ELECTRIC
DOUBLE CONVECTION OVENS



PCVE-2
Shown with optional casters

MODEL NUMBERS
PCVE-2
PCVDE-2

TURBO-FLOW SYSTEM
- This system assures even cooking throughout the entire oven.
- Standard and Bakery depth oven sizes available.
- Cooked or baked products have less shrinkage, more moisture and taste better.
- Creates an air flow pattern that simultaneously heats the inner and outer surfaces of the oven cavity.
- Recirculates hot air to maximize efficiency for energy savings.
- Fast temperature recovery.
- 2-speed 1/2 hp fan motor for high production cooking and delicate baking.
- 2-speed oven cool down feature.
- Standard and Bakery depth ovens are rated 11 KW.
- Porcelainized oven interior for easy cleaning and provides better browning.
- 2 interior oven lights are controlled by a momentary switch outside the oven.
- 10 rack positions for maximum versatility.
- 5 oven racks included.
- One hand opens and closes both doors simultaneously
- 50/50 doors swing open to 130°

PROGRAMMABLE CONTROLS WITH COOK 'N HOLD FEATURE:
- Easy to program. Simply select the time, temperature, fan settings and hold mode - then preset buttons.
- Cook 'N Hold feature. Cooks at a higher temperature for browning. Automatically switches to a lower holding temperature.
- 24 hr. digital countdown timer with easy-to-read LED digital display.
- Cooking versatility.
- Fan option lets you choose modes:
- 1. Fan on continuously
- 2. Fan on when heat is on pulsed fan feature
- Displays °F or °C readings.

MANUAL CONTROLS
- Independent time and temperature controls give you maximum versatility for general baking and roasting.
- 2-speed fan switch controls bake or roast

THERMOSTATIC OVEN CONTROL
- Electronic temperature control: 150°F to 500°F (66° C to 260° C).

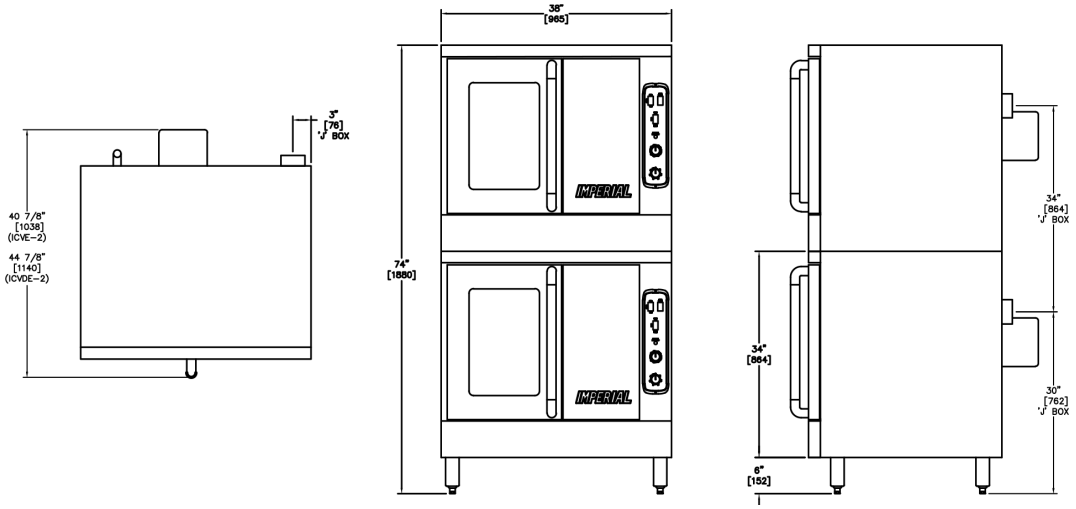
ON - OFF SWITCH
- 60 minute manual timer
- Audible buzzer lets you know when the cooking cycle is complete.

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ELECTRIC

DOUBLE CONVECTION OVENS



ELECTRICAL CONVECTION OVENS

MODEL	DESCRIPTION	DIMENSIONS	ELECTRICAL OUTPUT BTU	SHIP WEIGHT LBS
PCVE-2	DOUBLE DECK, STANDARD DEPTH	38" W X 41 ½" D X 74" H (965 X 1054 X 1880 MM)	22 KW	(455) 1,005
PCVDE-2	DOUBLE DECK, BAKERY DEPTH	38" W X 45 ½" D X 74" H (965 X 114 1880 MM)	22 KW	(536) 1185

OPTIONS AND ACCESSORIES

- Cook and Hold computer controls
- Stainless steel back enclosure
- Direct connect vent
- Heavy duty casters, set of 4
- Stack kit with 6" (152) stainless steel legs
- Stainless steel solid doors
- Stainless steel bottom shelf and adjustable rack
- supports
- Stainless steel bottom shelf only for stand
- Extra oven racks
- 480 Volt

ELECTRICAL REQUIREMENTS

MODEL	TOTAL KW	VOLTS	PHASE	HERTZ	AMPS
PCVE-2, PCVDE-2	10.4	208	1	50/60	51 PER OVEN
	10.4	208	3	50/60	30 PER OVEN
	10.4	240	1	50/60	44 PER OVEN
	10.4	240	3	50/60	26 PER OVEN
	10.4	*480	3	50/60	13 PER OVEN

*For export only

CLEARANCE REQUIREMENTS

For use only on non-combustible floors with legs or casters; or 2 1/4" (57 mm) overhang is required when curb mounted. Provide 0" clearance from non-combustible side and rear walls. Provide 6" (152mm) minimum clearance from combustible side walls and 6" from combustible wall at rear.

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

EXTERIOR

- Stainless steel exterior, except back. Reflects a quality, professional look for exhibition cooking.
- Welded and finished seams
- Stainless steel legs
- Easy to clean and maintain
- One year parts and labor warranty

MADE IN USA

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