



ELECTRIC

CONVECTION OVEN



ICVE-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
- 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
- 11 kw 208 or 240 oven standard oven depth (ICVE) or bakery oven depth (ICVDE)



- 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



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.



ICVE-1

Single Deck, Standard Depth shown
with optional casters.

ELECTRIC CONVECTION OVEN OPTIONS

- Cook and Hold Feature \$2,335 per oven.
- Stainless Steel sides, top and legs are standard on all ICVE and ICVDE Models.
- Stainless Steel Enclosure Back \$747 per deck.
- Direct Connect Vent ICVE-1 and ICVDE-1 \$858.
- Direct Connect Vent ICVE-2 and ICVDE-2 \$1,188.
- Heavy Duty Casters, set of 4 \$715.
- Stack Kit with 6" (152) Stainless Steel Legs \$543.
- Stainless Steel solid doors available at no additional charge. Must specify at ordering.
- Stainless Steel Bottom Shelf and Adjustable Rack Supports ICVE-1 \$1,435, ICVDE-1 \$1,752.
- Stainless Steel Stand Bottom Shelf only ICVE-1 \$799, ICVDE-1 \$957.
- Extra Standard Depth Oven Racks, ICVE-1 \$307 each.
- Extra Bakery Depth Oven Racks, ICVDE-1 \$307 each.
- 480 volt, \$2,198 per motor.

MODEL	DESCRIPTION	OVERALL DIMENSIONS			ELECTRICAL OUTPUT	SHIP WEIGHT (KG) LBS	LIST PRICE
		WIDTH	HEIGHT	DEPTH			
ICVE-1	SINGLE DECK, STANDARD DEPTH	38" (965)	64" (1,526)	41 ½" (1,054)	11 KW	(236) 521	\$14,780
ICVE-2	DOUBLE DECK, STANDARD DEPTH	38" (965)	74" (1,880)	41 ½" (1,054)	22 KW	(455) 1,005	\$29,559
ICVDE-1	SINGLE DECK, BAKERY DEPTH	38" (965)	64" (1,526)	45 ½" (1,156)	11 KW	(277) 611	\$17,485
ICVDE-2	DOUBLE DECK, BAKERY DEPTH	38" (965)	74" (1,880)	45 ½" (1,156)	22 KW	(536) 1,185	\$34,969

ELECTRICAL REQUIREMENTS

MODEL	TOTAL KW	VOLTS	PHASE	HERTZ	AMPS
ICVE-1, ICVDE-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
ICVE-2, ICVDE-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 ½" (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 - ½ HP, 1725/1140 RPM

* For export only, 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.
Crated Dimensions: Standard Single Deck - 40" w x 47 ½" d x 38 ½" h (1016 x 1206 x 978). Add 6" (152) to d for Bakery Depth. Standard Double Deck - 40" w x 47 ½" d x 72" h (1016 x 1206 x 1829). Add 6" (152) to d for Bakery Depth.