



AMERICAN RANGE

A **HATCO** COMPANY

Why Choose an American Range Convection Oven?

Durable and Built to Last

Constructed in the USA with high-quality materials.

Consistent Bake

Even heat distribution to meet the needs of a busy kitchen.

Energy Efficient

ENERGY STAR® certified models.

Easy to Operate & Clean

Simple, intuitive controls.
Porcelainized interior for easy cleaning.



www.americanrange.com

DESIGNED & BUILT IN USA
PROFESSIONAL COOKING EQUIPMENT

Convection Oven Models



Single Unit
(shown with optional cooling racks)



Double Unit
(equipped with casters)

GAS			
Model	Description	BTU/hr.	Dimensions
M-1	Convection Oven Gas Single Unit, Bakery Depth	90,000 BTU/hr.	W:40" D:45" H:61"
M-2	Convection Oven Gas Double Unit, Bakery Depth	180,000 BTU/hr.	W:40" D:45" H:76"
MSD-1	Convection Oven Gas Single Unit, Standard Depth	75,000 BTU/hr.	W:40" D:38" H:59"
MSD-2	Convection Oven Gas Double Unit, Standard Depth	150,000 BTU/hr.	W:40" D:38" H:75"
ENERGY STAR®			
Model	Description	BTU/hr.	Dimensions
M-1HE	Convection Oven Gas Single Unit, Bakery Depth	70,000 BTU/hr.	W:40" D:45" H:61"
M-2HE	Convection Oven Gas Double Unit, Bakery Depth	140,000 BTU/hr.	W:40" D:45" H:76"
MSD-1HE	Convection Oven Gas Single Unit, Standard Depth	54,000 BTU/hr.	W:40" D:38" H:59"
MSD-2HE	Convection Oven Gas Double Unit, Standard Depth	108,000 BTU/hr.	W:40" D:38" H:75"

ELECTRIC			
Model	Description	(kW)	Dimensions
ME-1	Convection Oven Electric Single Unit, Bakery Depth	12 (kW)	W:40" D:45" H:61"
ME-2	Convection Oven Electric Double Unit, Bakery Depth	24 (kW)	W:40" D:45" H:76"
MSDE-1	Convection Oven Electric Single Unit, Standard Depth	12 (kW)	W:40" D:38" H:59"
MSDE-2	Convection Oven Electric Double Unit, Standard Depth	24 (kW)	W:40" D:38" H:75"

ACCESSORIES:

- Cooling / storage racks
- Heavy duty swivel casters