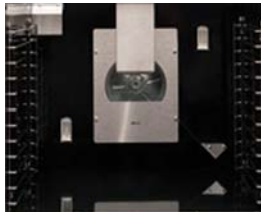


Model Numbers

ICV-1
 ICVD-1
 ICVCG-1



Turbo-Flow System provides even temperatures throughout the oven cavity.



Oven interior is porcelainized for easy cleaning.



Door handle is secured to an internal stainless steel chassis system, not the door finish.



Four bearings per door extend the life of the door mechanism.



ICV-1 shown with optional casters

TURBO-FLOW SYSTEM - This system assures even cooking throughout the entire oven.

- 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 depth 70,000 BTU (21 KW), Bakery depth 80,000 BTU (23 KW).

EXTREME DUTY DOOR SYSTEM - Standard and Bakery depth oven sizes available.

- 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.

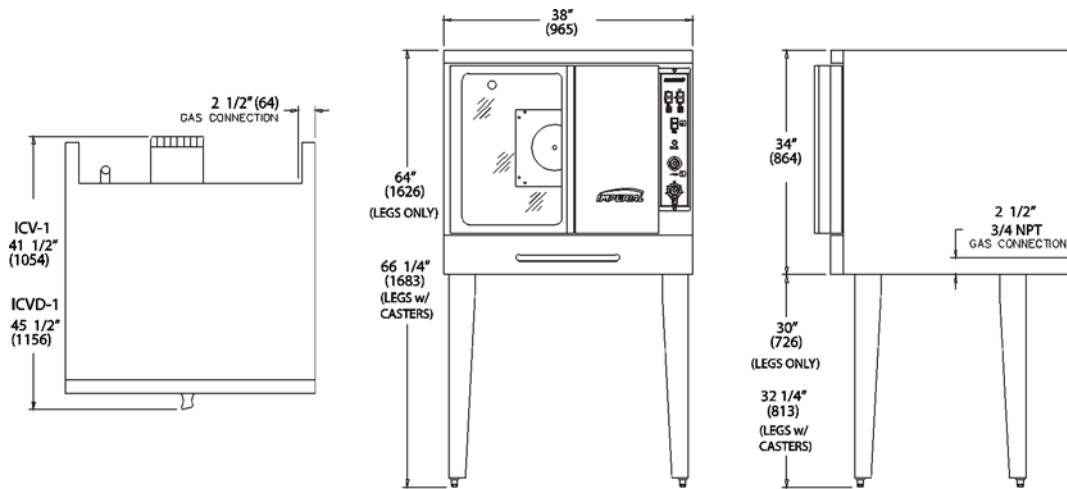
EXTREME DUTY DOOR SYSTEM - Extends the life of the door mechanism and eliminates side-to-side shaft movement.

- Double bearings on the top and bottom of each door, four bearings per door.
- Improved door pressure locking.
- Door chassis is fortified to withstand constant opening and closing.
- Handle is secured to an internal stainless steel chassis system, not the external door finish.

DUAL OPEN DOORS - One hand opens and closes both doors simultaneously.

- 60/40 doors open to 130° for complete interior access.
- Large window for viewing product at a glance.





GAS SINGLE DECK CONVECTION OVENS

MODEL	DESCRIPTION	GAS OUTPUT		SHIP WEIGHT	
		BTU	(KW)	(KG)	LBS
ICV-1	Single Deck, Standard depth	70,000	(21)	(236)	521
ICVD-1	Single Deck, Bakery depth	80,000	(23)	(277)	611
ICVCG-1	Single Deck, Standard depth Catering Style	70,000	(21)	(254)	561
ICVDCG-1	Single Deck, Bakery depth Catering Style	80,000	(23)	(295)	651

MANIFOLD PRESSURE		MANIFOLD
NATURAL GAS	PROPANE GAS	SIZE
5.0" W.C.	10.0" W.C.	3/4"

Specify elevation, if over 2,000 ft.

ELECTRICAL REQUIREMENT			
VOLTS	PHASE	HERTZ	AMPS MAX.
120V	1	60/50	9 amps

6ft. (1829 mm) power cord with 3 prong plug provided

Measurements in () are metric equivalents.

NOTES

- "D" specifies Bakery Depth
- "CG" specifies Catering Package
- "H" specifies Cook and Hold computer controls for (1) Oven

MODEL	DIMENSIONS	CRATED DIMENSIONS
ICV-1	38" w x 41-1/2" d x 64" h (965 x 1054 x 1526 mm)	40" x 47-1/2" x 38-1/2" (1016 x 1206 x 978 mm)
ICVD-1	38" w x 45-1/2" d x 64" h (965 x 1156 x 1526 mm)	40" x 51-1/2" x 38-1/2" (1016 x 1308 x 978 mm)
ICVCG-1	38" w x 41-1/2" d x 64" h (965 x 1054 x 1526 mm)	40" x 47-1/2" x 38-1/2" (1016 x 1206 x 978 mm)
ICVDCG-1	38" w x 45-1/2" d x 64" h (965 x 1156 x 1526 mm)	40" x 51-1/2" x 38-1/2" (1016 x 1308 x 978 mm)

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. 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.

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
- Stainless steel bottom shelf and adjustable rack supports
- Stainless steel bottom shelf only for stand
- Extra oven racks
- 480 Volt

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



Manual Controls

- Manual controls are standard
- Independent time and temperature controls provide 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 550° F. (66° C to 260° C)

On-Off switch Timer

- 60 minute manual timer
- Audible buzzer lets you know when the cooking cycle is complete

Programmable Controls available as an option

