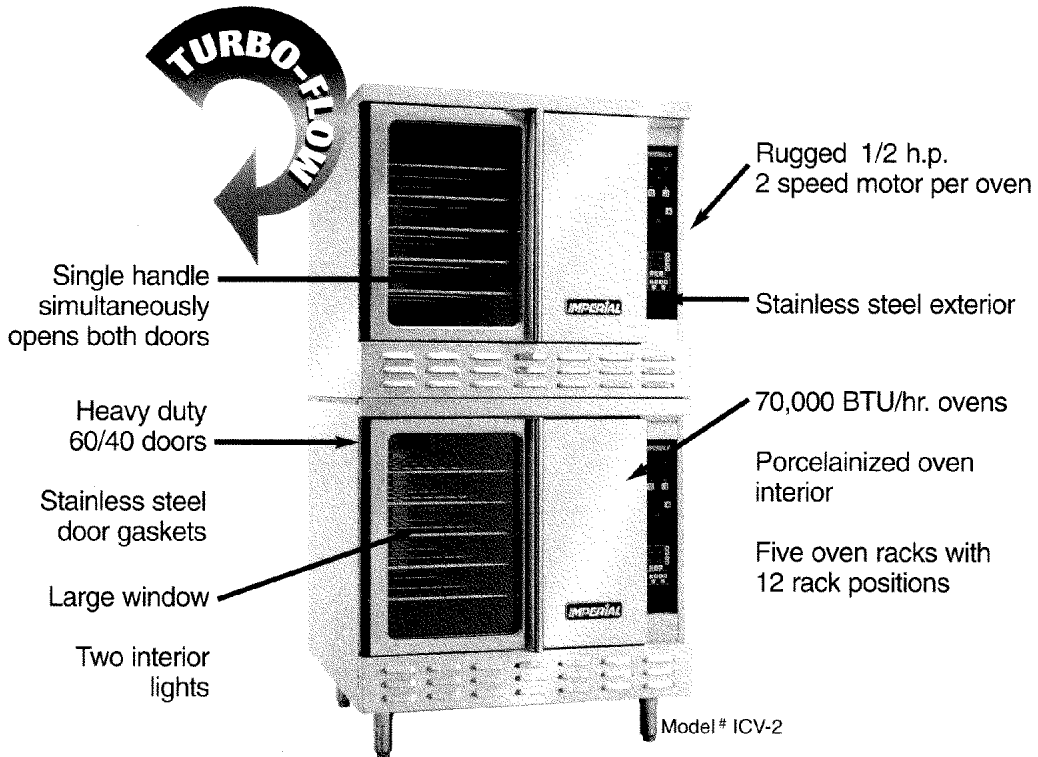




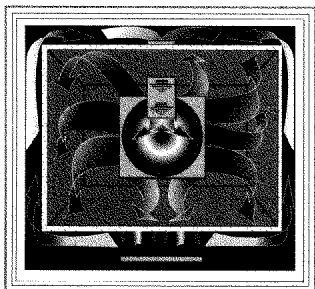
# Turbo-Flow Convection Ovens

## Single and Double Deck Models



### Turbo-Flow Standard Features

- Stainless steel exterior: doors, sides, legs and top.
- Large window and two interior lights for easy viewing of products being cooked.
- Single handle simultaneously opens both doors.
- Heavy duty 60/40 stainless steel doors.
- Rugged 1/2 h.p. – two speed motor for high volume or delicate baking.
- 70,000 BTU oven – Standard depth (ICV) and 80,000 BTU oven – Bakery depth (ICVD) for high production cooking and fast recovery.
- Model ICV-1 includes stainless steel legs as standard. Stainless steel shelf and adjustable rack supports are optional.
- One year parts and labor warranty.
- AGA and CGA design certified, NSF and CE listed.



Turbo-Flow System

### Turbo-Flow Convection Ovens

The Turbo-Flow offers commercial kitchens a reliable full featured convection oven that raises the industry standard.

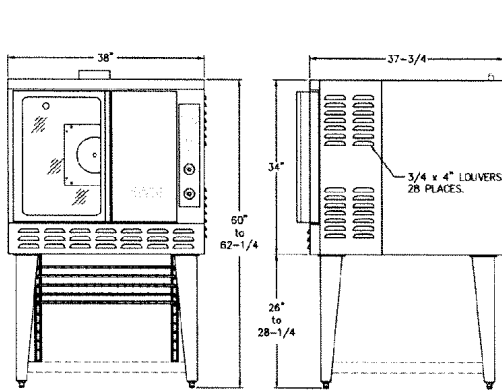
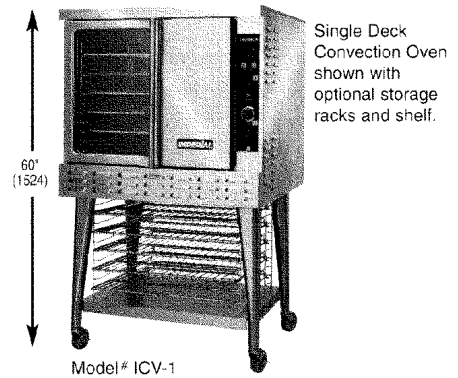
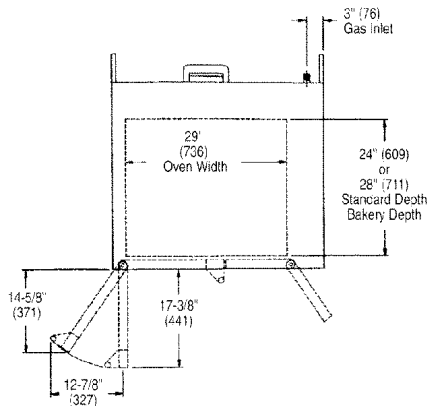
Imperial's Turbo-Flow System provides even cooking throughout the entire 70,000 BTU oven by recirculating hot air to maximize efficiency. It creates an air flow pattern that simultaneously heats the inner and outer oven cavity. This results in efficient, even heating and fast recovery. The oven features 60/40 doors that are mechanically driven to allow complete easy access to the interior. They swing open to 130° permitting a workable loading area around the oven.

The spacious porcelainized interior has two lights with a momentary switch outside of the oven for easy product viewing through the large window. Imperial provides five chrome racks that can be placed into 12 positions allowing maximum loads within the oven.

Two speed fan, 1/2 h.p. motor and 60 minute timer give the operator the flexibility to cook many different types of casseroles, pastries, meats, breads and desserts. Available with optional Cook and Hold computer control.

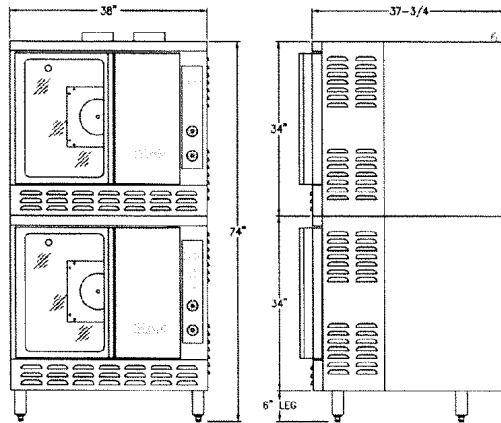


# Turbo-Flow Convection Ovens



Optional Bottom Shelf

Single Deck ICV-1



Double Deck ICV-2

## Turbo-Flow Convection Ovens

Model #	Description	Overall Dimensions			Total B.T.U.	Ship Weight	
		Width	Height	Depth		(Kg)	(Lbs)
ICV-1	Single Deck, Standard depth	38"	60"	40 <sup>1</sup> / <sub>4</sub> "	70,000	236	521
ICV-2	Double Deck, Standard depth	38"	74"	40 <sup>1</sup> / <sub>4</sub> "	140,000	455	1005
ICVD-1	Single Deck, Bakery depth	38"	60"	44 <sup>1</sup> / <sub>4</sub> "	80,000	277	611
ICVD-2	Double Deck, Bakery depth	38"	74"	44 <sup>1</sup> / <sub>4</sub> "	160,000	536	1185

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" to width; 7" to depth; and 3" to oven cabinet height.

### Options

- Available in single or double deck models.
- Stainless steel stand with bottom shelf and adjustable rack supports.
- Draft hood with stainless steel finish.
- Heavy duty 6" swivel casters.
- Stacking kit with 6" stainless steel legs.
- Cook and Hold computer control.
- Standard and bakery depth.

### Electrical Requirements

120 VAC, 1ph, 60 Hz, 9 Amps Max. (per oven)  
 Two speed motor - 1/2 h.p., 1725/1140 RPM.  
 Optional 208/240 motor or transformer.

### Minimum Clearance

For use only on non-combustible floors with legs or casters; or 2<sup>1</sup>/<sub>4</sub>" overhang is required when curb mounted.

### Gas Requirements

Manifold pressure 5.0" W.C. Natural Gas  
 10.0" W.C. Propane Gas  
 Manifold size 3/4" NPT.  
 Input Rating 70,000 BTU/hr. (per oven- ICV)  
 80,000 BTU/hr. (per oven- ICVD)

0" clearance from non-combustible side and rear walls.  
 Provide 6" minimum clearance from combustible side walls and 0" from combustible wall at rear.



## Commercial Cooking Equipment

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