

G**STACKED HIGH EFFICIENCY
PILOTLESS GAS CONVECTION OVEN**

JOB NAME: _____

ITEM NO.: _____

NO. REQUIRED: _____

MODELS: 2592 HEC 2792 HEC ***SIZE:** 2792 HEC, 39¹/₄" front-to-back by 36" wide (997mm front-to-back by 914mm wide) 2592 HEC, 33" front-to-back by 36" wide (838mm front-to-back by 914mm wide)**○ Model 2592 HEC & Model 2792 HEC:**

Will be two Market Forge® High Efficiency Pilotless Ignition Gas Convection Ovens.

Stacking will be done at installation site using gas oven stacking kit. Kit will include stand, 2" (51mm) spacer for between ovens, flue extenders, flue diverter, and mounting hardware.

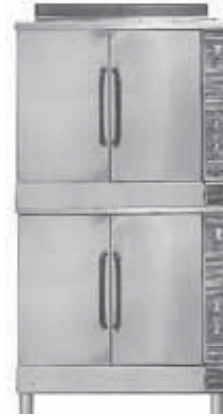
Exterior will be finished in grey hammertone baked enamel with stainless steel front. Oven front, top, rear, and sides will contain minimum of 1" (25mm) insulation. French-type doors will open a full 180° and will be:

- Stainless steel with minimum 1" (25mm) insulation
- Glass

Oven interior dimensions will be:
26³/₄" wide by 20³/₄" high by 27⁵/₈" deep
(679mm wide by 527mm high by 702mm deep).
(Model 2592 HEC-21³/₈" (543mm deep).

Oven shelves and shelf supports will provide nine shelf positions centered 2" (51mm) apart. Shelf stop on oven shelf will prevent tipping within the shelf supports. Five shelves will be furnished as standard. Oven interior will be stainless steel with coved corners for ease of cleaning, with steam release vent exhaust out the back.

Controls will be independent for each oven. Controls will be located on recessed panel on right front of ovens. Controls will include main power switch, thermostat with indicator light and temperature range of 200°-475°F (93°-246°C), mechanical 60-minute and 5 hour (12-hour electrical on Model 2392 HEC) timers with audible alarms that sound at end of preset interval, and Cook/Cook & Hold selector switch with hold indicator light (Model 2392 HEC only). Unit will be equipped with a high limit control.



2592 HEC Shown

Convactor fan will turn on automatically when power is on and right door is closed, and turn off automatically when right door is opened. For rapid cooling purposes, it will be possible to operate convactor fan with left door open in order to quickly evacuate heated air from the oven. Convactor fan motor will be rated at 1/4 HP at 3 amps.

OPERATION WILL BE BY:

Oven will be equipped for operation with:

- Natural Gas (60,000 BTU/hour) per oven
- Propane Gas (63,000 BTU/hour) per oven

Manifold gas pressure will be 4" (102mm) for natural gas and 10" (254mm) for propane gas. Incoming gas pressure must not exceed 14" (357mm) W.C.

NOTE:

If the equipment is to be installed where the elevation exceeds 2,000' (609.6 meters) above sea level, specify installation altitude so that proper orifices can be provided.

Oven controls and convection fan will operate on nominal 120 volts AC.

Oven will be serviceable from the front. Back of oven will be completely enclosed by louvered panel.

OPTIONAL AT EXTRA COST:

- Extra shelves _____ quantity
- Stainless steel left side
- Stainless steel right side
- Stainless steel top
- Stainless steel back panel

The manufacturer reserves the right to modify materials and specifications without notice.

SPEC SHEET: S-2202J
06/06FOOD SERVICE EQUIPMENT
Stacked High Efficiency Oven**MARKET FORGE**
INDUSTRIES INC.
An Employee Owned Company

PRINTED IN U. S. A.

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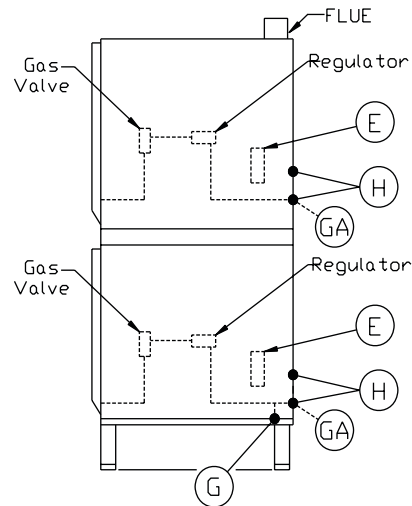
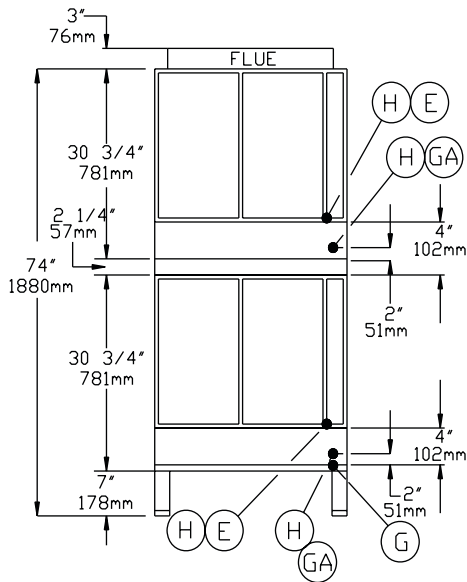
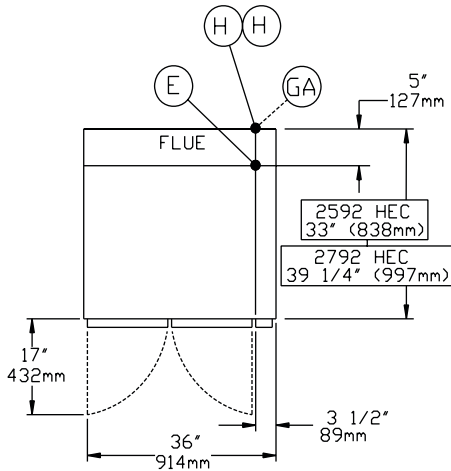
SERVICE CONNECTIONS**Gas Operated**

E	Electrical Connection - Power Supply wire junction box. 120V AC, 60Hz, 3 amps per oven. 1/2" (13mm) conduit connection or equivalent. Use wire suitable for at least 90°C.
G	Gas Connection - 3/4" (19mm) I.P.S. Gas Connection Inlet, Standard.
GA	Gas Connection - 3/4" (19mm) I.P.S. Gas Connection Inlet, Alternate.
H	1 3/4" (44mm) dia. access holes for: 1.) Alternate gas supply connection (GA). 2.) Access to electrical junction box.

NOTES:

Allow 6" (152mm) space from side wall and rear wall if adjoining walls are combustible.

A 6" (152mm) space must be maintained between the right side of the ovens and another heat generating piece of equipment. All stands are 32" (813mm) front-to-back. Modular base is 33" (838mm) front-to-back. When used with deep oven, overhang may be either front or back as desired. Allow 3 3/4" (95mm) beyond front edge for door handles.



*It is our policy to build equipment which is design certified by U.L., A.S.M.E., N.S.F. and C.S.A. However, a continuing program of product improvement makes it necessary to submit new models to the agencies as they are developed and consequently not all models bear the appropriate agency labels at all times.



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