

Single, Full-size Gas Convection Oven

Model #: MCO-1

This Full Size Gas Convection Oven is ideal for any high volume restaurant or food service establishment. Constructed of stainless steel, this oven operates with a forced air, two speed fan motor system with a cool down feature. The interior of the oven has a 10 position rack guide and fits full size sheet pans. Electronic

controls featuring a 60 minute timer and manual temperature knob. The double pane glass doors have a interlock switch that automatically turns the fan and burners off when they are opened. Includes stainless steel legs and adjustable bullet feet.

*Not suitable for installation in non-commercial or residential applications.

Product Details

Construction

- Stainless steel front and angular legs
- Double pane thermal glass windows on doors
- Steel legs with adjustable bullet feet
- Doors have an interlock switch that automatically turns the fan and burners off when open
- 3/4" rear NPT gas connection

Oven Features

- Easy to Clean Full Porcelain Oven Interior
- Oven interior measures 28.25" x 21.5" x 20"
- 1/2 HP two speed fan motor
- Cooking chamber is lined with porcelain enamel
- 10 position guide rack with 1.5" spacing in between
- 5 heavy duty adjustable chrome plated racks
- Seamless interior and corners for easy cleaning

Controls

- Accurate solid state oven thermostat
 with a range from 150°F 550°F
- 60 minute continuous ring timer manual shut off
- Temperature ready indicator light
- 6' power cord with NEMA 5-15 Plug

Warranty

1 year parts & labor

Certifications





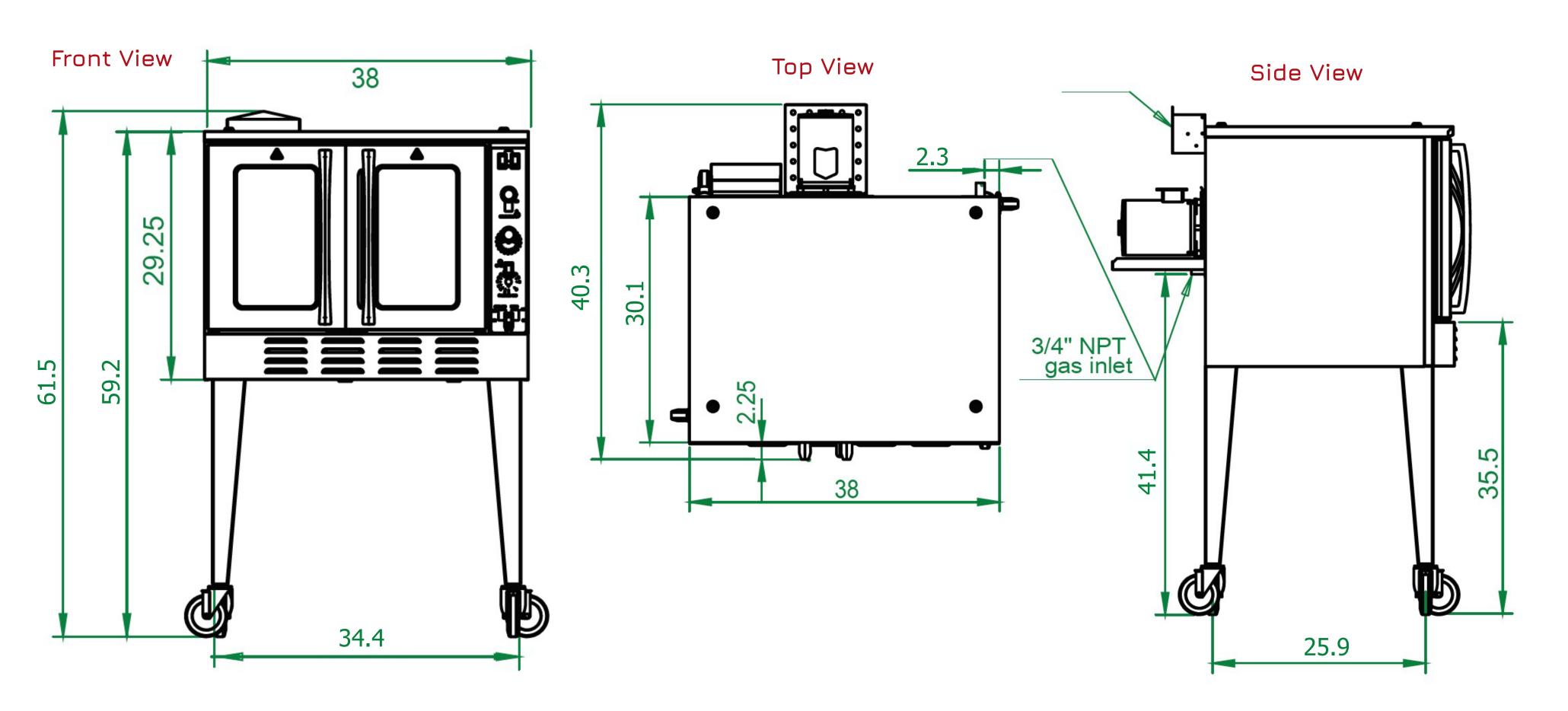




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Plan View



Specifications

Model	Racks	External Dimensions			Internal Oven Dimensions			BTU	A N 4 D	\ /- + -	Crated
		Width	Depth	Height	Width	Depth	Height	(Per Burner)	AMP	Volts	Weight (lbs)
MCO-1	5	38"	40.3"	61.5"	28.5"	21.5"	20"	54,000	5.9	120V	605 lbs.

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