



Commercial Electric Convection Oven

Model	# Ovens	VAC
IRECO-1	1	208
IRECO-2	2	208

STANDARD FEATURES

Construction

- Stainless Steel Front, Sides and Angular Legs
- Double pane thermal glass windows on doors
- 6” caster kit included, two with lock, two without
- Doors have an interlock switch that automatically turns the fan and burners off when open

Oven Features

- 1/2 HP two speed fan motor
- 10 position guide rack with 1.5” spacing
- 5 heavy-duty adjustable chrome plated oven racks per oven cavity
- Easy to Clean Full Porcelain Oven Interior
- Seamless interior and corners for easy cleaning

Control

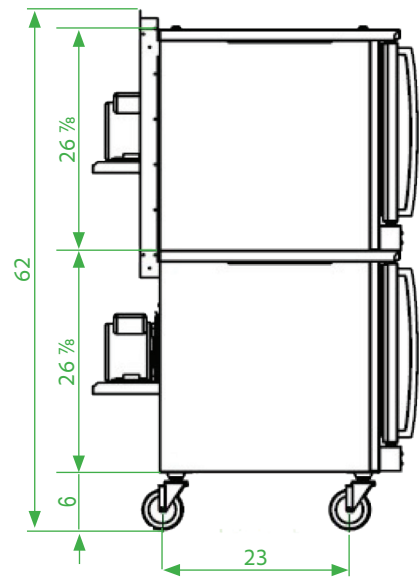
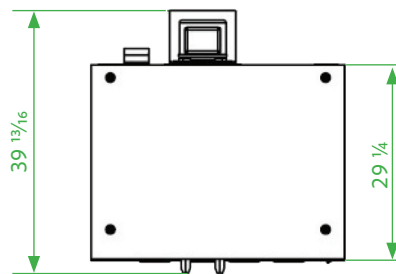
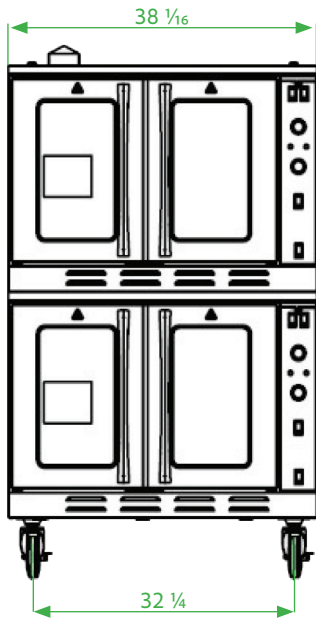
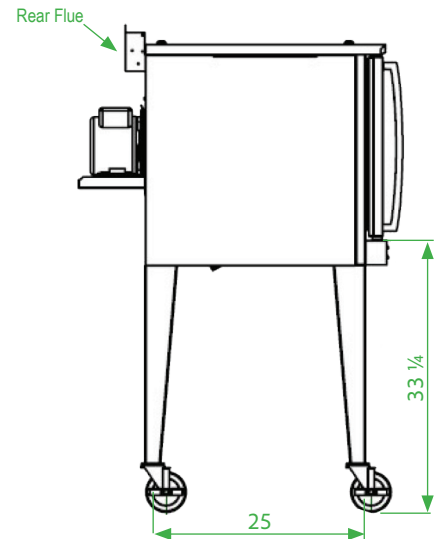
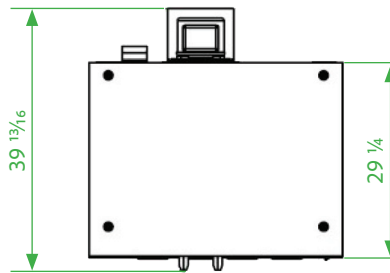
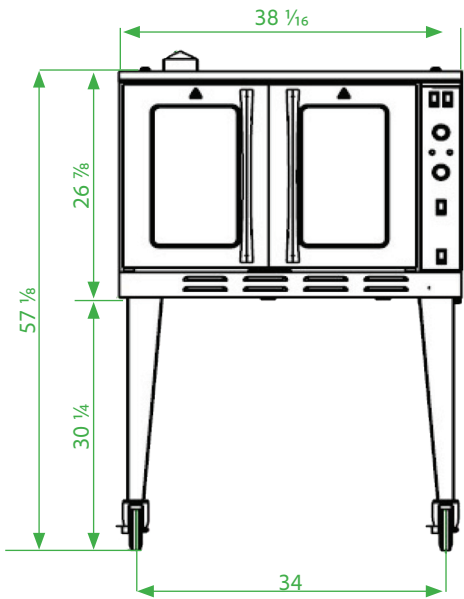
- Accurate solid state oven thermostat
- Temperature range from 150°F - 550°F
- 60 minute continuous ring timer with manual shut off
- Temperature ready indicator light

Warranty: 1 year parts and labor
 Note: Double Deck ovens are shipped as single decks



SPECIFICATIONS

Iron Range’s Full Size Electric Convection Oven is ideal for any high volume restaurant or foodservice 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 an interlock switch that automatically turns the fan and burners off when they are opened.



Model	Racks	External Oven Dimensions			Internal Oven Dimensions			Total KWs	Amp/Phase	Volts	Crated Weight
		W	D	H	W	D	H		Single		
									Phase		
IRECO-1	5	38	43.5	57	28.5	21.5	20	9.0	53	208VAC	579
IRECO-2	10	38	43.5	63	28.5	21.5	20	9.0 x 2	53 x 2	208VAC	579 x 2

Specifications are subject to change without notice.