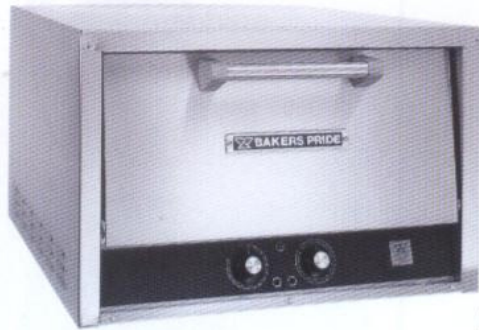




**COUNTER TOP  
ELECTRIC  
PIZZA & PRETZEL  
OVENS**



**Model P22S**



**Model P44S**

- 3600 Watts in 208v or 220-240v
- 284°-680°F Temperature range (140°-360°C)
- Electric 15-Minute timer with continuous ring alarm and manual shut-off
- Single cook/baking chamber
- Two hearth stone decks per oven with 3 1/4" (83mm) deck heights
- All stainless steel exterior
- Unitized, welded, aluminized steel interior
- Fully insulated
- 6' (1830mm) Cord & plug
- Limited 1-Year parts and labor warranty

- 7200 Watts in 208v or 220-240v
- 300°-650°F Temperature range (149°-343°C)
- Electric 15-Minute timer with continuous ring alarm and manual shut-off
- Two independently controlled cook/baking chambers
- Four hearth stone decks per oven with 3 1/4" (83mm) deck heights
- All stainless steel exterior
- Unitized, welded, aluminized steel interior
- Fully insulated
- 6' (1830mm) Cord & plug
- Limited 1-Year parts and labor warranty

**ELECTRIC/GAS CONVECTION OVENS**

**Model BCO-E1 Electric / Model BCO-G1 Gas**



**Model BCO-E1 Electric**

- Energy efficient 10.5 KW oven direct forced air heat system 208v or 220v-240v, 60hz, 1 or 3 phase
- Electronic temperature control
- Double-pane thermal glass door windows
- Interior oven lights
- 60-Minute continuous ring timer with manual shut-off
- 150°F (65°C) to 550°F (288°C) temperature range
- 1/4 HP air-cooled two-speed fan motor
- Cool down fan mode
- Elements-on and temperature-ready indicator lights
- Porcelain enamel oven interior with cove corners
- 11-Position removable rack guide with 1 5/8" spacing
- 5 Heavy-duty, positive-stop, chrome-plated wire racks
- Stainless steel front, top & sides
- Black Powder Coated legs with adjustable bullet feet
- Stainless steel, 60/40 split independent operation doors, with dual mounted handles
- Stainless steel door seals
- Stacking kit for double ovens
- Front mounted, hinged control panel for easy service access
- Heavy-duty industrial grade insulation in top, sides, back & doors
- Limited 1-year parts, labor & door warranty





**IR4**  
**IR4 - SB (6" stub-back)**

24" Restaurant Range  
4 open Burners with standard Oven  
Dimension:

24"L x 37.5"W x 36"H

- \* Stainless steel front, ledge and sides
- \* 139,000 BTU



**IR6**  
**IR6 - SB (6" stub-back)**

36" Restaurant Range  
6 open Burners with standard Oven  
Dimension:

36"L x 37.5"W x 36"H

- \* Stainless steel front, ledge and sides
- \* 203,000 BTU



**IR6-RG-24**

60" Restaurant Range  
6 open Burners with standard Oven  
24" Raised Griddle

Dimension:

60"L x 37.5"W x 36"H

- \* Stainless steel front, ledge and sides
- \* 278,000 BTU



**IFS-40**

- \* Stainless steel front, door, sides and stub back
- \* Stainless steel frying vessel with 40 lb. oil capacity
- \* Snap acting thermostat has a 200°F-400°F range
- \* 100% safety shut-off
- \* Millivolt temperature control circuit
- \* Includes two large nickel-plated wire mesh fry baskets with vinyl coated heat resistant handles
- \* Dimension 15.5"L x 30"W x 45.5"H
- \* 105,000 BTU



**ICV-1**

Single Deck Convection Oven  
Gas Heated, Turbo-flow system  
Dual open doors  
(5) chrome plated racks  
60 min manual timer  
Dimension:  
38"L x 40.25"W x 60"H  
70,000 BTU



**ICV E-1**

Single Deck Convection Oven  
Electric model  
Dual open doors  
(5) chrome plated racks  
60 min manual timer  
Dimension:  
38"L x 40.25"W x 60"H  
11 KW