



**GAS**

PRO SERIES | GAS CONVECTION OVENS

**IMPERIAL**



## GAS CONVECTION OVEN FEATURES

- One hand opens and closes both doors simultaneously
- 60/40 doors swing open to 130°
- Large window
- Two interior lights
- Digital electronic controls
- Stainless steel exterior
- Rugged ½ HP 2 speed motor per oven
- Porcelainized oven interior for easy cleaning and better browning
- Five oven racks with 10 rack positions
- Most spacious oven interior available
- Curved corners for easy cleaning.

### Model Numbers

ICVG-2  
ICVDG-2

## ICVG-2

Shown with optional casters.



- Updated door handles

### 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.
- °F or °C readings can be displayed.

### 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

- Snap action 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.

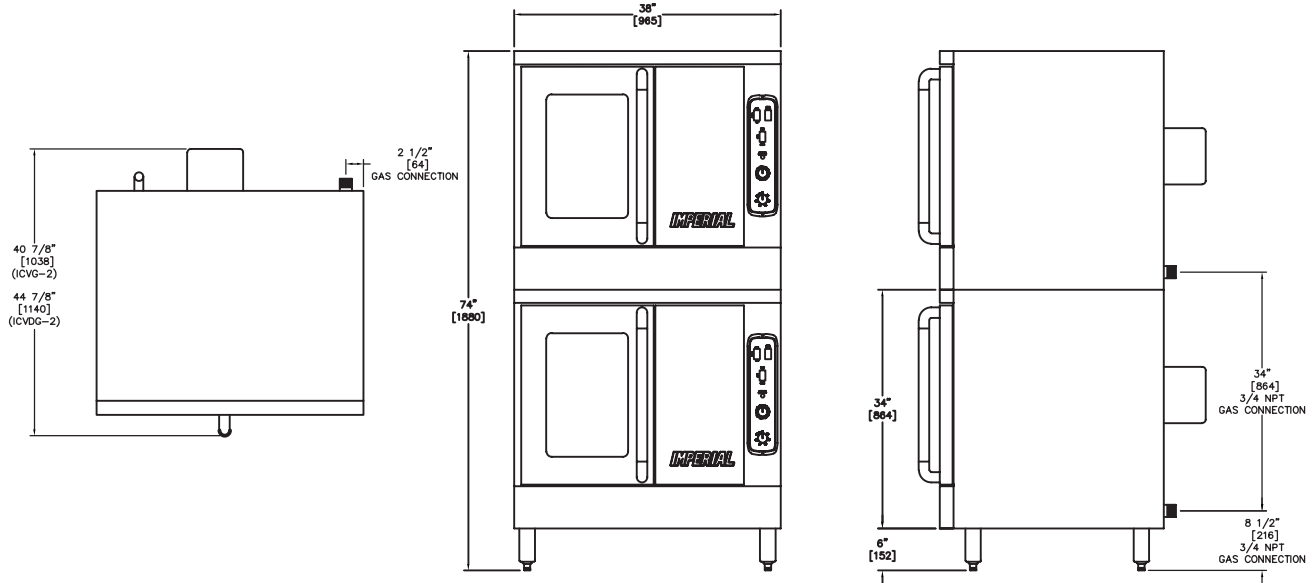


Notes: Measurements in ( ) are metric equivalents.



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| MODEL   | DESCRIPTION                 | GAS OUTPUT BTU | GAS OUTPUT KW | SHIP WEIGHT KG | SHIP WEIGHT LBS |
|---------|-----------------------------|----------------|---------------|----------------|-----------------|
| ICVG-2  | DOUBLE DECK, STANDARD DEPTH | 140,000        | 41            | 455            | 1,005           |
| ICVDG-2 | DOUBLE DECK, BAKERY DEPTH   | 160,000        | 47            | 536            | 1,185           |

| MODEL   | DIMENSIONS                                       | CRATED DIMENSIONS                           |
|---------|--|---|
| ICVG-2  | 38" W X 41-1/2" D X 74" H (965 X 1054 X 1880 MM) | 40" X 47-1/2" X 72" (1016 X 1206 X 1829 MM) |
| ICVDG-2 | 38" W X 45-1/2" D X 74" H (965 X 1156 X 1880 MM) | 40" X 51-1/2" X 72" (1016 X 1308 X 1829 MM) |

| MANIFOLD PRESSURE |             |               |
|-------------------|-------------|---------------|
| NATURAL GAS       | PROPANE GAS | MANIFOLD SIZE |
| 5.0" W.C.         | 10.0" W.C.  | 3/4" (19 MM)  |

**UTILITY REQUIREMENTS GAS MODELS**

| VOLTAGE | PHASE | HZ    | AMPS MAX |
|---------|-------|-------|----------|
| 120     | 1     | 60/50 | 9        |

**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

**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
- One point gas connection for double stack ovens
- Stainless steel solid doors

**CLEARANCE**

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

