

AMERICAN RANGE

Quality Commercial Cooking Equipment

MAJESTIC ELECTRIC HEAVY DUTY CONVECTION OVENS

STANDARD FEATURES

- 12 KW 208/240 Volt oven for both the Standard (MSDE) and the Bakery Depth (ME) units.
- 1/2 horsepower / two speed convection fan motor for high production and baking.
- Stainless Steel exterior, doors, front, sides, top and legs.
- Easy-to-use manual controls.
- Convection Technology delivers even turbulent heat.
- Reaches preheat temperature of 350°F in under 7 minutes.
- 50/50 dependent doors swing open 135°. One hand open and closes both doors simultaneously, with large views for easy product viewing.
- Two 40 Watt interior light bulbs with momentary on switch.
- Equipped with five oven racks and 12 rack positions.
- One year limited warranty, parts and labor.

OPTIONAL FEATURES

- Draft hood.
- Stacking kit for double oven.
- Cook-N-Hold computer controls.
- Single or double door glass window.
- Heavy duty swivel 5" casters.
- 208/240 Volt motor and/or transformer.
- Five adjustable storage racks & two supports per set.



Shown with optional casters, adjustable racks & double glass viewing doors.



American Range presents a series of heavy duty Majestic Commercial Electric Convection ovens. The all Stainless Steel exterior construction is both robust and durable and the large interior accommodates full size sheet pans - front to back or side to side. Advanced convection air flow technology delivers turbulent heat, reaching pre-heat temperatures of 400°F in under 10 minutes at maximum efficiency.

Five racks with 12 positions allow for maximum capacity along with enhanced flexibility. The 12 KW 208/240 Volt ovens are available in Standard depth (MSDE) and Bakery depth (ME) models. Each uses a 1/2 horsepower, two-speed convection fan for high production and delicate baking. The control panel features easy-to-use manual controls to set oven temperature, select fan speed and program the electronic cooking timer.

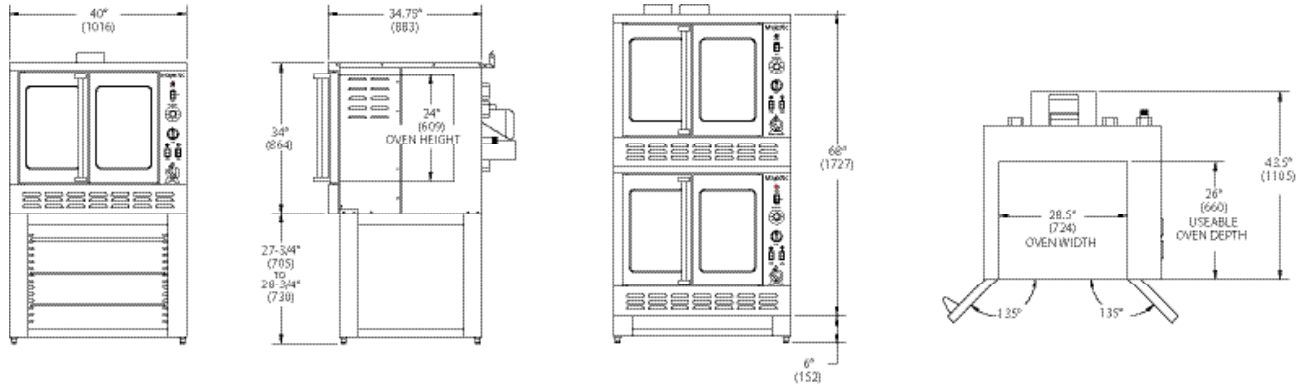
The oven doors swing open a full 135° and are controlled with one hand, simplifying loading and unloading of product. Two 40 watt light bulbs with a momentary ON switch illuminate the interior for easy product inspection.

DESIGNED & BUILT IN USA
PROFESSIONAL COOKING EQUIPMENT

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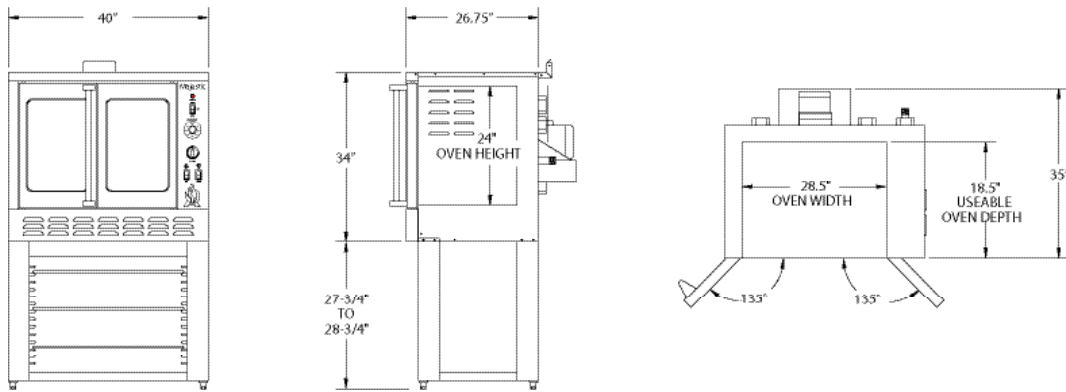


MAJESTIC ELECTRIC HEAVY DUTY CONVECTION OVEN



MAJESTIC BAKERY DEPTH HEAVY DUTY CONVECTION OVEN

Model	Width	Depth	Height	Elements	KW	Shipping Weight	Lbs.	Kg.
ME-1	40"	46"	64"	3	12		640	291
ME-2	40"	46"	76 1/2"	6	24		1280	582



MAJESTIC STANDARD DEPTH HEAVY DUTY CONVECTION OVEN

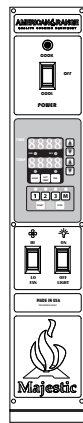
Model	Width	Depth	Height	Elements	KW	Shipping Weight	Lbs.	Kg.
MSDE-1	40"	42"	64"	3	12		550	250
MSDE-2	40"	42"	76 1/2"	6	24		1100	500

MAJESTIC CONTROLS



Standard KXT thermostat manual controls.

- Independent time and temperature controls.
- 2 -speed fan switch, High/Low.
- Temperature control: 150°F to 500°F (66°C to 260°C).
- 1 hour manual timer with alarm.



Programmable controls with Cook-n-Hold features.

- Cook-n-Hold option cooks at a high temperature for browning then automatically switches to a desired holding temperature.
- High/Low fan speeds.
- Easy-to-read LED digital display.
- Temperature control: 150°F to 500°F.
- 2-speed fan switch, high/low.

ELECTRICAL (Specify voltage when ordering)

- 208VAC, 1ø, 60Hz, 50A
- 208VAC, 3ø, 60Hz, 20A per phase
- 208VAC, 1ø, 50Hz, 50A
- 208VAC, 3ø, 50Hz, 50A per phase

- 240VAC, 1ø, 60Hz, 50A
- 240VAC, 3ø, 60Hz, 20A per phase
- 240VAC, 1ø, 50Hz, 50A
- 240VAC, 3ø, 50Hz, 50A per phase

CLEARANCES

American Range is a quality manufacturer of commercial cooking equipment. Due to continuing product improvements, these specifications are subject to change without prior notice.