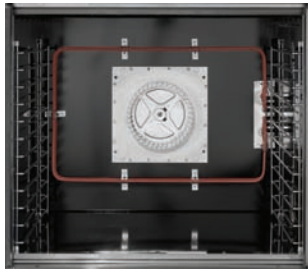


ELECTRIC CONVECTION OVENS



Model ICVE-1
Shown with optional casters



Porcelainized oven interior
for easy cleaning and better
browning



Model ICVDE-1
Single Deck, Bakery Depth
shown optional storage shelf,
racks and casters



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



Four bearings per door extend
the life of the door mechanism
and eliminate side-to-side
shaft movement to improve
door pressure locking

MODEL NUMBERS

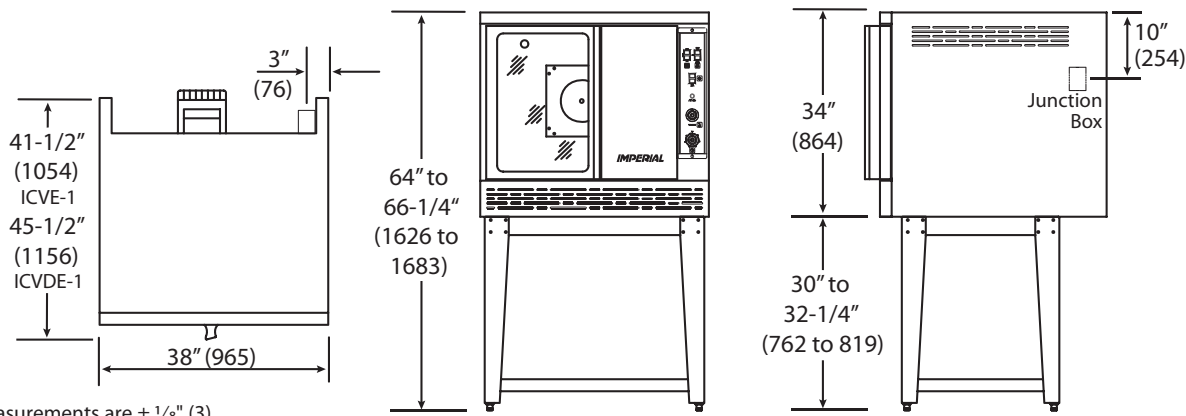
- ICVE-1 Single Deck, Standard Depth
- ICVDE-1 Single Deck, Bakery Depth

ELECTRIC CONVECTION OVENS

- Stainless steel exterior: doors, front, sides, legs and top.
- 11 KW 208/240 Volt oven for both Standard depth (ICVE) and Bakery depth (ICVDE) provides high production cooking and fast recovery.
- Extremely reliable spark to main burner with flame rectification ignition system.
- Rugged 1/2 h.p. – two speed motor for high volume or delicate baking.
- Manual controls and programmable control option available on all models.
- Large window and two interior lights for easy viewing of products being cooked.
- Single “cool to the touch” aluminum handle simultaneously opens both doors.
- Quad mounted, heavy duty 60/40 stainless steel doors with 10 gauge 304 stainless steel door hinge brackets.
- Double bearings on the top and bottom of each door. Four bearings per door extend the life of the door mechanism and eliminates side-to-side shaft movement to improve door pressure locking.
- Door chassis is designed to endure constant opening and closing. Handle is secured to a 10 gauge stainless steel door chassis, not to the door cover. Chassis transfers the force of the doors constant opening and closing to the rugged door shaft. System is located on the top and bottom of both doors.
- Control panel fan is located on the front control panel, not on the back of the oven.
- Controls are 100% serviceable from the front.
- Manual and programmable timers available.
- Single Deck models include 12 gauge 304 stainless steel legs as standard. Stainless steel shelf and adjustable rack supports are optional.
- One year parts and labor warranty.



IMPERIAL ELECTRIC CONVECTION OVENS



All measurements are $\pm 1/8$ " (3).

AIA File #:

Model #	Description	Overall Dimensions			Electrical	Ship Weight	
		Width	Height	Depth	Output	(Kg)	Lbs
ICVE-1	Single Deck, Standard depth	38" (965)	64" (1626)	41 1/2" (1054)	11 KW	(236)	521
ICVDE-1	Single Deck, Bakery depth	38" (965)	64" (1626)	45 1/2" (1156)	11 KW	(277)	611

All measurements in () are metric equivalents.

Note: For Cook and Hold computer control feature add the suffix "- H" for one oven or "- HH" if required for both ovens.

Crated Dimensions: Add 2" (51) to width; 7" (178) to depth; and 3" (76) to oven cabinet height.



STANDARD EXTERIOR SPECIFICATIONS

Front, sides, doors, legs and top shall be stainless steel with welded and finished stainless steel seams. Rigid 12 gauge 304 stainless steel legs shall have an easy-to-assemble mounting plate.

OVEN SPECIFICATIONS

Oven shall have a 11 KW output, 208 or 240 voltage with 480 offered for export. The fan shall have a 1/2 h.p., 1725/1140 RPM blower motor (120VAC-60 HZ - Ph) with remote centrifugal switch for added reliability. Unit shall have a 3-position switch for cooking or cool down; burner "on" indicator light; and one hour manual timer or optional programmable timer. Thermostat shall be adjustable from 150°F to 500°F. (66°C to 260°C). Oven shall have reliable spark to main burner with flame rectification ignition system. Doors shall be "quad" mounted, heavy duty 60/40 stainless steel with 10 gauge 304 stainless steel door hinge brackets. Doors shall open simultaneously with a single "cool to the touch" aluminum handle. Timer shall be a one hour count down style with a "second step needed" buzzer signal. Control panel shall be cooled by a fan located on the control panel. Control panel switch shall be marine grade. Controls shall be 100% serviceable from the front of the oven with captive fasteners. Manual and programmable timers shall be available from factory. Unit shall be provided with 3-prong 6' (1829mm) power cord. Unit shall include five double nickle plated heavy duty chrome plated racks supported by 12 position double nickle plated chrome plated guides.

Standard depth oven interior cavity dimensions:

26 1/2" w x 22 1/2" d x 14" h (673 x 572 x 356).

Bakery depth oven interior cavity dimensions:

26 1/2" w x 26 1/2" d x 14" h (673 x 261/2 x 356).

CLEARANCE

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

ELECTRICAL REQUIREMENTS

Electric Convection Oven Amperage Requirements

Model	Total KW	Voltage	Phase	Amps
ICVE-1, ICVDE-1	11	208	1	50
	11	208	3	33
	11	240	1	45
	11	240	3	26

Utility Requirements Electric Models:

208 VAC, 1ph, 60 Hz, 50 Amps max. (per oven)

208 VAC, 3ph, 60 Hz, 33 Amps max. (per oven)

240 VAC, 1ph, 60/50 Hz, 45 Amps max. (per oven)

240 VAC, 3ph, 60/50 Hz, 26 Amps max. (per oven)

480 VAC, 3ph, 60/50 Hz, 14 Amps max. (per oven)*

* For export only, additional charge.

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

OPTIONS AND ACCESSORIES

- Cook and Hold Feature.
- Stainless Steel Enclosure Back.
- 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 available at no additional charge must specify at ordering.
- Stainless Steel Bottom Shelf and Adjustable Rack Supports for ICVE-1 or ICVDE-1.
- Stainless Steel Stand Bottom Shelf only for ICVE-1 or ICVDE-1.
- Extra Standard Oven Racks for ICVE-1.
- Extra Bakery Depth Oven Racks for ICVDE-1.
- 480 Volt.

Specification #:

Imperial Commercial Cooking Equipment

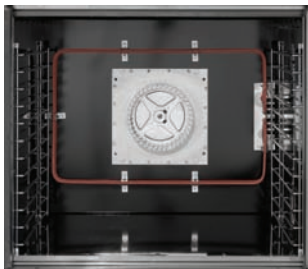
1128 Sherborn Street | Corona, CA 92879 | 800.343.7790 | Ph: 951.281.1830 | Fx: 951.281.1879

www.imperialrange.com | E-mail: imperialsales@imperialrange.com

ELECTRIC CONVECTION OVENS



Model ICVE-2
Shown with optional casters



Porcelainized oven interior
for easy cleaning and better
browning



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



Four bearings per door extend
the life of the door mechanism
and eliminate side-to-side
shaft movement to improve
door pressure locking

MODEL NUMBERS

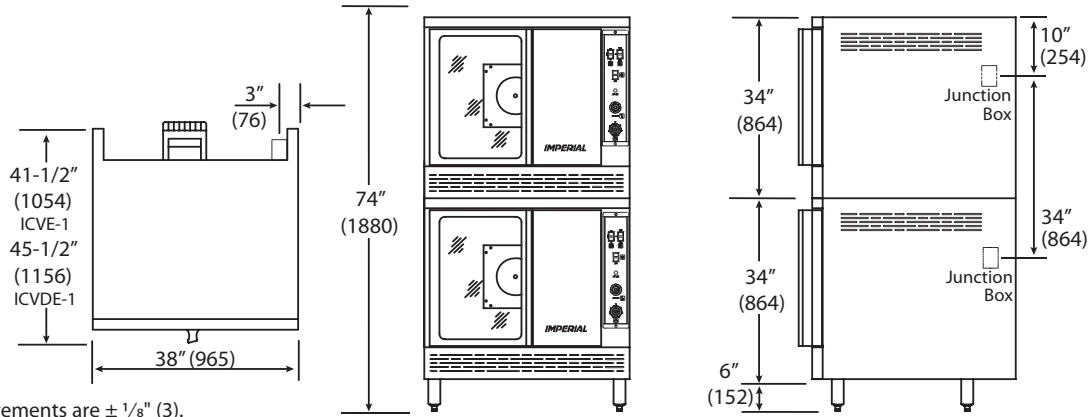
- ICVE-2 Double Deck, Standard Depth
- ICVDE-2 Double Deck, Bakery Depth

ELECTRIC CONVECTION OVENS

- Stainless steel exterior: doors, front, sides, legs and top.
- 11 KW 208/240 Volt oven for both Standard depth (ICVE) and Bakery depth (ICVDE) provides high production cooking and fast recovery.
- Extremely reliable spark to main burner with flame rectification ignition system.
- Rugged 1/2 h.p. – two speed motor for high volume or delicate baking.
- Manual controls and programmable control option available on all models.
- Large window and two interior lights for easy viewing of products being cooked.
- Single “cool to the touch” aluminum handle simultaneously opens both doors.
- Quad mounted, heavy duty 60/40 stainless steel doors with 10 gauge 304 stainless steel door hinge brackets.
- Double bearings on the top and bottom of each door. Four bearings per door extend the life of the door mechanism and eliminates side-to-side shaft movement to improve door pressure locking.
- Door chassis is designed to endure constant opening and closing. Handle is secured to a 10 gauge stainless steel door chassis, not to the door cover. Chassis transfers the force of the doors constant opening and closing to the rugged door shaft. System is located on the top and bottom of both doors.
- Control panel fan is located on the front control panel, not on the back of the oven.
- Controls are 100% serviceable from the front.
- Manual and programmable timers available.
- One year parts and labor warranty.



IMPERIAL ELECTRIC CONVECTION OVENS



All measurements are $\pm 1/8$ " (3).

AIA File #:

Model #	Description	Overall Dimensions			Electrical	Ship Weight	
		Width	Height	Depth	Output	(Kg)	Lbs
ICVE-2	Double Deck, Standard depth	38" (965)	74" (1880)	41½" (1054)	22 KW	(455)	1005
ICVDE-2	Double Deck, Bakery depth	38" (965)	74" (1880)	45½" (1156)	22 KW	(536)	1185

All measurements in () are metric equivalents.

Note: For Cook and Hold computer control feature add the suffix "- H" for one oven or "- HH" if required for both ovens.

Crated Dimensions: Add 2" (51) to width; 7" (178) to depth; and 3" (76) to oven cabinet height.



STANDARD EXTERIOR SPECIFICATIONS

Front, sides, doors, legs and top shall be stainless steel with welded and finished stainless steel seams. Rigid 12 gauge 304 stainless steel legs shall have an easy-to-assemble mounting plate.

OVEN SPECIFICATIONS

Oven shall have a 11 KW output, 208 or 240 voltage with 480 offered for export. The fan shall have a 1/2 h.p., 1725/1140 RPM blower motor (120VAC-60 HZ - Ph) with remote centrifugal switch for added reliability. Unit shall have a 3-position switch for cooking or cool down; burner "on" indicator light; and one hour manual timer or optional programmable timer. Thermostat shall be adjustable from 150°F to 500°F. (66°C to 260°C). Oven shall have reliable spark to main burner with flame rectification ignition system. Doors shall be "quad" mounted, heavy duty 60/40 stainless steel with 10 gauge 304 stainless steel door hinge brackets. Doors shall open simultaneously with a single "cool to the touch" aluminum handle. Timer shall be a one hour count down style with a "second step needed" buzzer signal. Control panel shall be cooled by a fan located on the control panel. Control panel switch shall be marine grade. Controls shall be 100% serviceable from the front of the oven with captive fasteners. Manual and programmable timers shall be available from factory. Unit shall be provided with 3-prong 6' (1829mm) power cord. Unit shall include five double nickle plated heavy duty chrome plated racks supported by 12 position double nickle plated chrome plated guides.

Standard depth oven interior cavity dimensions:

26½" w x 22½" d x 14" h (673 x 572 x 356).

Bakery depth oven interior cavity dimensions:

26½" w x 26½" d x 14" h (673 x 261/2 x 356).

CLEARANCE

Minimum Clearance For use only on non-combustible floors with legs or casters; or 2¼" (57) overhang is required when curb mounted. 0" clearance from non-combustible side and rear walls. Provide 6" (152) minimum clearance from combustible side walls and 0" from combustible wall at rear.

ELECTRICAL REQUIREMENTS

Electric Convection Oven Amperage Requirements

Model	Total KW	Voltage	Phase	Amps
ICVE-2, ICVDE-2	22	208	1	50
	22	208	3	33
	22	240	1	45
	22	240	3	26

Utility Requirements Electric Models:

- 208 VAC, 1ph, 60 Hz, 50 Amps max. (per oven)
 - 208 VAC, 3ph, 60 Hz, 33 Amps max. (per oven)
 - 240 VAC, 1ph, 60/50 Hz, 45 Amps max. (per oven)
 - 240 VAC, 3ph, 60/50 Hz, 26 Amps max. (per oven)
 - 480 VAC, 3ph, 60/50 Hz, 14 Amps max. (per oven)*
- * For export only, additional charge.
Two speed motor - 1/2 h.p., 1725/1140 RPM.

OPTIONS AND ACCESSORIES

- Cook and Hold Feature.
- Stainless Steel Enclosure Back.
- 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 available at no additional charge must specify at ordering.
- Extra Standard Oven Racks for ICVE-1.
- Extra Bakery Depth Oven Racks for ICVDE-1.
- 480 Volt.

Specification #:

Imperial Commercial Cooking Equipment

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