

E**STACKED ELECTRIC
CONVECTION OVEN**JOB NAME _____
ITEM NO. _____
NO. REQUIRED _____**MODEL:** * 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 4292 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 15½" wide by 20¾" deep (508mm high by 394mm wide by 527mm deep). Oven interior and heating element baffle will be porcelain enameled steel. Oven 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. Convector 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. Convector fan will be two speed, 1700 RPM (*high*) and 1100 RPM (*low*) (*motor rated ¼ HP*).

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 Phase * 3 Phase
- * 220VAC, 60Hz, 5.6KW * 1 Phase * 3 Phase
- * 220VAC, 60Hz, 5.6KW * 1 Phase
- * 230VAC, 60Hz, 5KW * 1 Phase * 3 Phase
- * 240VAC, 60Hz, 5.6KW * 1 Phase * 3 Phase
- * 240VAC, 60Hz, 5.6KW * 1 Phase
- * 480VAC, 60Hz, 5.6KW * 1 Phase * 3 Phase

OPTIONAL AT EXTRA COST:

- * Stainless Steel Exterior
- * Stainless Steel Interior
- * Extra Shelves _____ quantity.
- * 6' (1829mm) cord and plug on 208, and 240 1 Phase.
- * 7.5KW Elements
- * Radiant Heat Switch
- * (6) program microprocessor with cook and hold.

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

SPEC NO. S-2345C
02/03FOOD SERVICE EQUIPMENT
Stacked - Convection Oven**MARKET FORGE**
INDUSTRIES INC.

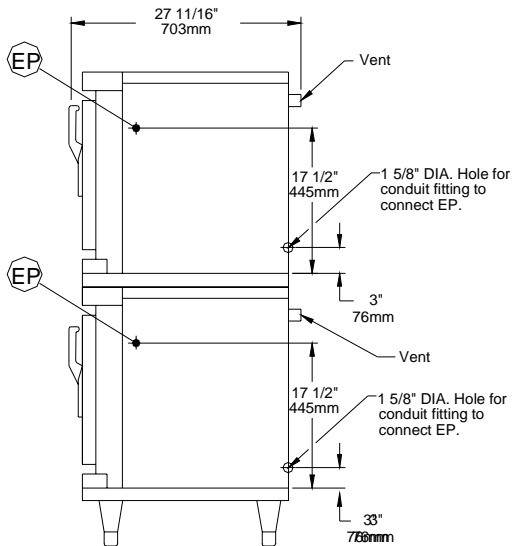
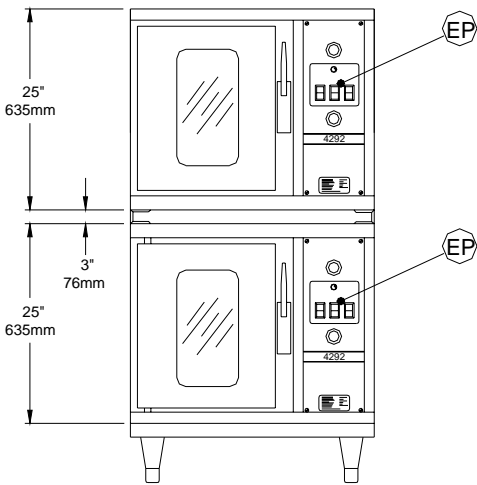
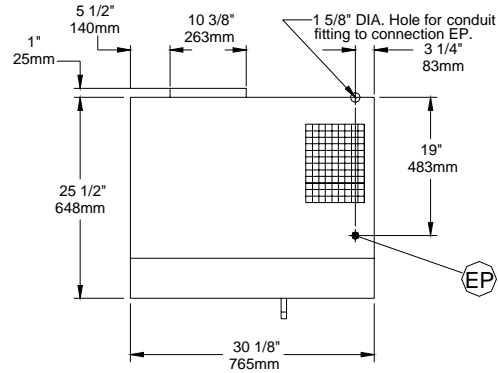
An Employee Owned Company

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DETAILS & DIMENSIONS

STACKED ELECTRIC CONVECTION OVEN

E



SERVICE CONNECTIONS

Electrically Operated

EP Power Supply - Connection or equivalent. Use wire suitable for at least 90°C. Nominal amp per line.

5.6KW Oven		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
480V, 1pH. 5.6KW		12
480V, 3pH. 5.6KW		12

OPTIONAL AT EXTRA COST:

208V, 1pH. 7.5KW	36 Amps
208V, 3pH. 7.5KW	23 Amps
240V, 1pH. 8.4KW	31 Amps
240V, 3pH. 8.4KW	20 Amps
480V, 1pH. 8.4KW	18 Amps
480V, 3pH. 8.4KW	10 Amps

5.6KW Oven		50Hz
Volts		AMPS
220V, 3pH. 5.6KW		25
240V, 3pH. 5.6KW		23

NOTES:

- a.) Details of other systems available upon request.
- b.) Oven can be converted from single to three (3) phase in the field.

*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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