

IMPERIAL 

Gas and Electric
Convection Ovens





Door enhancements have increased the durability of the door mechanisms

Dual-open doors one hand opens and closes both doors simultaneously

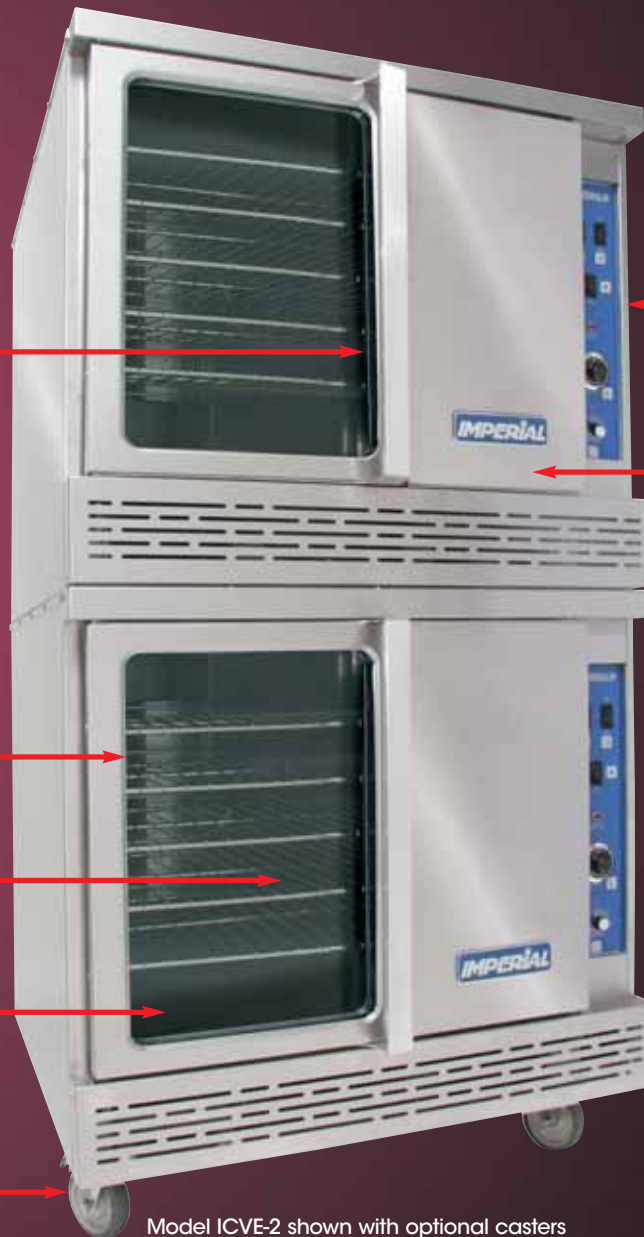
60/40 doors swing open to 115° providing complete easy access to the interior

Stainless steel door gasket

Large window for easy viewing of product at a glance

Two interior lights

Stainless steel legs or optional casters



Rugged 1/2 h.p. 2-speed motor per oven provides even cooking throughout the entire oven

Stainless Steel front, doors, sides and top are standard

Gas models:
70,000 BTU oven (ICV)
Standard depth

80,000 BTU oven (ICVD)
Bakery depth

Electric models:
(ICVE) Standard depth
(ICVDE) Bakery depth
11 KW 208/240 oven

The most spacious oven interior available

Standard depth
29" W x 24" D
Bakery depth
29" W x 28" D

Model ICVE-2 shown with optional casters

Imperial Convection Oven



Model ICVD-2 shown with optional casters

Double Deck, Bakery Depth shown

(Double Deck also available in Standard Depth)

Available in Gas or Electric for all Depths

- Bakery Depth provides a fast recovery:
 - Gas models - 80,000 BTUs per oven.
 - Electric models - 11 KWs per oven.
- Ultimate in cooking efficiency.
 - Extra oven depth accepts full size sheet pans in front-to-back or left-to-right positions.
 - Adds 20% per oven more cooking capacity.
 - Stacked ovens maximize valuable space under the ventilation hood, doubles your cooking capacity.
- Great for high volume baking applications.



Model ICV-1 shown with optional cast-

Single Deck, Standard Depth shown

(Single Deck also available in Bakery Depth)

Available in Gas or Electric for all Depths

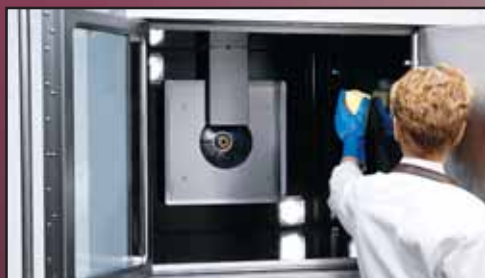
- Standard Depth provides superior baking quality:
 - Gas models - 70,000 BTUs per oven.
 - Electric models - 11 KWs per oven.
- Stainless steel doors, sides, top and legs are attractive and easy-to-clean.
- Turbo-flow system simultaneously heats the inner and outer oven cavity.
- Extremely durable dual open 60/40 doors.
- Two-speed fan, 1/2 h.p. motor.
- Large window, two interior lights.
- Available with factory installed correctional facility packages.

Standard Features



Imperial's Turbo-Flow System provides even cooking throughout the entire oven

- Creates an air flow pattern that simultaneously heats the inner and outer surfaces of the oven cavity.
- Recirculates hot air to maximize efficiency, which results in fuel savings, even heating and fast recovery.
- Two-speed 1/2 h.p. motor for high volume cooking or delicate baking.
- Gas Models:
 - 70,000 BTU oven - Standard depth (ICV).
 - 80,000 BTU oven - Bakery depth (ICVD) for high production cooking and fast recovery.
- Electric Models:
 - 11 KW oven - Standard depth (ICVE).
 - 11 KW oven - Bakery depth (ICVDE) for high production cooking and fast recovery.



Easy-to-clean Interior

- Porcelainized on all oven surfaces for quick clean-up.
- Two interior oven lights with a momentary switch (outside of the oven) for better product viewing.



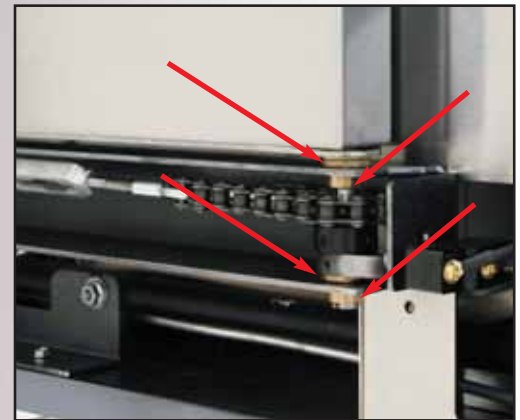
Stainless steel exterior

- Stainless steel doors, front, sides and top are standard.
- Easy-to-clean and maintain.
- Durable stainless steel perimeter door gasket.
- Reflects a quality, professional look for exhibition cooking.



Optional storage racks and shelves

- Convenient for storing sheet pans and other baking supplies.
- Ideal holding area for product prior to baking.
- Shelf racks remove easily for cleaning.



"Extreme duty" door enhancements

- Double bearings on the top and bottom of each door.
 - Four bearings per door extend the life of the door mechanism.
 - (Most competitive models have only two per door.)
 - Eliminates side-to-side shaft movement to improve door pressure locking.



"Extreme duty" chassis system

- Door handle is secured to an internal stainless steel chassis system, not the external door finish.
 - Chassis transfers the force of the doors constant opening and closing to the rugged door shaft, not the vulnerable door exterior.
 - This system is on the top and bottom of both doors.



Exclusive door features

- Dual-open 60/40 doors
 - One hand opens and closes both doors simultaneously.
 - 60/40 allocation extends the door life and the drive mechanism.
- Doors swing open to 115° providing complete, easy access to the oven interior.
- Large window for easy viewing of product at a glance.



Maximum load capacity within the oven

- The most spacious oven interior available:
 - Standard depth: 29" W x 24" D
 - Bakery depth: 29" W x 28" D
- Five chrome plated racks included.
- Twelve rack positions for maximum versatility.



Programmable and manual control packages are available with all models

Programmable controls with Cook & Hold feature

- Easy-to-program.
 - Simply select the time, temperature, fan settings and hold mode - then preset buttons.
- Cook & Hold feature.
 - Cooks at a higher temperature for browning then automatically switches to a lower holding temperature.
 - Timer counts down and displays holding time.
 - Ideal for meat products where maximum yield and uniform color are desired.
- Cooking versatility.
 - Three preset buttons for programming individual menu items.
 - Manual control lets you set time, temperature, fan and hold modes as needed.
 - Fan option lets you choose modes:
 1. Fan ON continuously
 2. Fan ON when heat is on (pulsed fan feature)



Manual controls

- Independent time and temperature controls provide maximum versatility for general baking and roasting.
- 2-speed fan switch. High speed for roasting and low speed for delicate baking.

Thermostatic oven control

- Electric thermostat will control oven temperatures from 150° F to 500° F. (66° C to 260° C.)

Timer

- 60 minute manual timer.
- Audible buzzer lets you know when the cooking cycle is complete.

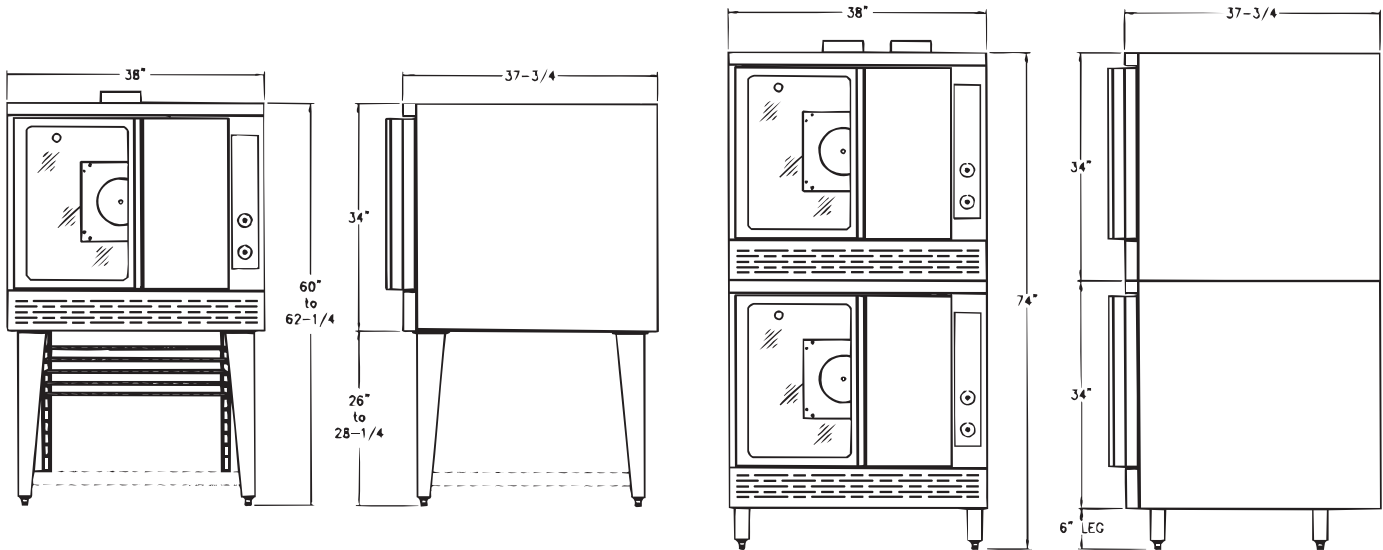
Oven ready light

- Light shuts off when oven reaches desired temperature.

Oven light switch

- Controls two interior oven lights.

Imperial Turbo-Flow Convection Ovens



Turbo-Flow Convection Ovens

Model #	Description	Overall Dimensions			Total B.T.U.	Total KW	Ship Weight	
		Width	Height	Depth			(Kg)	Lbs
Gas								
ICV-1	Gas Single Deck, Standard Depth	38"	60"	40 ¹ / ₄ "	70,000	21	(236)	521
ICV-2	Gas Double Deck, Standard Depth	38"	74"	40 ¹ / ₄ "	140,000	41	(455)	1005
ICVD-1	Gas Single Deck, Bakery Depth	38"	60"	44 ¹ / ₄ "	80,000	23	(277)	611
ICVD-2	Gas Double Deck, Bakery Depth	38"	74"	44 ¹ / ₄ "	160,000	47	(536)	1185
Electric								
ICVE-1	Electric Single Deck, Standard Depth	38"	60"	40 ¹ / ₄ "	-	11	(236)	521
ICVE-2	Electric Deck, Standard Depth	38"	74"	40 ¹ / ₄ "	-	11	(455)	1005
ICVDE-1	Electric Deck, Bakery Depth	38"	60"	44 ¹ / ₄ "	-	11	(277)	611
ICVDE-2	Electric Deck, Bakery Depth	38"	74"	44 ¹ / ₄ "	-	11	(536)	1185

Note: For Cook and Hold computer control feature add the suffix "- H" for one oven or "- HH" if required for both ovens.

Crated Dimensions: Add 2" to width; 7" to depth; and 3" to oven cabinet height.

Options

- Available in gas or electric, single or double deck and standard or bakery depth.
- Stainless steel stand with bottom shelf and adjustable rack supports.
- Draft hood diverter (for direct venting).
- Heavy duty 6" swivel casters.
- Stacking kit with 6" stainless steel legs.
- Cook and Hold computer control.

Gas Models: Gas Requirements

Manifold pressure: 5.0" W.C. Natural Gas
10.0" W.C. Propane Gas
Manifold size: 3/4" NPT.
Input Rating: 70,000 BTU/hr. (per oven - ICV)
80,000 BTU/hr. (per oven - ICVD)

Gas Models: Controls

Electric thermostat adjustable from 150°F to 500°F.
100% safety pilot with electronic ignition. Provided with 3-prong 6 ft. (1829mm) power cord.

Gas Models: Electrical Requirements

120 VAC, 1ph, 60 Hz, 9 Amps Max. (per oven)
Two speed motor - 1/2 h.p., 1725/1140 RPM.
Optional 208/240 motor and/or transformer.

Electric Models: Electrical Requirements

208 VAC, 1ph, 60 Hz, 50 amps max. (per oven)
208 VAC, 3ph, 60 Hz, 30 amps max. (per oven)
240 VAC, 1ph, 52 Hz, 45 amps max. (per oven)
240 VAC, 3ph, 52 Hz, 26 amps max. (per oven)
Two speed motor - 1/2 h.p., 1725/1140 RPM.
Optional 208/240 motor and/or transformer.

Minimum Clearance

For use only on non-combustible floors with legs or casters; or 2¹/₄" overhang is required when curb mounted.

0" clearance from non-combustible side and rear walls. Provide 6" minimum clearance from combustible side walls and 0" from combustible wall at rear.

Certifications and Listings

American Gas Association, Canadian Gas Association, Underwriters Laboratories and National Sanitation Foundation.



Commercial Cooking Equipment