



Project #: _____

Item #: _____

AIA File #: _____

Imperial School Pro Gas Convection Ovens

Single Deck Models

ICVG-SP-1 Standard Depth

Double Deck Models

ICVG-SP-2 Standard Depth



Model ICVG-SP-1 Gas
Single Deck,
Standard Depth



Imperial School Pro Convection Ovens

- Stainless steel exterior: doors, front, sides, legs top and back.
- 70,000 BTU/hr. (21 KW) oven for Standard depth ICVG-SP series.
- Rugged 1/2 h.p. – two speed motor for high volume or delicate baking.
- Single programs for “pulse” and “hold” features.
- Digital read out of time and temperature.
- Doors can be manufactured for independent or simultaneous operation.
- Heavy duty 50/50 stainless steel doors with glass in both doors for easy viewing.
- 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.
- Model ICVG-SP-1 includes stainless steel legs as standard. Stainless steel shelf and adjustable rack supports are optional.
- One year parts and labor warranty.
- CSA and CGA design certified, NSF and CE listed.

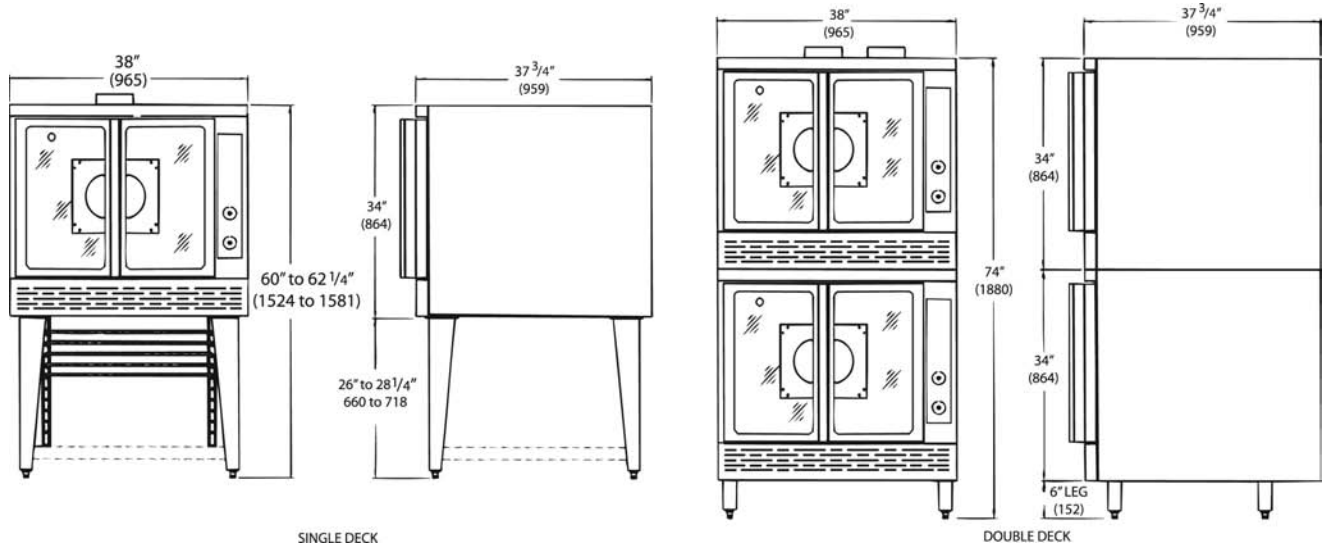
Specification #: _____

Imperial Commercial Cooking Equipment

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Imperial School Pro Gas Convection Ovens

Specification #:



Model #	Description	Overall Dimensions			Total BTU	Total (KW)	Ship Weight (Kg.)	Lbs.
		Width	Height	Depth				
ICVG-SP-1	Gas Single Deck, Standard Depth	38" (965)	60" (1524)	40 1/4" (1022)	70,000	(21)	(236)	521
ICVG-SP-2	Gas Double Deck, Standard Depth	38" (965)	74" (1880)	40 1/4" (1022)	140,000	(41)	(455)	1005

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 top and back shall be stainless steel with welded and finished stainless steel seams. Rigid stainless steel legs shall have an easy-to-assemble mounting plate.

Oven shall have 1/2 HP, 1725 RPM blower motor (120VAC-60 HZ - 1Ph) 5 amp draw. Thermostat shall be adjustable from 150°F to 500°F. (66°C to 260°C). Unit shall include five heavy duty chrome plated racks supported by 12 position chrome plated guides. ICVG-SP interior cavity dimensions shall be 29" w x 24" d x 24" h (737 x 610 x 610). Unit shall be provided with 3-prong 6' (1829mm) power cord.

Unit shall have a three-position switch for cooking or cool down; burner "on" indicator light. Unit shall have a digital read out of time and temperature. "Pulse" and "hold" features shall have single programs.

Door chassis shall be designed to endure constant opening and closing with double bearings and stainless steel door chassis on the top and bottom of each door. Doors shall have glass for viewing and a 50/50 opening system that is manufactured to operate either independently or simultaneously.

Gas Requirements:

Manifold pressure: 5.0" W.C. Natural Gas
10.0" W.C. Propane Gas
Manifold size: 3/4" NPT
Input rating: 70,000 BTU/hr (21 KW) per oven ICVG-SP

Electrical Requirements

120 VAC, 1ph, 60 Hz, 9 amps max. (per oven)
Two speed motor - 1/2 h.p., 1725/1140 RPM.

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 sides and rear wall. Provide 6" (152) minimum clearance from combustible side walls and 0" from combustible wall at rear.

Certifications and Listings

■ CSA and CGA design certified, NSF and CE listed.



Options

- Stainless steel stand with bottom shelf and adjustable rack supports
- Heavy duty 6" (152) swivel casters
- Stacking kit with 6" (152) stainless steel legs
- Multiple program computer control

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