



## ELECTRIC DOUBLE CONVECTION OVENS

**IMPERIAL****IMPERIAL**

### PCVE-2

Shown with optional casters

#### MODEL NUMBERS

PCVE-2

PCVDE-2

### 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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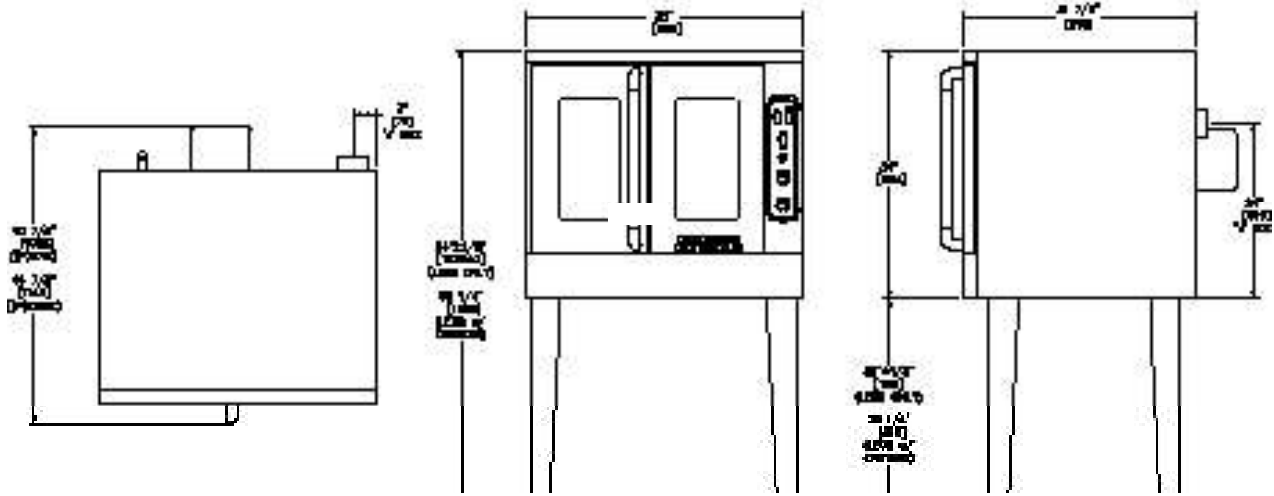
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# ELECTRIC

## DOUBLE CONVECTION OVENS



### ELECTRICAL CONVECTION OVENS

| MODEL   | DESCRIPTION                 | DIMENSIONS                                          | ELECTRICAL OUTPUT BTU | SHIP WEIGHT LBS |
|---------|-----------------------------|-----------------------------------------------------|-----------------------|-----------------|
| PCVE-2  | DOUBLE DECK, STANDARD DEPTH | 38" W X 41 1/2" D X 74" H<br>(965 X 1054 X 1880 MM) | 22 KW                 | (455) 1,005     |
| PCVDE-2 | DOUBLE DECK, BAKERY DEPTH   | 38" W X 45 1/2" D X 74" H<br>(965 X 114 1880 MM)    | 22 KW                 | (536) 1185      |

### OPTIONS AND ACCESSORIES

- Cook and Hold computer controls
- Stainless steel back enclosure
- Direct connect vent
- Heavy duty casters, set of 4
- Stack kit with 6" (152) stainless steel legs
- Stainless steel solid doors
- Stainless steel bottom shelf and adjustable rack supports
- Stainless steel bottom shelf only for stand
- Extra oven racks
- 480 Volt

### ELECTRICAL REQUIREMENTS

| MODEL           | TOTAL KW | VOLTS | PHASE | HERTZ | AMPS        |
|-----------------|----------|-------|-------|-------|-------------|
| PCVE-2, PCVDE-2 | 11       | 208   | 1     | 50/60 | 53 PER OVEN |
|                 | 11       | 208   | 3     | 50/60 | 31 PER OVEN |
|                 | 11       | 240   | 1     | 50/60 | 46 PER OVEN |
|                 | 11       | 240   | 3     | 50/60 | 27 PER OVEN |
|                 | 11       | *480  | 3     | 50/60 | 14 PER OVEN |

\*For export only

### CLEARANCE REQUIREMENTS

For use only on non-combustible floors with legs or casters; or 2 1/4" (57 mm) overhang is required when curb mounted. Provide 0" clearance from non-combustible side and rear walls. Provide 6" (152mm) minimum clearance from combustible side walls and 6" from combustible wall at rear.

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



**MADE IN USA**



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