



**GAS**

PROTECTION OVENS



## PRV

- Fully featured convection oven.
- 36" wide unit
- Modular design makes it easy to configure different tops allowing flexible kitchen layouts.
- Able to stack 2 or 3 high.
- Highly accurate electronic digital controls.
- Double and triple unit comes with stacking kit.



MODEL	DESCRIPTION	WIDTH	HEIGHT	DEPTH	GAS OUTPUT BTU	SHIP WEIGHT LBS	LIST PRICE
PRV-1	SINGLE DECK	36"	27 1/2"	40"	52,000	387	\$12,577
PRV-2	DOUBLE DECK	36"	49"	40"	104,000	767	\$25,148
PRV-3	TRIPLE DECK	36"	70 1/4"	40"	156,000	1148	\$37,719

### PRV OPTIONS

- Marine ledge \$1,003.
- Heavy duty Imperial casters \$1,099.
- Solid doors available at no additional charge, must specify at ordering.
- Extra racks \$476 each.
- 2 unit stand \$1,597.
- 1 unit stand \$1,972.

### UTILITY REQUIREMENTS GAS MODELS

- Manifold pressure 5.0" W.C. Natural Gas
- 10.0" W.C. Propane Gas
- Manifold size 3/4" N.P.T.
- Input Rating 52,000 BTU 21 KW per oven - PRV
- 80,000 BTU 23 KW per oven - PRV

### UTILITY REQUIREMENTS GAS MODELS

MODEL	VOLTAGE	PHASE	HZ	AMPS
PRV	120	1	60/50	9

### 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.



Notes: Measurements in ( ) are metric equivalents. For Cook and Hold computer control feature add the suffix "- H" for one oven or "- HH" if required for both ovens.



### PCVG-2

Shown with optional casters.

### 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.



- 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.

### PCVG-1

Single Deck, Standard Depth

Shown with Manual Controls and optional casters



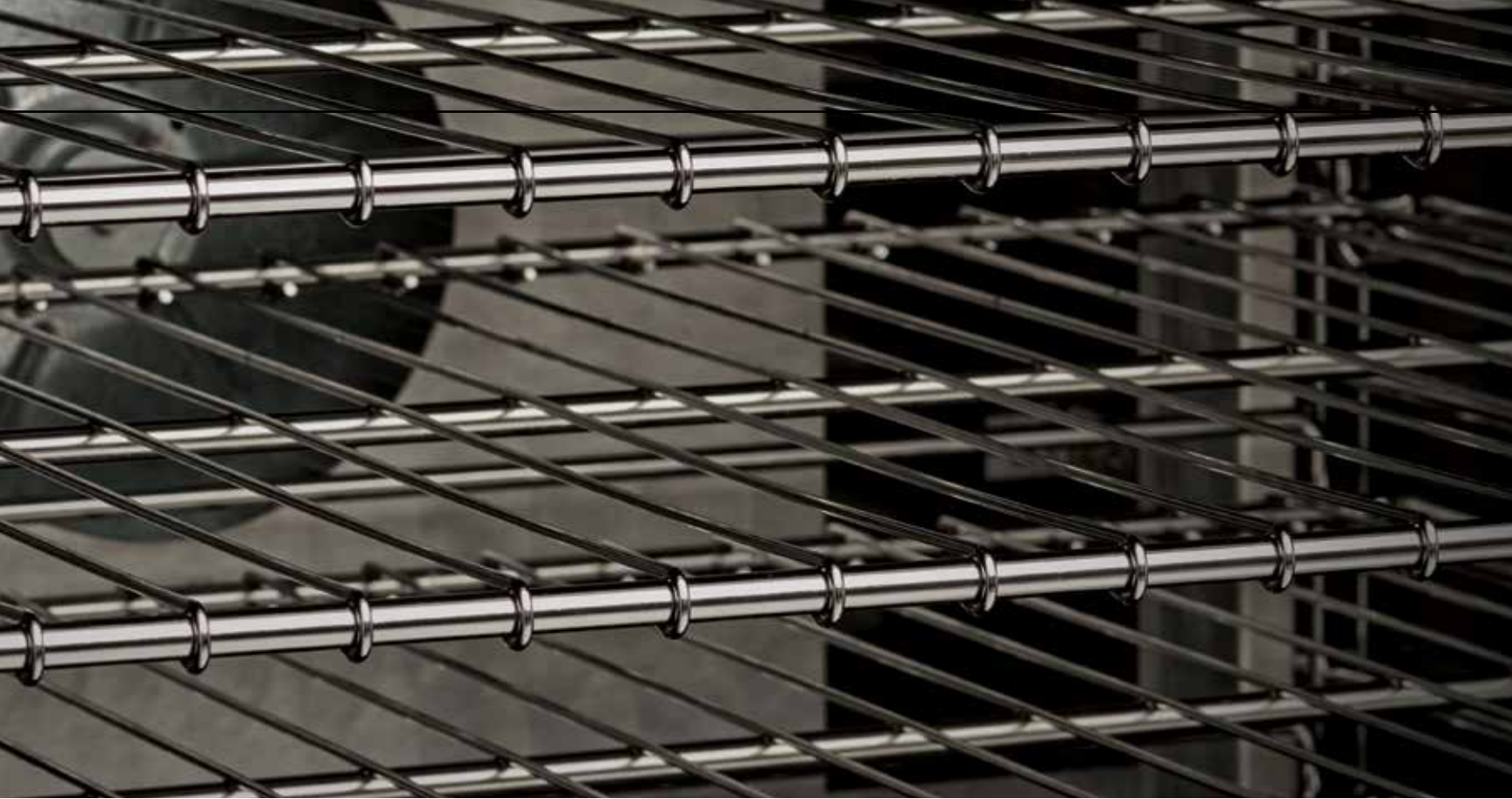
### PCVG-1-CAT

Single Deck, Standard Depth  
Shown with Manual Controls and optional casters



Notes: Measurements in ( ) are metric equivalents. "XB" specifies Cabinet Base model | Space Saver Oven is 20" wide. Accommodates 18" x 26" (457 x 660) sheet pans front-to-back. | "G" specifies Griddle Top | "SU" specifies Step-up





MODEL	DESCRIPTION	WIDTH	HEIGHT	DEPTH	GAS OUTPUT BTU	GAS OUTPUT KW	SHIP WEIGHT KG	SHIP WEIGHT LBS	LIST PRICE
PCVG-1	SINGLE DECK, STANDARD DEPTH	38" (965)	64" (1526)	41 1/2" (1054)	70,000	21	236	521	\$21,888
PCVG-2	DOUBLE DECK, STANDARD DEPTH	38" (965)	74" (1880)	41 1/2" (1054)	140,000	41	455	1,005	\$43,773
PCVDG-1	SINGLE DECK, BAKERY DEPTH	38" (965)	64" (1526)	45 1/2" (1156)	80,000	23	277	611	\$29,418
PCVDG-2	DOUBLE DECK, BAKERY DEPTH	38" (965)	74" (1880)	45 1/2" (1156)	160,000	47	536	1,185	\$58,831
PCVCG-1	SINGLE DECK, STANDARD DEPTH CATERING STYLE	38" (965)	64" (1526)	41 1/2" (1054)	70,000	21	254	561	\$26,653
PCVDCG-1	SINGLE DECK, BAKERY DEPTH CATERING STYLE	38" (965)	64" (1526)	45 1/2" (1156)	80,000	(23)	(295)	651	\$33,027

### TURBO-FLOW CONVECTION OVEN OPTIONS

- Cook and Hold Feature \$3,650 per oven.
- Stainless Steel sides, top and legs are standard on all PCVG and PCVDG models.
- Stainless Steel Enclosure Back \$1,171 per deck.
- Direct Connect Vent PCVG-1 and PCVDG-1 \$1,344.
- Direct Connect Vent PCVG-2 and PCVDG-2 \$1,861.
- Heavy Duty Casters, set of 4 \$1,099.
- Stack Kit with 6" (152) Stainless Steel Legs \$852.
- Stainless Steel solid doors available at no additional charge, must specify at ordering.
- Stainless Steel Bottom Shelf and Adjustable Rack Supports PCVG-1 \$2,247, PCVDG-1 \$2,741.
- Stainless Steel Stand Bottom Shelf only PCVG-1 \$1,251, PCVDG-1 \$1,498.
- Extra Standard oven Racks, PCVG-1 \$476 each.
- Extra Bakery Depth oven Racks, PCVDG-1 \$476 each.
- 480 Volt \$2,009 per motor.
- One point gas connection for double stack ovens \$1,264.

### UTILITY REQUIREMENTS GAS MODELS

- Manifold pressure 5.0" W.C. Natural Gas
- 10.0" W.C. Propane Gas
- Manifold size 3/4" N.P.T.
- Input Rating 70,000 BTU 21 KW per oven - PCVG
- 80,000 BTU 23 KW per oven - PCVDG

### UTILITY REQUIREMENTS GAS MODELS

MODEL	VOLTAGE	PHASE	HZ	AMPS
PCVG-1 PCVDG-1 PCVCGG-1	120	1	60/50	9
PCVG-2 PCVDG-2	120	1	60/50	9

- Per oven

### 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.



Notes: Measurements in ( ) are metric equivalents. For Cook and Hold computer control feature add the suffix "- H" for one oven or "- HH" if required for both ovens.



## PCVE-2 CONVECTION OVEN

- Dual-open doors
- One hand opens and closes both doors simultaneously
- 60/40 doors swing open to 130°
- Large window
- Two interior lights
- Stainless steel exterior
- Rugged ½ HP 2 speed motor per oven
- Porcelainized oven interior for easy cleaning and better browning
- Five oven racks included with 10 rack positions.
- Most spacious oven interior available
- 11 kw 208 or 240 oven standard oven depth (PCVE) or bakery oven depth (PCVDE)



- Updated door handles



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



### 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.

### 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.



## PCVE-1

Single Deck, Standard Depth shown with optional casters.

### ELECTRIC CONVECTION OVEN OPTIONS

- Cook and Hold Feature \$3,650 per oven.
- Stainless Steel sides, top and legs are standard on all PCVE-1 and PCVDE-1 Models.
- Stainless Steel Enclosure Back \$1,171 per deck.
- Heavy Duty Casters, set of 4 \$1,099.
- Stack Kit with 6" (152) Stainless Steel Legs \$852.
- Stainless Steel solid doors available at no additional charge. Must specify at ordering.
- Stainless Steel Bottom Shelf and Adjustable Rack Supports PCVE-1 \$2,247, PCVDE-1 \$2,741.
- Stainless Steel Stand Bottom Shelf only PCVE-1 \$1,251, PCVDE-1 \$1,498.
- Extra Standard Depth Oven Racks, PCVE-1 \$476 each.
- Extra Bakery Depth Oven Racks, PCVDE-1 \$476 each.
- 480 volt, \$3,437 per motor.

MODEL	DESCRIPTION	OVERALL DIMENSIONS			ELECTRICAL OUTPUT	SHIP WEIGHT (KG) LBS	LIST PRICE
		WIDTH	HEIGHT	DEPTH			
PCVE-1	SINGLE DECK, STANDARD DEPTH	38" (965)	64" (1,526)	41 ½" (1,054)	11 KW	(236) 521	\$23,092
PCVE-2	DOUBLE DECK, STANDARD DEPTH	38" (965)	74" (1,880)	41 ½" (1,054)	22 KW	(455) 1,005	\$46,180
PCVDE-1	SINGLE DECK, BAKERY DEPTH	38" (965)	64" (1,526)	45 ½" (1,156)	11 KW	(277) 611	\$27,319
PCVDE-2	DOUBLE DECK, BAKERY DEPTH	38" (965)	74" (1,880)	45 ½" (1,156)	22 KW	(536) 1,185	\$54,631

### ELECTRICAL REQUIREMENTS

MODEL	TOTAL KW	VOLTS	PHASE	HERTZ	AMPS
PCVE-1, PCVDE-1	11	208	1	50/60	53 PER OVEN
	11	208	3	50/60	31 PER OVEN
	11	240	1	50/60	46 PER OVEN
	11	240	3	50/60	27 PER OVEN
	11	*480	3	50/60	14 PER OVEN
PCVE-2, PCVDE-2	11	208	1	50/60	53 PER OVEN
	11	208	3	50/60	31 PER OVEN
	11	240	1	50/60	46 PER OVEN
	11	240	3	50/60	27 PER OVEN
	11	*480	3	50/60	14 PER OVEN

Minimum Clearance For use only on non-combustible floors with legs or casters; or 2 ¼" (57) overhang is required when curb mounted. 0" clearance from non-combustible side and rear walls. provide 6" (152) minimum clearance from combustibile side walls and 0" from combustibile wall at rear.

Two speed motor - ½ HP, 1725/1140 RPM

\* Additional charge.



Notes: Measurements in ( ) are metric equivalents. For Cook and Hold computer control feature add the suffix "- H" for one oven or "- HH" if required for both ovens.



### HSICVE-1

Shown with optional bottom shelf and casters.

### HALF SIZE ELECTRIC CONVECTION OVEN

- Unique heat baffles assure even cooking throughout the entire oven.
- Creates an air flow that circulates the air throughout all interior surfaces of the oven cavity.
- Fast temperature recovery.
- 1/4 hp fan motor for high production cooking.
- Porcelainized oven interior for easy cleaning and provides better browning.
- Coved oven cavity corners clean easily and quickly.
- Interior oven light is controlled by a momentary switch outside the oven. Large window for viewing product at a glance.
- 4 oven racks included with 8 rack guide positions for maximum versatility.
- Easily removable rack guides provide open access for cleaning.
- Stainless steel sides, top and legs are standard.
- 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 the door.
- Door locking mechanism.
- Fortified door chassis to withstand constant opening and closing.
- Handle is secured to an internal stainless steel chassis system - not to the external door finish.



### HSICVE-2

Shown with optional casters.

MODEL	DESCRIPTION	OVERALL DIMENSIONS			ELECTRICAL OUTPUT	SHIP WEIGHT (KG) LBS	LIST PRICE
		WIDTH	HEIGHT	DEPTH			
HSICVE-1	1/2 SIZE SINGLE OVEN	30" (762)	58" (1,473)	30" (762)	5 KW	(135) 297	\$20,668
HSICVE-1	1/2 SIZE SINGLE OVEN	30" (762)	58" (1,473)	30" (762)	7.5 KW	(135) 297	\$20,668
HSICVE-2	1/2 SIZE DOUBLE OVENS	30" (762)	62" (1,575)	30" (762)	10 KW	(215) 474	\$41,331
HSICVE-2	1/2 SIZE DOUBLE OVENS	30" (762)	62" (1,575)	30" (762)	15 KW	(215) 474	\$41,331

### ELECTRICAL REQUIREMENTS

MODEL	TOTAL KW	VOLTS	PHASE	HERTZ	AMPS
HSICVE-1	5	208	1	50/60	32 PER OVEN
	5	208	3	50/60	21 PER OVEN
	5	240	1	50/60	28 PER OVEN
	5	240	3	50/60	20 PER OVEN
	5	*480	3	50/60	14 PER OVEN
HSICVE-1	7.5	208	1	50/60	44 PER OVEN
	7.5	208	3	50/60	28 PER OVEN
	7.5	240	1	50/60	39 PER OVEN
	7.5	240	3	50/60	26 PER OVEN
	7.5	*480	3	50/60	17 PER OVEN

MODEL	TOTAL KW	VOLTS	PHASE	HERTZ	AMPS
HSICVE-2	5	208	1	50/60	32 PER OVEN
	5	208	3	50/60	21 PER OVEN
	5	240	1	50/60	28 PER OVEN
	5	240	3	50/60	20 PER OVEN
	5	*480	3	50/60	14 PER OVEN
HSICVE-2	7.5	208	1	50/60	44 PER OVEN
	7.5	208	3	50/60	28 PER OVEN
	7.5	240	1	50/60	39 PER OVEN
	7.5	240	3	50/60	26 PER OVEN
	7.5	*480	3	50/60	17 PER OVEN

\* Additional charge.

### ELECTRIC CONVECTION OVEN OPTIONS

- Cook and Hold Feature \$3,650 per oven.
- Heavy Duty Casters, set of 4 \$1,099.
- Stainless Steel Bottom Shelf and Adjustable Rack Supports \$2,023.
- Extra Standard Depth Oven Racks \$476 each.
- 480 volt, \$3,437 per motor.
- Stainless Steel solid doors available at no additional charge. Must specify at ordering.

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.

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

