

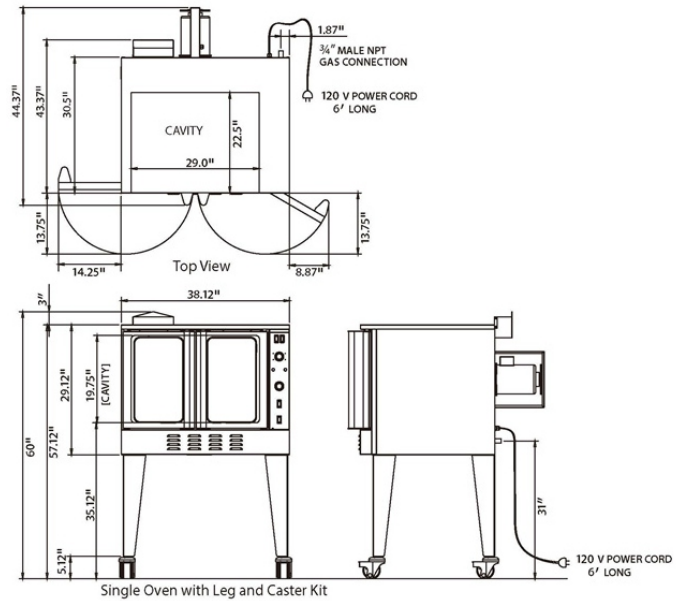


Ideal standard size convection oven offers a solid construction and versatility for different types of cook preparation with set temperatures and cook times 20-30% lower than regular static ovens. The independent door assembly provides wide door opening with no restrictions and free from the servicing usually associated with chain driven doors. Available in single unit or double deck option.



**STANDARD FEATURES**

- Three (3) inshot burners rated at 18,000 BTU/hr ea.
- Nat. Gas built with LP conversion kit
- Independent large doors with full view windows
- 2 speed, 1/2 HP fan motor (1725 & 1140 RPM)
- Porcelain enamel interior oven
- Ten (10) position interior rack guides
- Five (5) nickel plated oven racks
- Fenawal electronic ignition
- Electronic thermostat and manual timer controls
- 150° F to 500°F temperature range (66°C to 260°C)
- Control panel located away from burners (right side) and opens downward for easy service
- Two (2) Halogen interior lights
- Oven ready light
- Stainless steel exterior sides, front and top
- Forced "cool down" fan mode control
- One (1) year parts & labor warranty
- Electrical: 120/60/1HP; 6 ft cord and 3 prong plug (Nema#5-15P)
- Dimensions: Single -38-1/8" (W) x 44-3/8" (D) x 60" (H)  
 Double-38-1/8" (W) x 44-3/8" (D) x 65 1/4" (H)



Order oven body quantity and leg configuration as desired:  
 IDCO-1 Convection oven only  
 IDCO-Leg Single oven leg kit (Casters and feet included)  
 IDCO-Stack Dual oven stacking kit (HD Casters, flue, hardware)

Model	Overall Dimensions			Oven Interior			Rack Clearance		Shipping Crate					List Price
	Width	Depth	Height	Width	Depth	Height	Width	Depth	Width	Depth	Height	Volume	Weight	
IDCO-1	38.0"	30.5"	32.0"	29"	22.5"	20"	28.25"	22.0"	48"	42"	39"	45.5cu.ft.	495lbs	\$5,250.00
	965	775	813	737	572	508	718	559	1220	1067	991	1.30cu.m	225kg	
IDCO-2	38.0"	30.5"	70.0"	29"	22.5"	20"	28.25"	22"	48"	42"	80"	112cu.ft	990lbs	\$9,975.00
	965	775	1778	737	572	508	718	559	1220	1067	2032	2.50cu.m	449kg	