

MAXX HOT COMMERCIAL KITCHEN EQUIPMENT



CONVECTION OVEN

Features

- 3 inshot burners, 18,000 BTU each - total 54,000 BTU
- Independent glass window doors
- 2-speed, ½ HP fan motor (1725, 1140 rpm)
- Forced 'cool down' fan mode
- Porcelain enamel oven interior
- Electronic thermostat (FAST) & manual timer control
- Temperature range: 150°-500°F (66°-260° C)
- Stainless steel front, sides, & top exterior

FSEW



MXHGCO-613



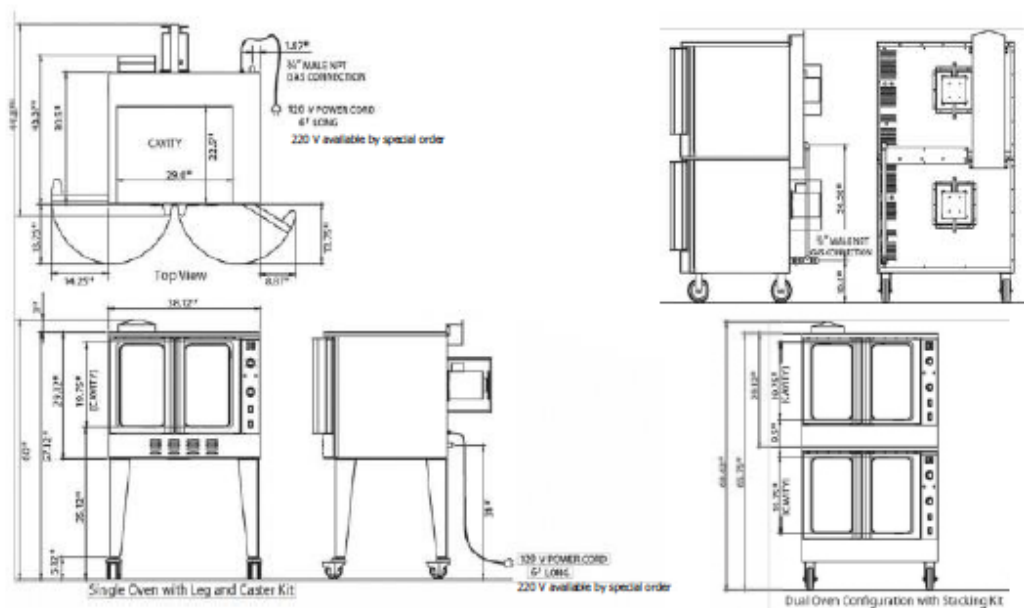
MXHGCO-613

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CONVECTION OVEN

Dimensions in inches



Specifications



Model	Overall Dimensions	Oven Interior	Rack Clearance	Shipping Crate(s)
IGCO	38.12"W x 44.37"D x 60"H (96.8cm x 112.7cm x 152.4cm)	29" W x 22.5" D x 19.37" H (74cm x 57cm x 50cm)	28"W x 21"D (72cm x 53.3cm)	45.3"W x 49.2" D x 37" H, 48 cu ft., 511 lbs (115cm x 125cm x 99cm, 1.35 cu m., 232kgs)
IGCO-2	38.12"W x 44.37"D x 65.62"H (96.8cm x 112.7cm x 166.7cm)	29" W x 22.5" D x 19.37" H (74cm x 57cm x 50cm)	28"W x 21"D (72cm x 53.3cm)	2 Single Oven Crates, Total, 96cu ft., 1022 lbs. (2.7cu m., 464kgs.)

GAS REQUIREMENTS

- Natural Gas or Liquid Propane (LP) Gas main supply required
- A conversion kit is supplied with each unit. In order to avoid any warranty issues, conversion of your unit must be completed by an authorized Ikon service agent.
- 3/4" NPT gas connection
- Natural gas 3.5" W.C., LP gas 10" W.C.
- IGCO Includes leg and caster kit
- IGCO-2 Includes stacking kit

Leg or Stacking Kits	Shipping Carton	Weight
IGCO SINGLE	29.9"W x 18.1"D x 8.7"H	41lb
LEG AND CASTER KIT	(76cm x 46cm x 22cm)	18.5kg
IGCO DUAL	38.2"W x 11.8"D x 6.7"H	35lb
STACKING KIT	(97cm x 30cm x 17cm)	16kg