



Dual-open doors
 One hand opens and closes both doors simultaneously
 60/40 doors swing open to 130°
 Large window
 Two interior lights

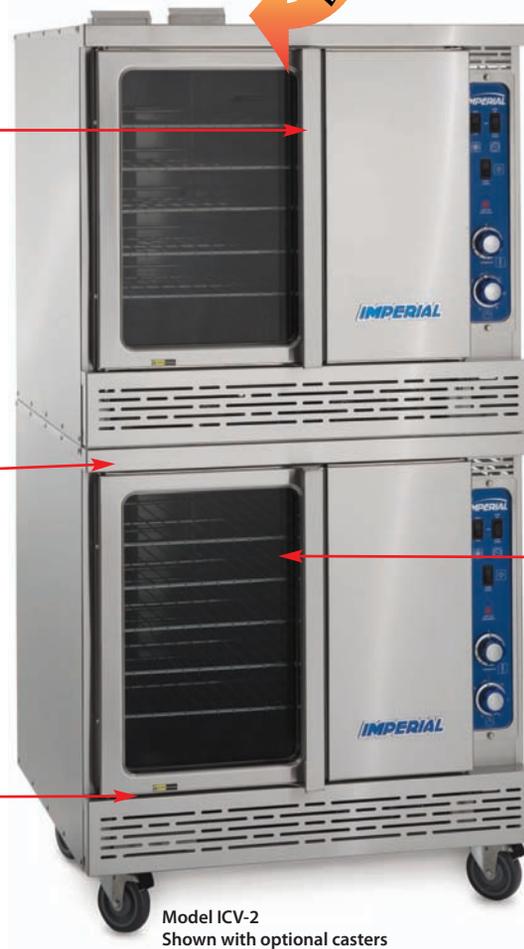


Door handle is secured to an internal stainless steel chassis system, not the external door finish



Four bearings per door extend the life of the door mechanism

Eliminates side-to-side shaft movement to improve door pressure locking



Stainless steel exterior

Rugged ½ h.p. 2 speed motor per oven

Gas Models
 70,000 BTU oven Standard depth (ICV)
 80,000 BTU oven Bakery depth (ICVD)

Porcelainized oven interior for easy cleaning and better browning

Five oven racks with 12 rack positions

Most spacious oven interior available



Imperial's Turbo-Flow System provides even cooking throughout the entire oven - less shrinkage results in juicier, better tasting products

Model ICV-2
 Shown with optional casters



- 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)
 - °F or °C readings can be displayed.



- 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**
- Snap Action temperature control 150° F to 550° F. (66° C to 260° C).
- ON-OFF SWITCH**
- TIMER**
- 60 minute manual timer.
 - Audible buzzer lets you know when the cooking cycle is complete.



Model ICVD-1
Single Deck, Bakery Depth
Shown with Manual Controls,
racks and casters



Model ICV-1
Single Deck, Standard Depth
Shown with Manual Controls
and optional casters



Model #	Description	Overall Dimensions			Gas Output		Ship Weight		List Price
		Width	Height	Depth	BTU	(KW)	(Kg)	Lbs	
GAS MODELS									
ICV-1	Single Deck, Standard depth	38" (965)	60" (1524)	40¼" (1022)	70,000	(21)	(236)	521	\$8,546
ICV-2	Double Deck, Standard depth	38" (965)	74" (1880)	40¼" (1022)	140,000	(41)	(455)	1005	17,091
ICVD-1	Single Deck, Bakery depth	38" (965)	60" (1524)	44¼" (1124)	80,000	(23)	(277)	611	11,097
ICVD-2	Double Deck, Bakery depth	38" (965)	74" (1880)	44¼" (1124)	160,000	(47)	(536)	1185	22,194
ICVCG-1	Single Deck, Standard depth Catering Style	38" (965)	60" (1524)	40¼" (1022)	70,000	(21)	(236)	521	10,054
ICVDCG-1	Single Deck, Bakery depth Catering Style	38" (965)	60" (1524)	44¼" (1124)	80,000	(23)	(277)	611	12,458

Measurements in () are metric equivalents.

Note: For Cook and Hold computer control feature add the suffix "- H" for one oven or "- HH" if required for both ovens.

Crated Dimensions: Add 2" (51) to width; 7" (178) to depth; and 3" (76) to oven cabinet height.

TURBO-FLOW CONVECTION OVEN OPTIONS:

- Cook and Hold Feature **\$1,316 per Oven.**
- Stainless Steel doors, sides, top and legs are standard on all ICV and ICVD Models.
- Stainless Steel Enclosure Back **\$419 per Deck.**
- Direct Connect Vent ICV-1 **\$344**, ICV-2 **\$688.**
- Heavy Duty Casters, set of 4 **\$560.**
- Stack Kit with 6" (152) Stainless Steel Legs **\$828.**
- One point gas connection for double stack ovens, **\$457.**
- Stainless Steel solid doors available at no additional charge, must specify at ordering.
- Stainless Steel Bottom Shelf and Adjustable Rack Supports ICV-1 **\$808**, ICVD-1 **\$986.**
- Stainless Steel Stand Bottom Shelf only ICV-1 **\$448**, ICVD-1 **\$538.**
- Extra Standard Oven Racks, ICV-1 **\$171 each.**
- Extra Bakery Depth Oven Racks, ICVD-1 **\$171 each.**
- 480 Volt **\$722.**

UTILITY REQUIREMENTS GAS MODELS:

- Manifold pressure 5.0" W.C. Natural Gas
- 10.0" W.C. Propane Gas
- Manifold size ¾" N.P.T.
- Input Rating 70,000 BTU (21 KW) (per oven- ICV)
- 80,000 BTU (23) (per oven- ICVD)

CLEARANCE

Minimum Clearance For use only on non-combustible floors with legs or casters; or 2¼" (57) overhang is required when curb mounted. 0" clearance from non-combustible side and rear walls. Provide 6" (152) minimum clearance from combustible side walls and 0" from combustible wall at rear.



Model ICVCG-1
Catering wheels and handles