

2-ASC-4E/STK

The Platinum Series

Stacked Electric Convection Oven



- Space savings convenience with stacking combination for a greater cooking capacity within a smaller footprint.
- Superior baking and roasting capability.
- A dependent 60/40 door system includes solid stainless steel doors and a double pane thermal window door to view the lighted oven interior.
- Both doors open beyond a 120-degree angle for easier loading; include a spring-loaded roller assembly to provide a positive, pressure-lock seal; and a heavy-duty door hinging system.
- Solid welded construction with stainless steel front, top, left and right sides. Rear enclosure panel is made with corrosion resistant coated steel.
- Removable oven baffle provides easy cleaning.
- Heavy-duty 3/4 hp, two-speed motor provides a fan speed for high volume production or delicate baking.
- Easy to clean porcelain enamel oven interior is standard.
- 10kW element.
- Durable, low maintenance stainless steel door gaskets.

Each Platinum Series electric convection oven features solid welded construction and an angle iron frame. Oven interiors are constructed of porcelain enamel with coved corners, and a heavy duty, 14 gauge bottom liner. Each oven is supplied with six (6) chrome plated wire shelves with 2 removable side racks and 12 shelf positions spaced at 1-3/4" (43mm). Each oven is furnished with two interior lights, a 10,000 watt heating element and a heavy duty, 3/4 hp, two-speed fan motor. Controls include a 100°F to 500°F (38°C to 260°C) thermostat and a 60 minute, count-down timer. Each control features a oven cool-down function, oven-ready indicator light, and produces an audible signal when time has expired. Oven combination includes stacking hardware, riser vent kit and one set of 6" (152mm) legs with bullet feet.

2-ASC-4E/STK: Two stacked ovens with manual control, porcelain enamel interior

2-ASC-4E/STK/e: - Two stacked ovens with Electronic control and food probe, porcelain enamel interior

Factory Installed Options



- Electrical Choices
 - 208V, 1 Phase
 - 240V, 1 Phase
 - 208V, 3 Phase
 - 240V, 3 Phase
 - 440V, 3 Phase
 - 480V, 3 Phase
 - 220V, 1 Phase

- Interior Panel Choices
 - Porcelain, standard
 - Stainless Steel, optional

- Door Choices
 - Window, standard
 - Solid, optional

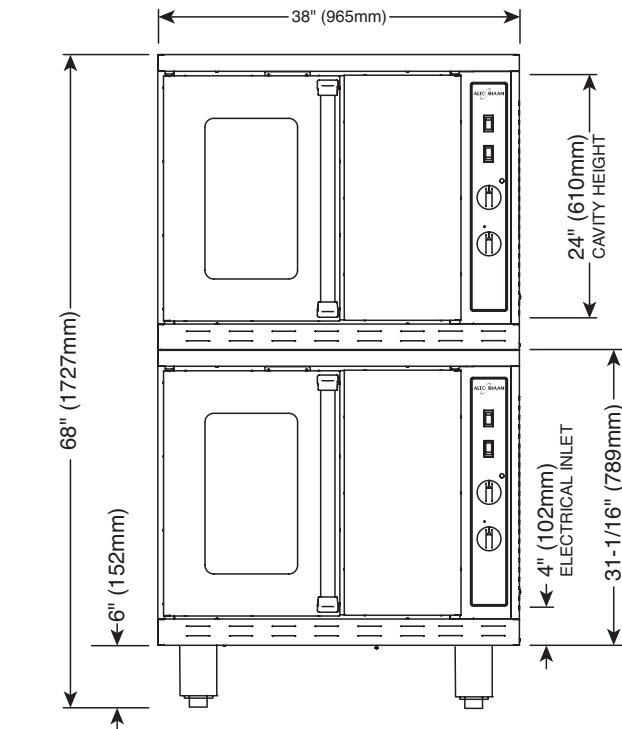
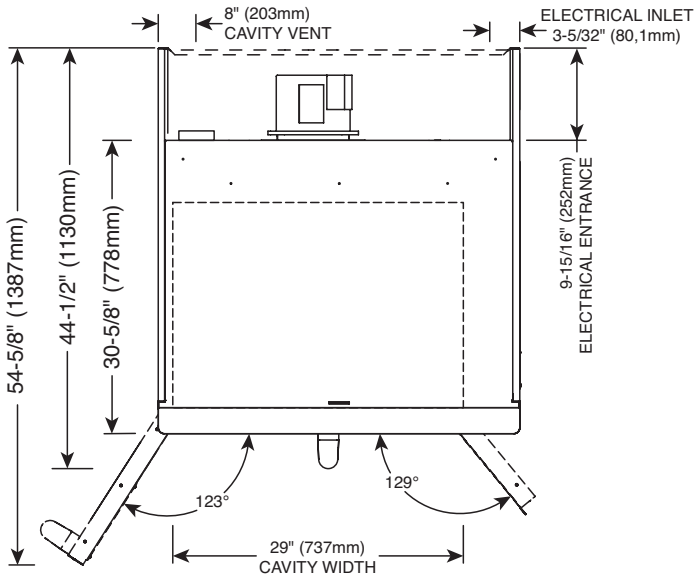
- Leg Choices
 - 6" (152mm) Seismic Feet, standard [5003795]
 - 6" (152mm) Bullet Feet, optional [5003794]
 - 6" (152mm) Caster Set, optional [5003790]

- Security Device for correctional facility use
 - Package includes security back panel, door locking hasp (padlock not included), security screw package, security control cover [5020688]



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|-----------------------------|--|
| Dimensions H x W x D | |
| Overall exterior: | 68-15/16" x 38" x 44-1/2" (1751mm x 965mm x 1130mm) |
| Interior per oven: | 24" x 29-1/8" x 25" (610mm x 740mm x 635mm) |

| Electrical - ASC-4E (each oven) | | | | | |
|--|----|----|-----|------|------|
| V | Ph | Hz | Awg | A | Kw |
| 208 | 1 | 60 | 6 | 50.0 | 10.4 |
| 240 | 1 | 60 | 6 | 43.3 | 10.4 |
| 208 | 3 | 60 | 8 | 28.8 | 10.4 |
| 240 | 3 | 60 | 8 | 25.0 | 10.4 |
| 440-480 | 3 | 60 | 12 | 13.6 | 10.4 |
| 220 | 1 | 50 | 6 | 40.0 | 8.7 |
| No cord or plug | | | | | |

Note: In stacked configurations, each oven requires it's own electrical connection.

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| Minimum Clearance Requirements | |
| Sides, left and right | 2" (51mm) |
| Back side | 0" (0mm) |
| From grease producing equipment | 6" (152mm) |
| Recommended service access right side | 20" (508mm) |

- Installation Requirements**
- This appliance must be installed level and must not be installed in any area where it may be affected by steam, grease, dripping water, high temperatures, or any other severely adverse conditions.
 - Mobile appliances must be secured to the building structure by means of a restraining device (not factory supplied).
 - Hood installation is recommended (check local codes).

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| Product/Pan Capacity (each oven) | |
| 72 lb (33 kg) maximum • 45 qts (43 liters) | |
| Twelve (12): 18" x 26" x 1" full-size sheet pans | |
| 6 chrome plated wire shelves with 2 removable side racks and 12 shelf positions spaced at 1-3/4" (43mm) | |

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| Weight (each oven) | |
| Net: 393 lb (178kg) | Ship: 535 lb (243 kg) |
| Plus approx. 5 lb (2kg) for stacking components (Net wt.) | |
| Crated dimensions: 45" L x 52" W x 75" H (1143mm x 1321mm x 1905mm) | |

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| Accessories | |
| <input type="checkbox"/> Rear Enclosure Panel, Stainless Steel | 5005876 |
| <input type="checkbox"/> Shelf, Oven Rack | SH-26795 |



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