



# GAS

## PRO SERIES | CONVECTION OVENS

### ICVG-2

Shown with optional door.

### 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



- 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.

#### 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.



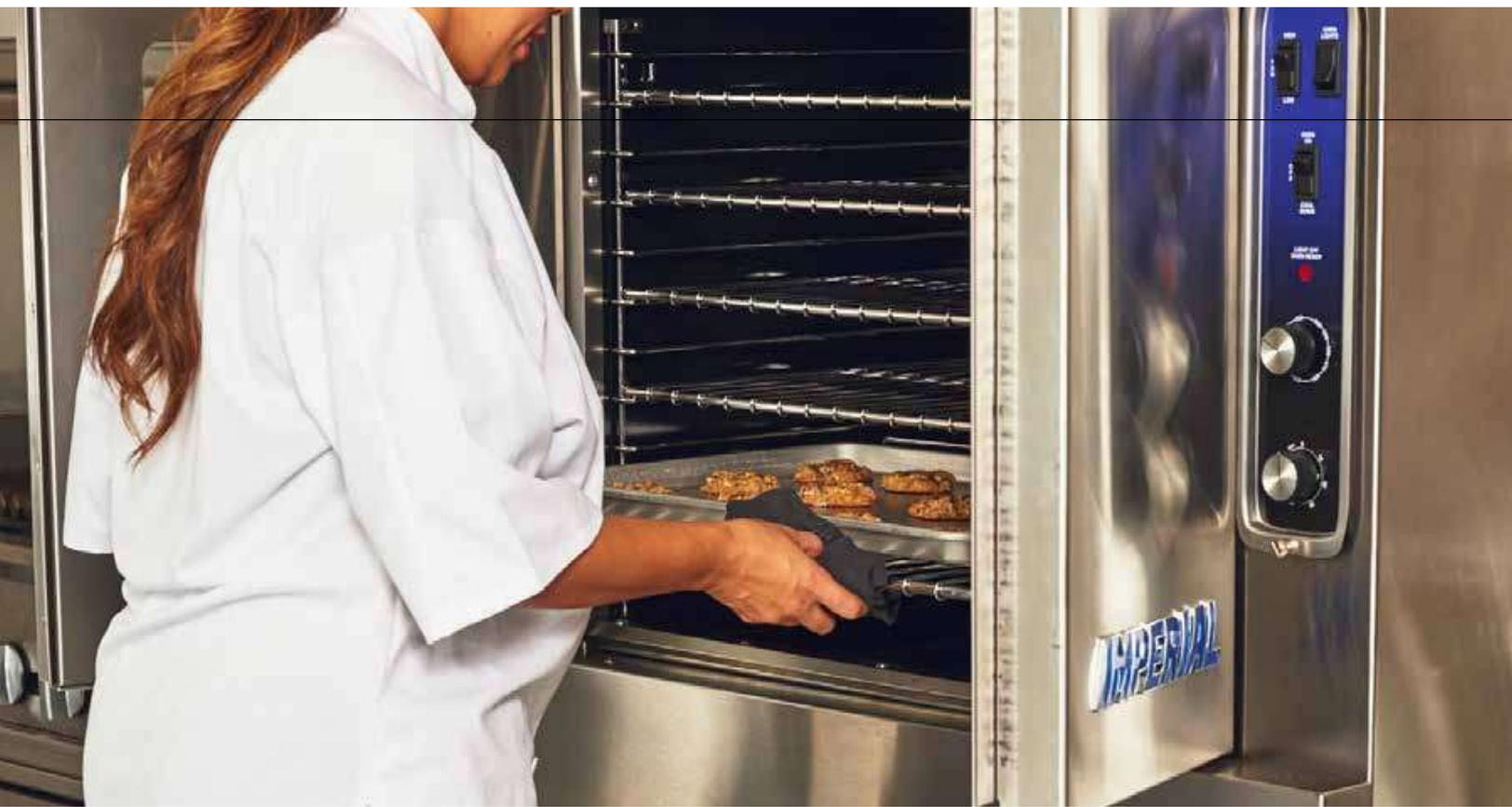
### ICVG-1

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  
**Crated Dimensions:** 26 ½" w x 39" d x 35" h (673 x 991 x 889) Add 4" (102) to height if Step-up style.



MODEL	DESCRIPTION	WIDTH	HEIGHT	DEPTH	GAS OUTPUT BTU	GAS OUTPUT KW	SHIP WEIGHT KG	SHIP WEIGHT LBS	LIST PRICE
ICVG-1	SINGLE DECK, STANDARD DEPTH	38" (965)	64" (1526)	41 ½" (1054)	70,000	21	236	521	\$14,559
ICVG-2	DOUBLE DECK, STANDARD DEPTH	38" (965)	74" (1880)	41 ½" (1054)	140,000	41	455	1,005	\$29,118
ICVDG-1	SINGLE DECK, BAKERY DEPTH	38" (965)	64" (1526)	45 ½" (1156)	80,000	23	277	611	\$19,568
ICVDG-2	DOUBLE DECK, BAKERY DEPTH	38" (965)	74" (1880)	45 ½" (1156)	160,000	47	536	1,185	\$39,135
ICVGCG-1	SINGLE DECK, STANDARD DEPTH CATERING STYLE	38" (965)	64" (1526)	41 ½" (1054)	70,000	21	254	561	\$17,729
ICVDGCG-1	SINGLE DECK, BAKERY DEPTH CATERING STYLE	38" (965)	64" (1526)	45 ½" (1156)	80,000	(23)	(295)	651	\$21,969

### TURBO-FLOW CONVECTION OVEN OPTIONS

- Cook and Hold Feature \$2,335 per oven.
- Stainless Steel sides, top and legs are standard on all ICVG and ICVDG models.
- Stainless Steel Enclosure Back \$747 per deck.
- Direct Connect Vent ICVG-1 and ICVDG-1 \$858.
- Direct Connect Vent ICVG-2 and ICVDG-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 ICVG-1 \$1,435, ICVDG-1 \$1,752.
- Stainless Steel Stand Bottom Shelf only ICVG-1 \$799, ICVDG-1 \$957.
- Extra Standard oven Racks, ICVG-1 \$307 each.
- Extra Bakery Depth oven Racks, ICVDG-1 \$307 each.
- 480 Volt \$1,284 per motor.
- One point gas connection \$814.

### UTILITY REQUIREMENTS GAS MODELS

- Manifold pressure 5.0" W.C. Natural Gas
- 10.0" W.C. Propane Gas
- Manifold size ¾" N.P.T.
- Input Rating 70,000 BTU 21 KW per oven - ICVG
- 80,000 BTU 23 KW per oven - ICVDG

### UTILITY REQUIREMENTS GAS MODELS

MODEL	VOLTAGE	PHASE	HZ	AMPS
ICVG-1 ICVDG-1 ICVGCG-1	120	1	60/50	9
ICVG-2 ICVDG-2	120	1	60/50	9

### CLEARANCE

For use only on non-combustible floors with legs or casters; or 2¼" (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.  
**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