UPRIGHT CONVECTION OVEN

STANDARD FEATURES

- 38" wide heavy duty modular upright convection oven, designed as single or double stacked freestanding models
- High performance dual stainless steel tubular burners at 35,000 Btu/hour each
- 29"W x 22½"D x 22½"H - heavy duty oven cavity - porcelain interior for ease of cleaning
- Electric thermostat adjusting oven temperature from 150°F to 500°F
- Air deflectors strategically integrated around convection motor system to optimize air circulation and cooking performance
- Oven cavity flame spreader designed for even heat distribution throughout

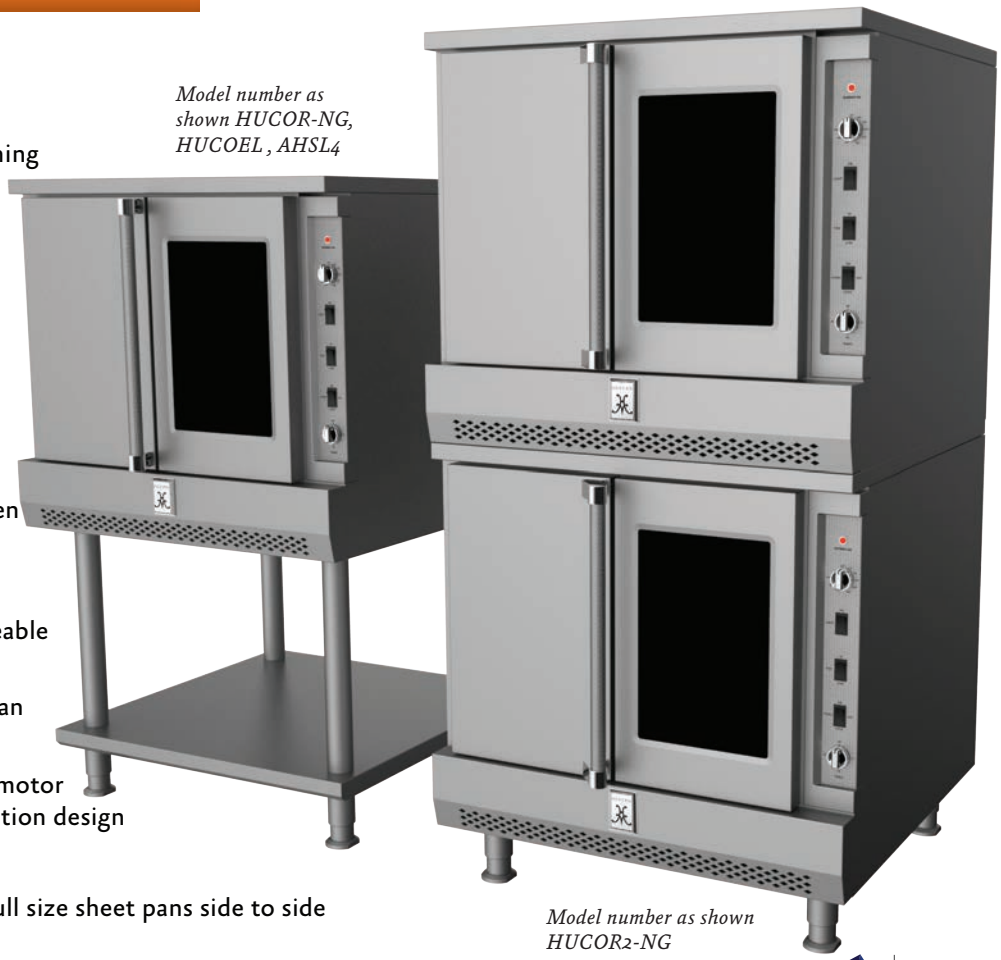
Timer Function

Venting Detail

Colors Available

- Electronic ignition system with 100% safety capability
- Cool-to-the-touch oven controls - set back for protection
- Heavy duty oven door design with 3 brass bushings per door hinge for optimized door alignment
- Oven door hinge design allows for door panels to swing open 135° for easy access of loading and unloading sheet pans
- Oven doors available with single or dual glass window(s)
- Heavy duty 2-speed low-profile high efficiency front serviceable convection motor
- Corrosion resistant, integrated "backward curved" cooling fan and impeller system
- Permanent split capacitor motor in compact external rotor motor design with heavy duty ball bearing and class F motor insulation design
- Corrosion resistant, integrated fan motor mounting bracket
- 11-position rack supports designed to allow placement of full size sheet pans side to side
- 5 heavy duty chrome plated oven racks included
- Removable porcelain enameled drip tray for ease of cleaning
- Full length Marquise accented™ stainless steel oven door handles and Zamak die cast end caps *(Patented)*
- Heavy gauge welded body construction
- Stainless steel front, sides, and top construction
- Extended legs stand *(Single Upright Only)*
- Dual interior lights
- Zamak die cast knobs and bezels *(Patented)*

Model number as shown HUCOR-NG, HUCOEL , AHSL4



Model number as shown HUCOR2-NG AHUL4

AUTODESK REVIT

OPTIONS

- Colors (contact sales department for available colors)
- 6" height adjustable legs (4)
- 6" height casters (4). Two (2) with brakes (adjustable on single models)
- Direct connect vent kit
- Additional oven rack

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www.hestancommercial.com phone 888.905.7463 3375 E. La Palma Ave., Anaheim, CA 92806

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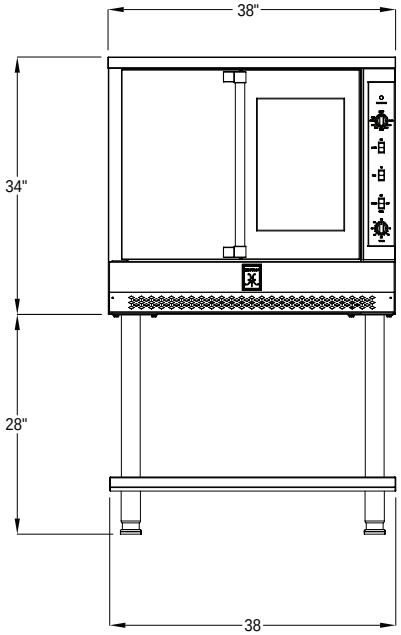

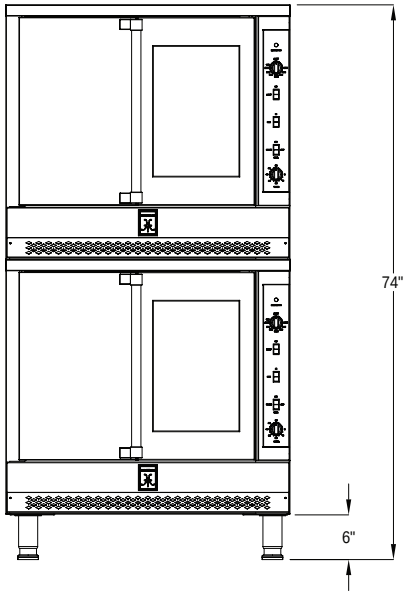

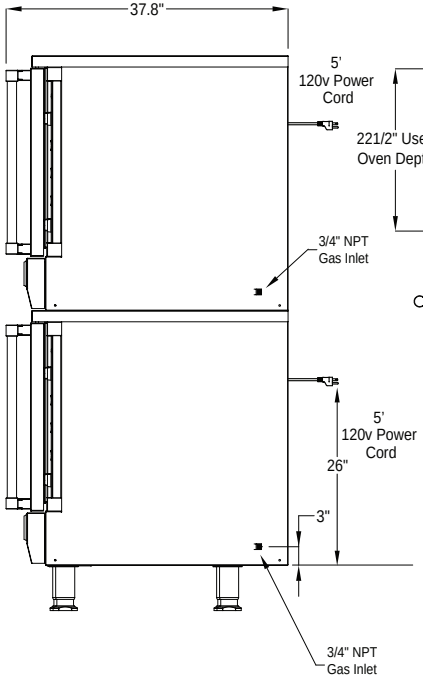

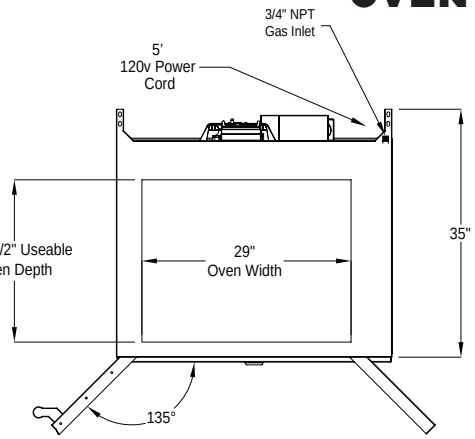

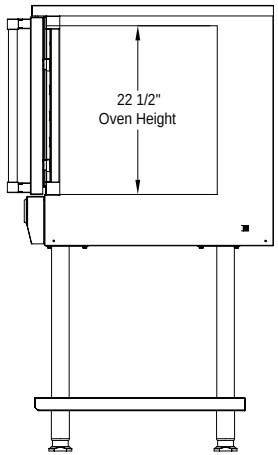

Model	Description	Gas [Btu/HR]	Electric Info	Approx SHP WT
HUCO_	Single Upright Convection Oven	70,000	120V/1PH/3A	520
HUCO_2	Double Deck Upright Convection Oven	140,000	120V/1PH/6A	1005

_ = R (Right Door Window) D (Double Door Window)
L (Left Door Window) S (No Window)

ELECTRICAL : See chart

GAS : 3/4" male NPT rear gas connection available. Minimum gas supply is 7" water column for natural gas and 11" for propane. Operating pressure at the manifold is 5" water column for natural gas and 10" for propane. All units require a regulated gas supply.

VENTILATION : The product is required to be installed under an exhaust hood.

Note: Hestan Commercial products are not approved or recommended for residential use. Hestan Commercial Corporation reserves the right to change materials and specifications without notice. Specify type of gas when ordering. Specify altitude when above 2,000 ft.

CONTACT US: www.hestancommercial.com phone 888.905.7463 3375 E. La Palma Ave., Anaheim, CA 92806