

2-ASC-2E/STK

THE PLATINUM SERIES

STACKED ELECTRIC CONVECTION OVEN



- Space savings convenience with stacking combination for a greater cooking capacity within a smaller footprint.
- Superior baking and roasting capability.
- Stainless steel doors and double pane thermal windows.
- Doors include spring-loaded roller assembly and a heavy-duty door hinging system.
- Solid welded construction with stainless steel front, top, left and right sides. Rear enclosure panel is made with corrosion resistant coated steel.
- Removable oven baffle provides easy cleaning.
- Heavy-duty 1/4 hp, two-speed motor provides a fan speed for high volume production or delicate baking.
- Easy to clean porcelain enamel interior is standard.
- 5kW heating element for each oven.
- Durable, low maintenance stainless steel door gaskets.

Each Platinum Series electric convection oven features solid welded construction. Oven interiors are constructed of porcelain enamel with coved corners, and a heavy duty, 14 gauge bottom liner. Each oven is supplied with five (5) chrome plated wire shelves with 2 removable side racks and 9 shelf positions spaced at 1-5/8" (41mm). Each oven is furnished with a 5,000 watt heating element and a heavy duty, 1/4 hp, two-speed fan motor. Control includes a 100°F to 500°F (38°C to 260°C) thermostat and a 60-minute count-down timer. Each control features an oven cool-down function, oven-ready indicator light, and produces an audible signal when time has expired. Oven combination includes stacking hardware (vent riser) and 19-1/2" (495mm) stainless steel leg kit with bullet feet.

☐ **MODEL 2-ASC-2E/STK: TWO STACKED OVENS WITH MANUAL CONTROL, PORCELAIN ENAMEL INTERIOR**

☐ **MODEL 2-ASC-2E/STK/e: TWO STACKED OVENS WITH ELECTRONIC CONTROL AND FOOD PROBE, PORCELAIN ENAMEL INTERIOR**

FACTORY INSTALLED OPTIONS



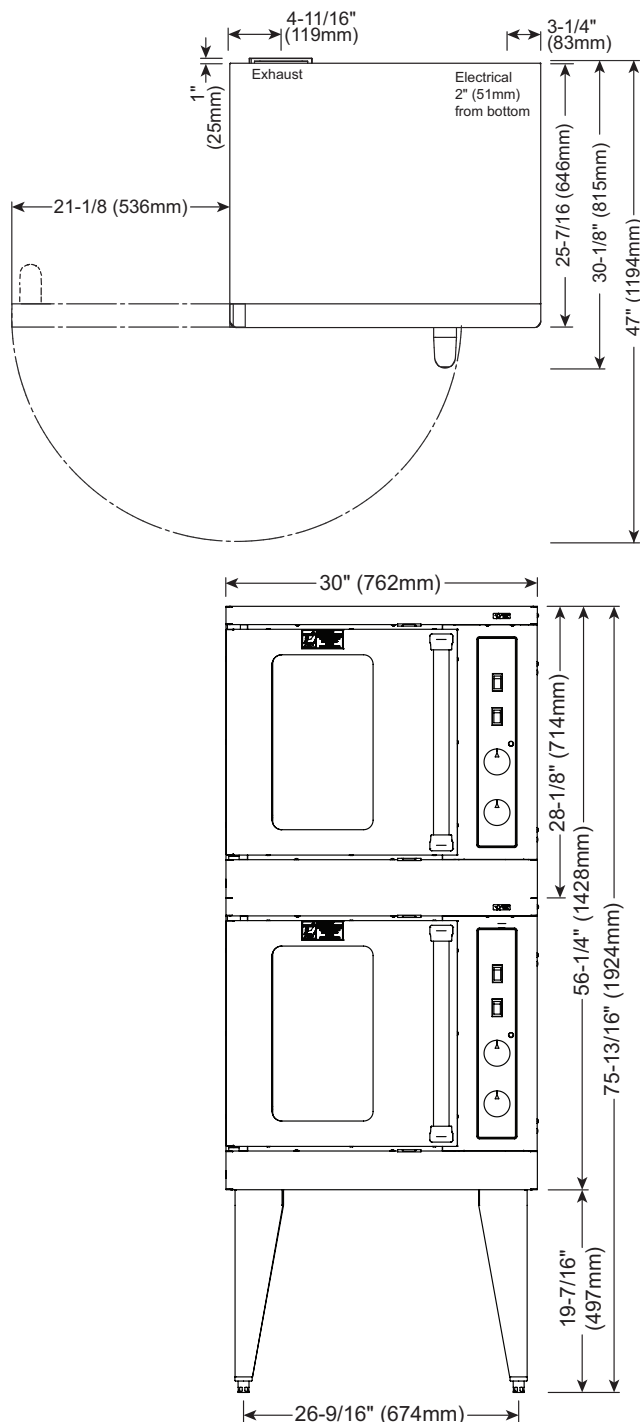
- Electrical Choices
 - ☐ 208V, 1 Phase
 - ☐ 240V, 1 Phase
 - ☐ 208V, 3 Phase
 - ☐ 240V, 3 Phase
 - ☐ 220V, 1 Phase
- Interior Panel Choices
 - ☐ Porcelain, standard
 - ☐ Stainless Steel, optional
- Leg Choices
 - ☐ 19-1/2" (495mm) Bullet Feet, standard [5005169]
 - ☐ 19-1/2" (495mm) Seismic Feet, optional [5005168]
 - ☐ 23" (584mm) Caster Set, optional [5005181]
- Security Device for correctional facility use
 - ☐ Package includes door lock (padlock not included), security screw package, sealed rivets, security control cover [5020698]





2-ASC-2E/STK

STACKED ELECTRIC CONVECTION OVEN



DIMENSIONS: H x W x D

EXTERIOR: 75-13/16" x 30" x 30-1/8"
(1924mm x 762mm x 815mm)

EACH INTERIOR: 20" x 15" x 21"
(508mm x 381mm x 533mm)

ELECTRICAL (EACH OVEN)

VOLTAGE	PHASE	CYCLE/HZ	AWG	AMPS	kW
208	1	60	10	24.0	5.0
240	1	60	10	20.8	5.0
208	3	60	12	13.8	5.0
240	3	60	12	12.0	5.0
220	1	60	10	20.8	5.0

NO CORD OR PLUG

MINIMUM CLEARANCE REQUIREMENTS

SIDES, BOTH LEFT AND RIGHT	2" (51mm)
BACK SIDE	0" (0mm)
FROM GREASE PRODUCING EQUIPMENT	6" (152mm)
RECOMMENDED SERVICE ACCESS, RIGHT SIDE	20" (508mm)

INSTALLATION REQUIREMENTS

- Appliance must be installed level, and must not be installed in any area where it may be affected by steam, grease, dripping water, high temperatures, or any other severely adverse conditions.
- Mobile appliances must be secured to the building structure by means of a restraining device (NOT FACTORY SUPPLIED).
- Hood installation is recommended (CHECK LOCAL CODES).

PRODUCT/PAN CAPACITY (EACH OVEN)

- 27 lb (12 kg) MAXIMUM — 17 qts (15 liters)
- Nine (9): 18" x 13" x 1" half-size sheet pans
- Includes 5 chrome plated wire shelves with 2 removable side racks and 9 shelf positions spaced at 1-5/8" (41mm) for each oven

WEIGHT (EACH OVEN)

NET: 250 lb (113 kg) EST. SHIP: 325 lb (147 kg) EST.

PLUS APPROX. 5 lb (2kg) FOR STACKING COMPONENTS (NET WT.)

CRATE DIMENSIONS: H x W x D

76" x 35" x 35" (1930mm x 889mm x 889mm)

OPTIONS & ACCESSORIES

Stainless Steel Stand	
<input type="checkbox"/> With Seismic Feet, 17-1/2" (445mm) High	5005173
<input type="checkbox"/> With Casters, 21" (533mm) High	5004689
<input type="checkbox"/> Shelf	SH-26894



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