



## ELECTRIC HALF SIZE CONVECTION OVENS



### HSICVE-1

Shown with optional casters.



### HSICVE-2

## HALF SIZE ELECTRIC CONVECTION OVEN

- Unique heat baffles assure even cooking throughout the entire oven.
- Creates an air flow that circulates the air throughout all interior surfaces of the oven cavity.
- Fast temperature recovery.
- 1/2 hp fan motor for high production cooking.
- Porcelainized oven interior for easy cleaning and provides better browning.
- Coved oven cavity corners clean easily and quickly.
- Interior oven light is controlled by a momentary switch outside the oven. Large window for viewing product at a glance.
- 4 oven racks included with 8 rack guide positions for maximum versatility.

- Easily removable rack guides provide open access for cleaning.
- Stainless steel sides, top and legs are standard.
- Extreme duty door system extends the life of the door mechanism and eliminates side-to-side shaft movement.
- Double bearings on the top and bottom of the door.
- Door locking mechanism.
- Fortified door chassis to withstand constant opening and closing.
- Handle is secured to an internal stainless steel chassis system - not to the external door finish.

# IMPERIAL

1128 Sherborn Street | Corona, CA 92879 | 800.343.7790 | [imperialrange.com](http://imperialrange.com) | [imperialsales@imperialrange.com](mailto:imperialsales@imperialrange.com)

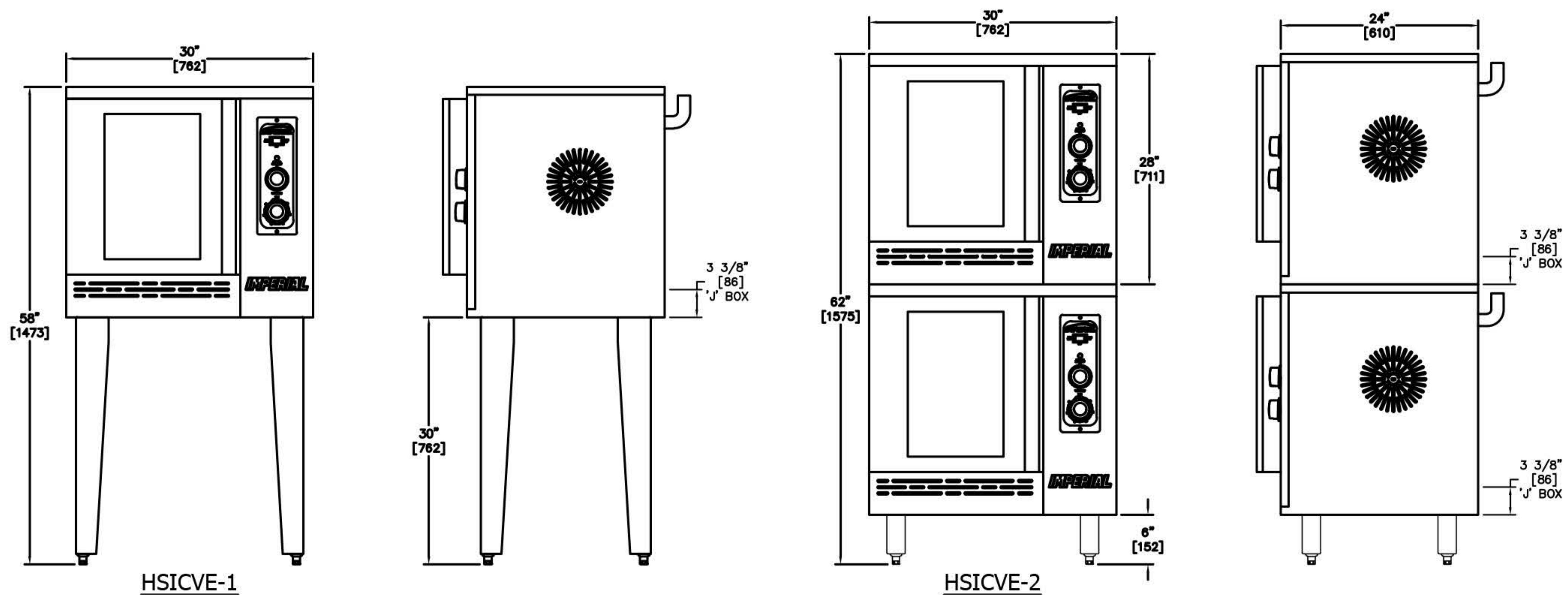
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# ELECTRIC

## HALF SIZE CONVECTION OVENS



MODEL	DESCRIPTION	OVERALL DIMENSIONS			ELECTRICAL OUTPUT	SHIP WEIGHT (KG) LBS
		WIDTH	HEIGHT	DEPTH		
HSICVE-1	1/2 SIZE SINGLE OVEN	30" (762)	58" (1,473)	30" (762)	5 KW	(135) 297
HSICVE-1	1/2 SIZE SINGLE OVEN	30" (762)	58" (1,473)	30" (762)	7.5 KW	(135) 297
HSICVE-2	1/2 SIZE DOUBLE OVENS	30" (762)	62" (1,575)	30" (762)	10 KW	(215) 474
HSICVE-2	1/2 SIZE DOUBLE OVENS	30" (762)	62" (1,575)	30" (762)	15 KW	(215) 474

**Notes:** Measurements in ( ) are metric equivalents. For Cook and Hold computer control feature add the suffix "- H"

### ELECTRICAL REQUIREMENTS

MODEL	TOTAL KW	VOLTS	PHASE	HERTZ	AMPS
HSICVE-1	5	208	1	50/60	32 PER OVEN
	5	208	3	50/60	21 PER OVEN
	5	240	1	50/60	28 PER OVEN
	5	240	3	50/60	20 PER OVEN
	5	*480	3	50/60	14 PER OVEN
HSICVE-1	7.5	208	1	50/60	44 PER OVEN
	7.5	208	3	50/60	28 PER OVEN
	7.5	240	1	50/60	39 PER OVEN
	7.5	240	3	50/60	26 PER OVEN
	7.5	*480	3	50/60	17 PER OVEN

MODEL	TOTAL KW	VOLTS	PHASE	HERTZ	AMPS
HSICVE-2	5	208	1	50/60	32 PER OVEN
	5	208	3	50/60	21 PER OVEN
	5	240	1	50/60	28 PER OVEN
	5	240	3	50/60	20 PER OVEN
	5	*480	3	50/60	14 PER OVEN
HSICVE-2	7.5	208	1	50/60	44 PER OVEN
	7.5	208	3	50/60	28 PER OVEN
	7.5	240	1	50/60	39 PER OVEN
	7.5	240	3	50/60	26 PER OVEN
	7.5	*480	3	50/60	17 PER OVEN

\* Additional charge

### ELECTRIC CONVECTION OVEN OPTIONS

- Cook and Hold Feature
- Heavy Duty Casters, set of 4
- Stainless Steel Bottom Shelf and Adjustable Rack Supports
- Extra Standard Depth Oven Racks
- 480 volt motor
- Stainless Steel solid doors available at no additional charge. Must specify at ordering.

### CLEARANCE REQUIREMENTS

For use only on non-combustible floors. Legs or casters are required for non-combustible floors; or 2 1/4" (57 mm) overhang is required when curbsmounted. Provide 0" clearance from non-combustible surfaces and 6" (152 mm) from combustible surfaces.

Two speed motor - 1/2 HP, 1725/1140 RPM.



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