

E**ELECTRIC COUNTER-TOP
CONVECTION OVEN**

JOB NAME: _____

ITEM NO.: _____

NO. REQUIRED: _____

MODEL: * 4200 (Single Oven)
* 4292 (Stacked Oven)**SIZE:** 30" wide by 72" high by 29" front-to-back
(762mm wide by 1829mm high by 737mm front-to-back).**DESCRIPTION:**

Will be two Market Forge® Model 4200 Electric Convection Ovens. Exterior will be grey, 20 gauge steel with enclosed back and a stainless steel front with single door which will open a full 180°. Door frame will enclose double-pane thermal type glass window. Usable interior oven dimensions are 20" high by 15 1/2" wide 20 3/4" deep (508mm high by 394mm wide by 527mm deep). Oven interior and heating element baffle will be porcelain enameled steel. Oven shelves, shelves, shelf supports and heating element baffle will be removable for cleaning. Shelf supports, will provide nine shelf positions centered 2" (51mm) apart. Stop on oven shelves will prevent shelves from tipping within the shelf supports or from being accidentally removed from oven. Five shelves per oven will be furnished as standard. Oven door will be available either right or left handed.

Controls will consist of main power switch, fan speed switch, cool down switch, solid state temperature controller with a temperature range from 100°-450°F plus 6-7°F (38-232°C plus 3-4°C), door interlock switch, and a mechanical 60-minute timer with an audible alarm which sounds at the conclusion of the cooking cycle. All controls will be located on a panel on the right front of the oven. Unit will be equipped with a high limit control.

Convactor fan will turn on automatically when power is on and door is closed, and turn off automatically when door is opened. For rapid cooling purposes, it will be possible to operate blower with door open with cool down switch in manual position. Convactor fan will be two speed, 1700 RPM (high) and 1100 RPM (low) (motor rated 1/4 HP).

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



Oven will be serviceable from the front and right side. Back of oven will be completely enclosed and suitable for installation tight against a noncombustible wall.

OPERATION WILL BE BY:

Oven will be equipped for operation on:

- * 208VAC, 60Hz, 5KW * 1 ph * 3 ph
- * 220VAC, 60Hz, 5.6KW * 1 ph * 3 ph
- * 220VAC, 50Hz, 5.6KW * 1 ph
- * 230VAC, 60Hz, 5KW * 1 ph * 3 ph
- * 240VAC, 60Hz, 5.6KW * 1 ph * 3 ph
- * 240VAC, 50Hz, 5.6KW * 1 ph

OPTIONAL AT EXTRA COST:

- * Stainless steel interior
- * Stainless steel exterior
- * Set of four stainless steel feet adjustable from 4" to 6" (120mm to 152mm) for mounting unit on counter top
- * Stainless steel stand 28" (711mm) high
- * Stainless steel stand 18" (457mm) high for stacking ovens
- * Cabinet base of modular design to match other Market Forge® cooking equipment. Cabinet base will have 6" (152mm) legs and adjustable bullet feet, hinged door with magnetic latch and will be polished stainless steel.
- * Extra shelves, Quantity _____
- * 6 foot (1829mm) cord and plug on 208, and 240 1 Phase
- * 7.5 KW Elements

SPEC NO. S-2293J
03/02FOOD SERVICE EQUIPMENT
Convection Ovens

An Employee-Owned Company



WORLD HEADQUARTERS: 35 Garvey Street, Everett, MA 02149 CUSTSERV@MFII.COM
Tel: 617-387-4100, Facsimile: 617-387-4456 or 800-227-2659 (U.S., except MA)

DETAILS & DIMENSIONS

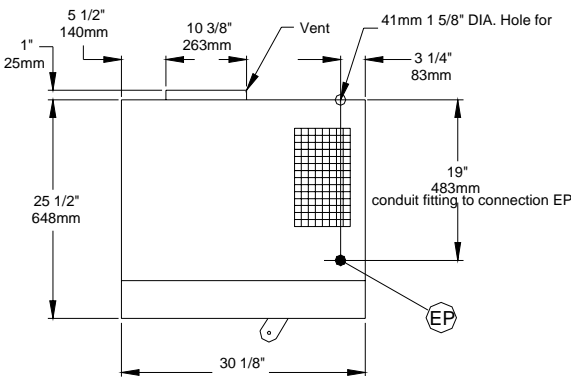
ELECTRIC COUNTER-TOP CONVECTION OVEN

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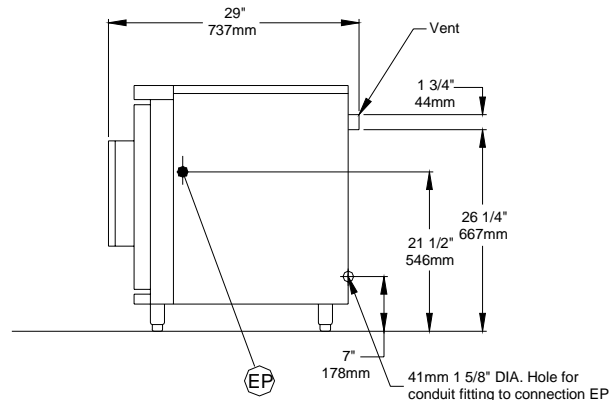
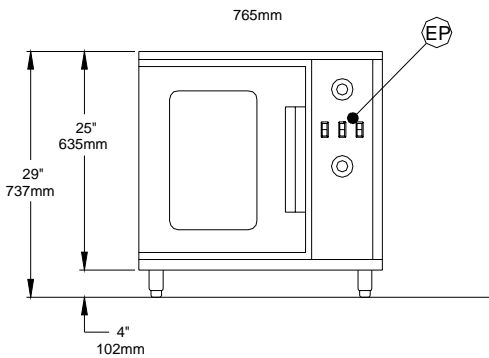
SERVICE CONNECTIONS

Electrically Operated

EP	Power Supply- 1/2" 13mm conduit connection or equivalent. Use wire suitable for at least 90°C. Nominal amp per line.
Oven (Model 4200) 60Hz	
Volts	Amps
208V, 1ph 5KW	- 24
208V, 3ph 5KW	- 21
220V, 1ph 5.6KW	- 26
220V, 3ph 5.6KW	- 22
230V, 1ph 5KW	- 20
230V, 3ph 5KW	- 20
240V, 1ph 5.6KW	- 24
240V, 3ph 5.6KW	- 21
Optional	
208V, 1ph 7.5KW	- 36
208V, 3ph 7.5KW	- 23
240V, 1ph 7.5KW	- 31
240V, 3ph 7.5KW	- 18
Oven (Model 4200) 50Hz	
220V, 3ph	- 25
240V, 3ph	- 23



Details of other electrical systems available upon request.



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

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