Automatically switches to a lower holding temperature.
- 24 hr. digital countdown timer with easy-to-read LED digital display.
- Cooking versatility.
- Fan option lets you choose modes:
 1. Fan on continuously
 2. Fan on when heat is on pulsed fan feature
- Displays °F or °C readings.

MANUAL CONTROLS

- Independent time and temperature controls give you maximum versatility for general baking and roasting.
- 2-speed fan switch controls bake or roast

THERMOSTATIC OVEN CONTROL

- Electronic temperature control: 150°F to 500°F (66° C to 260° C).

ON - OFF SWITCH

- 60 minute manual timer
- Audible buzzer lets you know when the cooking cycle is complete.

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OPTIONS AND ACCESSORIES

- ## UTILITY REQUIREMENTS GAS MODELS

CLEARANCE REQUIREMENTS

Two speed motor - 1/2 HP, 1725/1140 RPM



EXTERIOR

- Stainless steel exterior, except back. Reflects a quality, professional look for exhibition cooking.
- Welded and finished seams
- Stainless steel legs
- Easy to clean and maintain
- One year parts and labor warranty

