

"Even Flow" Half Size Convection Oven

For Baking Pans or Food Service Pans

When Dependability is a MUST- Deluxe is your Answer

Versatility · Quality · Performance





Model HSM-1/2-4

"Counter-Model"

Oven Features:

- Full-View Heat Reflective Glass Door– Fully Gasketed
- · Lifeline Hinges/Positive Closure
- · Stainless Steel Over-all
- · 2-Speed Fan Control
- Solid State Thermostat 100° 450°
- Solid State Digital Timer With 2 Memories
- · Heavily Insulated
- · Brightly Lighted
- 4 41/2" Crowns

Options:

Door Hinged Left or Right Internal Steam



Model HSM-1/2-4/P-8 (FW-8)

"Oven/Proofer Combination"

Proofer Features:

- 8 Pan Capacity
- · Individual Heat and Humidity Controls
- Circulating Blower
- · Visible Humidity Pan-Trouble-Free
- Lifeline Hinges/Positive Closure
- Stainless Steel Interior & Exterior

Options:

Proofer: Auto-Fill Humidity Pan





SPECIFICATIONS

Dimensions

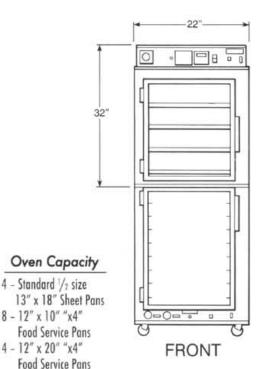
HSM-1/2-4 (Oven Only)

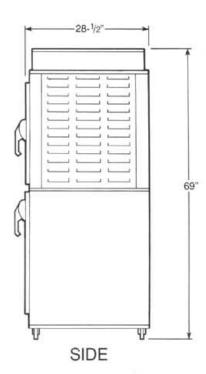
> Exterior: 22" Width 28" Depth 32" Height

Interior: 13½" Width 22½" Depth 18½" Height

HSM-1/2-4/P-8 (Oven-Proofer) Overall Exterior:

23" Width 281/2" Depth 69" Height (On 4" casters)





ELECTRICAL

HSM-1/2-4 (Oven Only): 3500 watts • 3.5kw • 50/60 Hz P-8 (Proofer): 1550 watts • 1.5kw • 50/60 Hz

MODEL#	VOLTAGE AND PHASE	NEUTRAL	TOTAL LOAD (AMPS)
HSM- ¹ /2-4	120-1-50/60	REQUIRED	29.5
	208-1-50/60	REQUIRED	17.0
	208-3-50/60	REQUIRED	12.0
	240-1-50/60	REQUIRED	15.0
P-8	240-1-50/60	REQUIRED	10.0
	120-1-50/60	REQUIRED	15.0

** Please Specify Electrical Requirements When Ordering

(No Cords Furnished)

WARRANTY

One Full Year on all parts from date of purchase.

For general sales and engineering information only.

All units are subject to change without notice.

Please consult factory for certified specifications.

"Even Flow" Half Size Convection Oven

(Oven/Proofer Combination)

Approximately 255 lbs. Oven Only 398 lbs. Oven/Proofer



