



ELECTRIC HALF SIZE CONVECTION OVENS

IMPERIAL

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HSICVE-1

Shown with optional casters.



HSICVE-2

HALF SIZE ELECTRIC CONVECTION OVEN

- Unique heat baffles assure even cooking throughout the entire oven.
- Creates an air flow that circulates the air throughout all interior surfaces of the oven cavity.
- Fast temperature recovery.
- 1/2 hp fan motor for high production cooking.
- Porcelainized oven interior for easy cleaning and provides better browning.
- Coved oven cavity corners clean easily and quickly.
- Interior oven light is controlled by a momentary switch outside the oven. Large window for viewing product at a glance.
- 4 oven racks included with 8 rack guide positions for maximum versatility.
- Easily removable rack guides provide open access for cleaning.
- Stainless steel sides, top and legs are standard.
- Extreme duty door system extends the life of the door mechanism and eliminates side-to-side shaft movement.
- Double bearings on the top and bottom of the door.
- Door locking mechanism.
- Fortified door chassis to withstand constant opening and closing.
- Handle is secured to an internal stainless steel chassis system - not to the external door finish.

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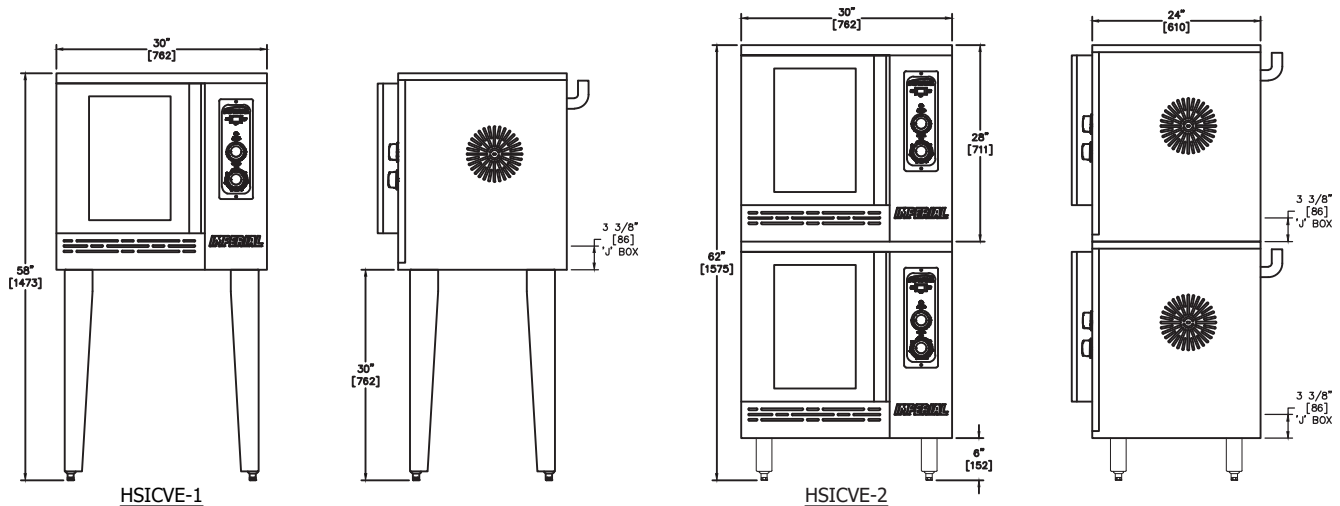
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ELECTRIC

HALF SIZE CONVECTION OVENS



MODEL	DESCRIPTION	OVERALL DIMENSIONS			ELECTRICAL OUTPUT	SHIP WEIGHT (KG) LBS
		WIDTH	HEIGHT	DEPTH		
HSICVE-1	1/2 SIZE SINGLE OVEN	30" (762)	58" (1,473)	30" (762)	6 KW	(135) 297
HSICVE-1	1/2 SIZE SINGLE OVEN	30" (762)	58" (1,473)	30" (762)	8.5 KW	(135) 297
HSICVE-2	1/2 SIZE DOUBLE OVENS	30" (762)	58" (1,473)	30" (762)	12 KW	(215) 474
HSICVE-2	1/2 SIZE DOUBLE OVENS	30" (762)	58" (1,473)	30" (762)	17 KW	(215) 474

Notes: Measurements in () are metric equivalents. For Cook and Hold computer control feature add the suffice "-H"

ELECTRICAL REQUIREMENTS

MODEL	TOTAL KW	VOLTS	PHASE	HERTZ	AMPS
HSICVE-1	6	208	1	60	29 PER OVEN
		208	3		18 PER OVEN
		240	1		25 PER OVEN
		240	3		16 PER OVEN
		*480	3		8 PER OVEN
HSICVE-1	8.5	208	1	60	41 PER OVEN
		208	3		25 PER OVEN
		240	1		36 PER OVEN
		240	3		22 PER OVEN
		*480	3		11 PER OVEN

MODEL	TOTAL KW	VOLTS	PHASE	HERTZ	AMPS
HSICVE-2	12	208	1	60	29 PER OVEN
		208	3		18 PER OVEN
		240	1		25 PER OVEN
		240	3		16 PER OVEN
		*480	3		8 PER OVEN
HSICVE-2	17	208	1	60	41 PER OVEN
		208	3		25 PER OVEN
		240	1		36 PER OVEN
		240	3		22 PER OVEN
		*480	3		11 PER OVEN

*Additional charge

ELECTRIC CONVECTION OVEN OPTIONS

- Cook and Hold Feature
- Heavy Duty Casters, set of 4
- Stainless Steel Bottom Shelf and Adjustable Rack Supports
- Extra Standard Depth Oven Racks
- 480 volt motor
- Stainless Steel solid doors available at no additional charge. Must specify at ordering.

CLEARANCE REQUIREMENTS

For use only on non-combustible floors. Legs or casters are required for non-combustible floors; or 2 1/4" (57 mm) overhang is required when curbmounted. Provide 0" clearance from non-combustible surfaces and 6" (152 mm) from combustible surfaces.

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



MADE IN USA



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