



ITEM NO. _____

ASC-4E

THE PLATINUM SERIES

ELECTRIC CONVECTION OVEN



ASC-4E

WITH OPTIONAL STATIONARY OVEN STAND
AND PAN RACK WITH SHELVES - 5003489

- A dependent ⁶⁰/₄₀ door system includes a solid stainless steel door and a double pane thermal window door to view the lighted oven interior.
- Both doors open beyond a 90-degree angle for easier loading; include a spring-loaded, bronze roller latch to provide a positive, pressure-lock seal; and a heavy-duty door hinging system.
- Solid welded construction with stainless steel front, sides, top and rear enclosure panel.
- Removable oven baffle provides easy cleaning.
- Heavy-duty 1/2 hp, two-speed motor provides a fan speed for high volume production or delicate baking.
- A choice of a porcelain enamel or an optional stainless steel oven interior.
- 10kW element.
- Removable side racks offer 12 shelf positions spaced at 1-3/4" (43mm) and include 6 chrome plated wire shelves.
- Low maintenance, stainless steel door gaskets provide durability.
- Oven is furnished with 2 interior lights with easy access to bulb replacement.

The Platinum Series electric convection oven features solid welded construction, an angle iron frame, and a non-corrosive stainless steel exterior. The oven interior is constructed of porcelain enamel or optional stainless steel, includes coved corners and a heavy duty, 16 gauge bottom liner. The oven is furnished with a 10,000 watt heating element and a heavy duty, 1/2 hp, two-speed fan motor. Manual control includes a 150°F to 500°F (66°C to 260°C) thermostat and a 60 minute, count-down timer. The control features a oven cool-down function, oven-ready indicator light, and produces an audible signal when time has expired.

MODEL ASC-4E: PORCELAIN ENAMEL INTERIOR

MODEL ASC-4E: STAINLESS STEEL INTERIOR OPTION

ADDITIONAL FEATURES & OPTIONS

- Durable, stainless steel door gaskets
- 6 chrome plated wire shelves with 2 removable side racks and 12 shelf positions spaced at 1-3/4" (43mm)
- Oven is available with optional legs in a choice of bullet or seismic feet
- Optional stainless steel oven stand with welded frame construction and optional oven stand storage rack
- Oven stands are available with casters or legs with bullet or seismic feet
- Optional stacking hardware to stack with an identical oven
- Option for stacking with various Combitherm® combination oven/steamer models
SEE SHEET NO. 702A FOR STACKING COMBINATIONS AND SPECIFICATIONS



LISTED
COOKING APPLIANCE
49ZA

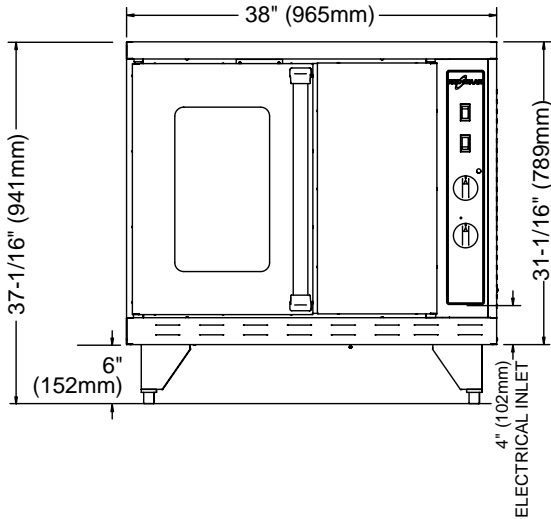
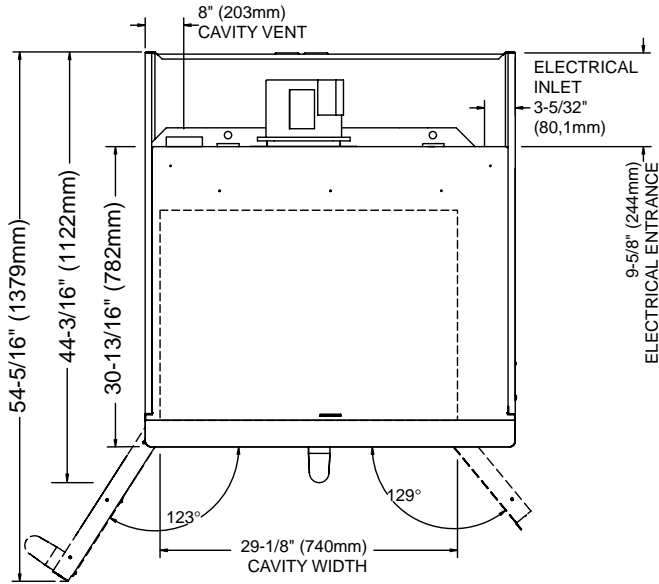


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DIMENSIONS: H x W x D
EXTERIOR: 37-1/16" x 38" x 44-3/16" (941mm x 964mm x 1122mm)
INTERIOR: 24" x 29-1/8" x 25" (610mm x 740mm x 635mm)
SPECIFY STAINLESS STEEL OR PORCELAIN ENAMEL AS REQUIRED

ELECTRICAL						
VOLTAGE	PHASE	CYCLE/HZ	AWG	AMPS	kW	
208-240	at 208	1	50/60	6	50.0	10.4
	at 240			6	43.3	10.4
208-240	at 208	3*	50/60	8	25.0	10.4
	at 240			8	25.0	10.4
*ELECTRICAL SERVICE CHARGE APPLIES.						
NO CORD AND PLUG						

INSTALLATION REQUIREMENTS

This appliance must be installed level and must not be installed in any area where it may be affected by steam, grease, dripping water, high temperatures, or any other severely adverse conditions. Mobile appliances must be secured to the building structure by means of a restraining device. Hood installation is required (CHECK LOCAL CODES).

MINIMUM CLEARANCE REQUIREMENTS		
	COMBUSTIBLE SURFACES	NON-COMBUSTIBLE SURFACES
BACK	0" (0mm)	0" (0mm)
LEFT SIDE	2" (51mm)	0" (0mm)
RIGHT SIDE	2" (51mm)	2" (51mm)
FROM GREASE PRODUCING EQUIPMENT	6" (152mm)	6" (152mm)
RECOMMENDED SERVICE ACCESS: 20" (508mm) RIGHT		

PRODUCT \ PAN CAPACITY	
72 lb (33 kg) MAXIMUM 45 qts (43 liters)	
12 (twelve): 18" x 26" x 1" FULL-SIZE SHEET PANS	

WEIGHT		
NET	393 lb	(178 kg)
SHIP	438 lb	(199 kg)
CRATE DIMENSIONS:	40" H x 44" W x 53" D (1016mm x 1118mm x 1346mm)	
MINIMUM ENTRY CLEARANCE 31-1/2" (800mm) UNCRATED		

OPTIONS & ACCESSORIES	
<input type="checkbox"/> Caster Set: 6" (152mm)	5003790
<input type="checkbox"/> Cooling Rack (ONLY) FOR OVEN STAND	5003791
LEG SET (4)	
<input type="checkbox"/> 6" (152mm), with Bullet Feet	.5003794
<input type="checkbox"/> 25" (635mm), with Bullet Feet	.5003784
<input type="checkbox"/> LEG SETS ARE ALSO AVAILABLE WITH SEISMIC FEET	
SHELF, OVEN RACK	
<input type="checkbox"/> INTERCHANGEABLE WITH COOLING RACK	.SH-26795
STACKING HARDWARE	
<input type="checkbox"/> ASC-4E OVER ASC-4E	ORDER WITH 5004024 .5003789
<input type="checkbox"/> Riser, Vent Kit	ORDER WITH 5003789 .5004024
SEE SHEET NO. 702A FOR STACKING COMBINATIONS AND SPECIFICATIONS	
STAND, STAINLESS STEEL	
<input type="checkbox"/> Mobile with Cooling Racks & Casters	.5003786
<input type="checkbox"/> Stationary with Cooling Racks & Bullet Feet	.5003489
<input type="checkbox"/> Stationary with Cooling Racks & Seismic Feet	.5003787