

MAJESTIC ELECTRIC HEAVY DUTY CONVECTION OVENS

STANDARD FEATURES

- Stainless Steel exterior; doors, front, sides, top and legs.
- 'Snorkel' 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 opens and closes both doors simultaneously, with large windows for easy product viewing.
- 1/2 horsepower / two speed convection fan motor for high production and baking.
- Equipped with five oven racks and 12 rack positions.
- Two 40 Watt interior light bulbs with momentary on switch.
- 12 kW Standard Depth (MSDE) and 12kW Bakery Depth (ME) available in 208 Vac or 240 Vac versions.

OPTIONAL FEATURES

- Draft hood.
- Stacking kit for double oven.
- Cook-N-Hold computer control.
- Single or double door glass window.
- Heavy duty swivel 5" casters.
- Available in 208 Volt or 240 Volt motor and/or transformer.



Shown with optional glass doors



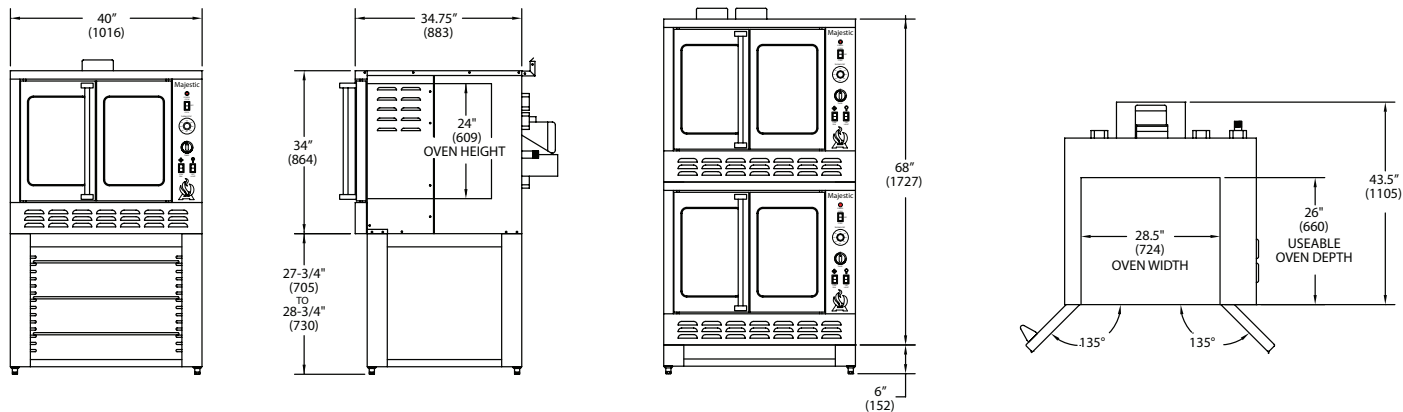
ELECTRIC HEAVY DUTY OVENS

American Range presents a new 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. Specify 208 Vac or 240 Vac when ordering Standard depth (MSDE) or 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.

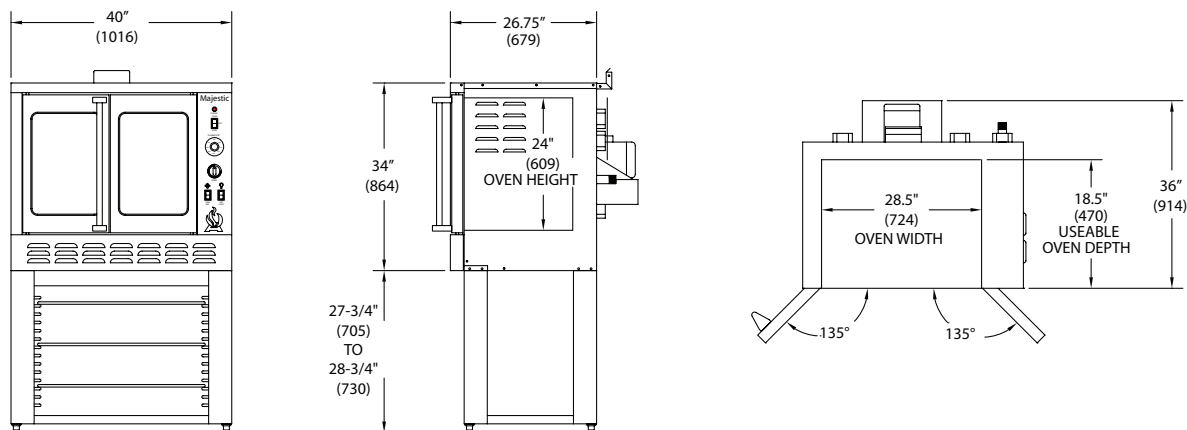
The oven doors swing open a full 135° and are controlled with one hand, simplifying loading and unloading of product. Two 40 watt light bulbs with a momentary ON switch illuminate the interior for easy product inspection.

MAJESTIC ELECTRIC HEAVY DUTY OVEN



MAJESTIC BAKERY DEPTH HEAVY DUTY CONVECTION OVEN

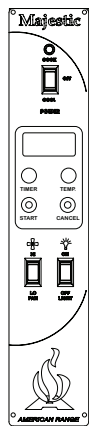
MODEL	WIDTH	DEPTH	HEIGHT	KW	WT. Lbs.	kg.
ME-1	40"	34.75"	34"	12	580	265
ME -2	40"	34.75"	68"	24	1100	499



MAJESTIC STANDARD DEPTH HEAVY DUTY CONVECTION OVEN

MODEL	WIDTH	DEPTH	HEIGHT	KW	WT. Lbs.	kg.
MSDE-1	40"	34.75"	34"	12	570	255
MSDE-2	40"	34.75"	68"	24	1100	499

MAJESTIC CONTROLS



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.



Reliable 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.

ELECTRICAL (Specify voltage when ordering)

208VAC, 1ø, 60Hz, 50A, each unit	240VAC, 1ø, 60Hz, 50A, each unit
208VAC, 3ø, 60Hz, 50A, each unit	240VAC, 3ø, 60Hz, 50A, each unit
208VAC, 1ø, 60/50Hz, 50A, each unit	240VAC, 1ø, 60/50Hz, 50A, each unit
208VAC, 3ø, 60/50Hz, 50A, each unit	240VAC, 3ø, 60/50Hz, 50A, each unit

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

DESIGNED & BUILT IN USA
PROFESSIONAL COOKING EQUIPMENT



AMERICAN RANGE
Quality Commercial Cooking Equipment

A70702 081712

13592 Desmond St. Pacoima CA 91331 T. 818.897.0808 F. 818.897.1670 Toll Free: 888.753.9898 www.americanrange.com

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