HIGH EFFICIENCY GAS STANDARD DEPTH CONVECTION OVEN

JOB NAME:	
ITEM NO.:	
NO. REQUIRED:	

MODELS:	8	10	00	(5	Sin	gle	0	ven)

□ 8192 (Stacked Oven)

SIZE:

□ 8100 Single Oven

34" High x 38" Wide x 40-1/4" Front-to-Back (864mm High x 965mm Wide x 1022mm Front-to-Back) 62" High (1575mm) with Stand

☐ 8192 Stacked Oven

74" High x 38" Wide x 40-1/4" Front-to-Back (1880mm High x 965mm Wide x 1022mm Front-to-Back)

Oven Interior Dimensions:

24" High x 29" Wide x 22-1/2" Deep (61mm High x 737mm Wide x 572mm Deep)

DESCRIPTION:

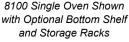
The Market Forge High Efficiency Gas Standard Depth Convection Oven is designed to reduce energy costs and provide superior cooking with five racks and even heat distribution.

Design engineered air circulation system combined with 70,000 BTU per oven adds up to more product in less time. This oven has energy savings in mind at all times with reduced energy costs.

The 8100 Single and 8192 Stacked Convection Ovens provide many standard features that are optional in other brands: Standard features include; two-speed motor - 1/2 HP, electrical thermostat adjustable from 150° to 500°F, electronic ignition, two speed motor (to select best air circulation for desired results), glass door (right hand side), cool touch controls, air deflectors (strategically placed around the blower for efficient air circulation), two interior lights, 5 chrome plated racks with 11 positions and stainless steel stand (for single ovens).

Oven shall be constructed of stainless steel on front, sides and top. Oven doors swing open 135° for easier access for loading and unloading. Oven interior is porcelain coated for protection from spills. Stainless steel handle adds to the rugged construction and beauty in your kitchen. If you are looking for superior quality and commitment to performance, you can rely on the High Efficiency Convection Ovens.







8192 Stacked Oven

CAPACITY:

Each oven compartment will accommodate (5) 18" x 26" x 1" Sheet Pans

OPTIONAL:

- ☐ Stainless Steel Bottom Shelf (Single Ovens Only).
- ☐ Glass Door (*Left Hand Side*).
- ☐ Bottom Storage Racks for Sheet Pans (Single Ovens Only Must be ordered with shelf).
- ☐ Casters, Set of 4, 2 with Brakes and Strain Relief.
- ☐ Direct Connect Vent Kit.
- ☐ Extra Oven Racks.
- ☐ Gas Quick Disconnect with Strain Relief.
- ☐ Prison Package (Consult Factory).

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







MARKET FORGE

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HIGH EFFICIENCY GAS STANDARD DEPTH **CONVECTION OVEN**

SERVICE CONNECTIONS

Electrical Requirements: 120 VAC, 50-60 Hz, 1 Phase. Provided with a 6 foot power cord fitted with a standard three prong ground plug.

Ship Weight:

☐ 8100 Oven 520 lbs.

☐ 8192 Oven 1005 lbs.

Installation Clearance: When installing ovens against combustible surfaces (rear or side walls) 6" (152mm) clearance is required. When installing ovens against noncombustable surfaces (rear or side walls) 0" clearance is required.

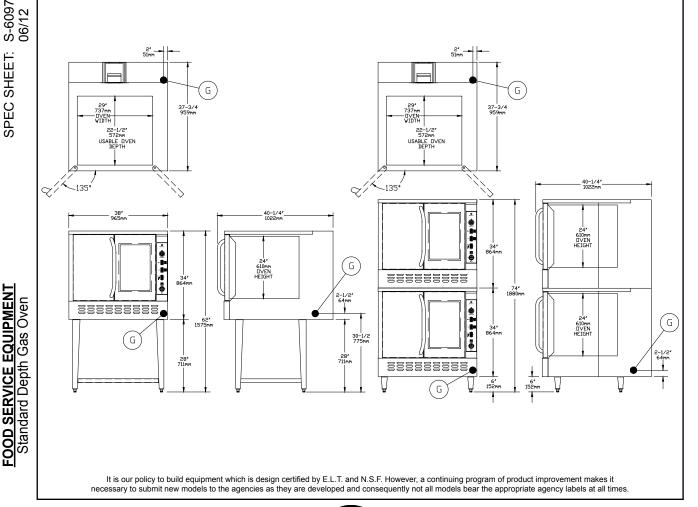
Gas Fired

Gas Connection - 3/4" (20mm) N.P.T. on the right hand rear of the appliance.

Gas Pressure: ☐ Natural Gas- 5" W.C. ☐ Propane - 10" W.C.

The pressure regulator (supplied) is to be connected by the installer.

Specify type of gas and altitude if over 2,000 feet, when ordering.









INDUSTRIES

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