

9/14/12

ROOM 2011

50'-0"

ceiling height 16 FT.

Wall construction

shaded walls
are new partitions

2x4 KD

8 FT walls

Sheet & rock
Both sides

2x4 PP

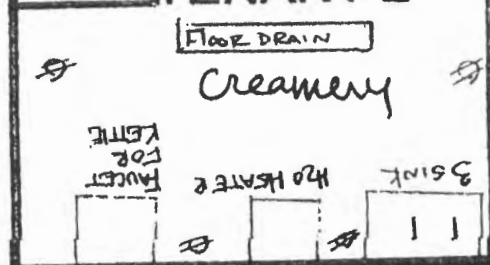
COMMON PATH OF TRAVEL 50'-0"

DIRECTIONAL SIGN

BAY I

50 x 80 = 4,000 sq ft

80'-0"



4,000 SQ FT

Bakery 1

COMMON PATH OF TRAVEL 50'-0"

OVEN #2

OVEN #1

Refrigerator

EXISTING BATHROOM

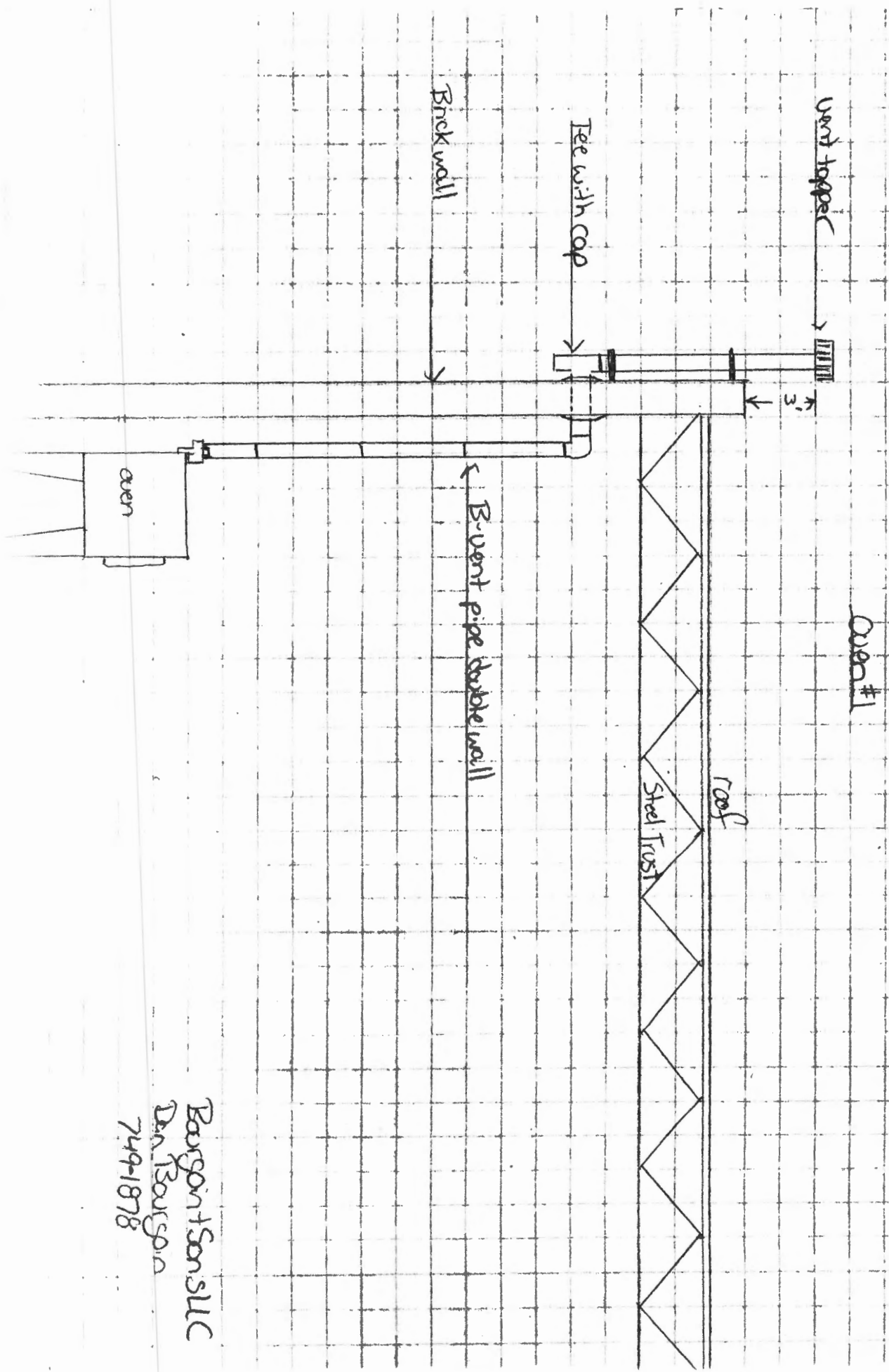
PLUMBING

FIRE EXTINGUISHER

PASSIVE

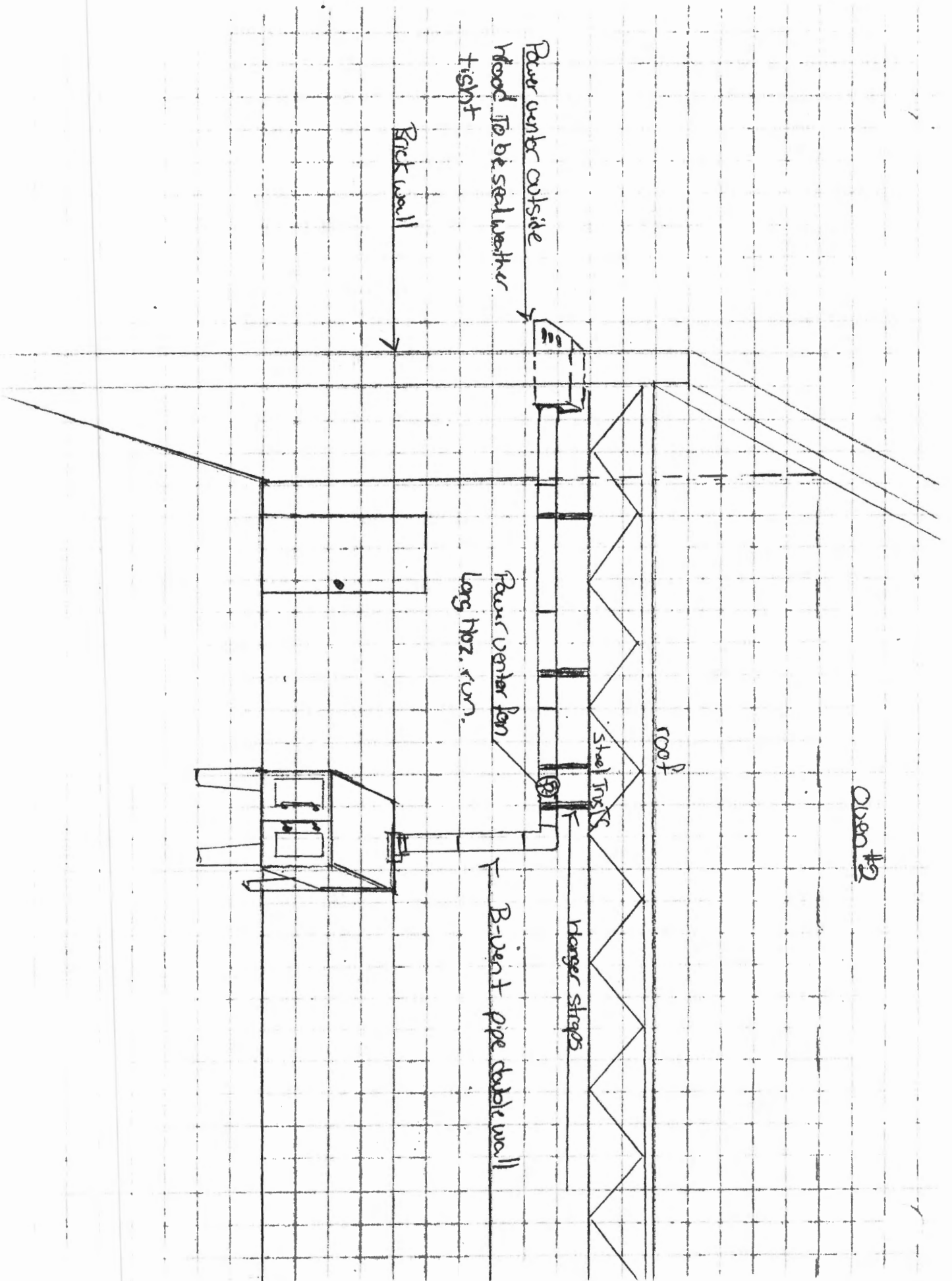
FIRE EXTINGUISHER
MANUAL ALARM BOX

ACTIVE



Bourgon & Son LLC
 Dan Bourgon
 749-1878

01200 #2



Power vent outside
hood to be sealed weather
tight

Brick wall

Power vent fan
Long Horiz. run

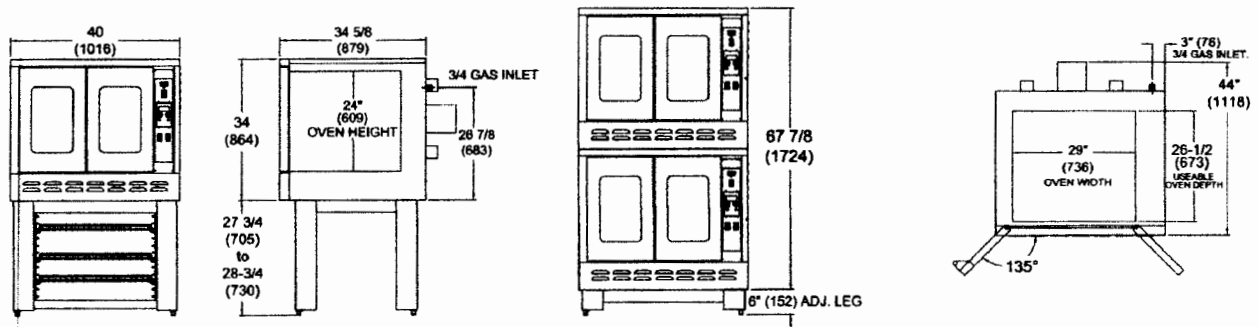
B-vent pipe double wall

manger strips

Steel Trusses

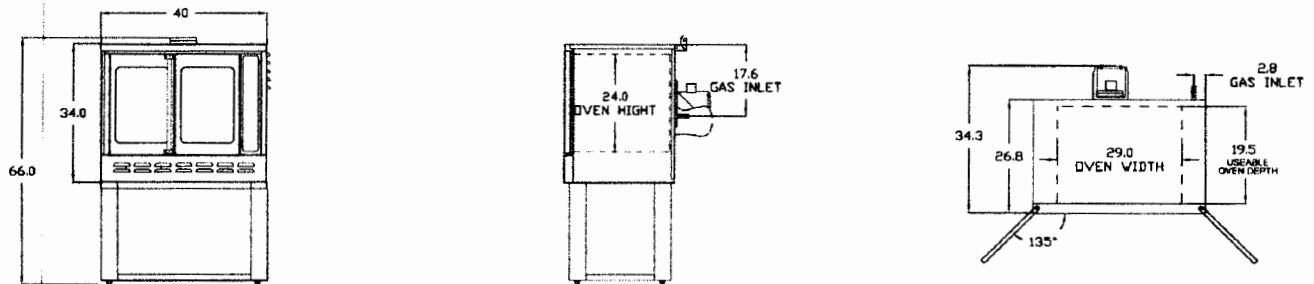
roof

MAJESTIC HEAVY DUTY MAJESTIC OVEN



MAJESTIC BAKERY DEPTH HEAVY DUTY CONVECTION OVEN

MODEL	WIDTH	DEPTH	HEIGHT	BURNERS	TOTAL BTU	KW	WT. Lbs.	kg.
M-1	40"	44"	61 3/4"	2	90,000	26.38	580	265
MA-1	40"	44"	61 3/4"	2	90,000	26.38	580	265
M-2	40"	44"	68 1/8"	4	180,000	52.75	1100	499
MA-2	40"	44"	68 1/8"	4	180,000	52.75	1100	499
MA-3	40"	44"	68 1/8"	4	180,000	52.25	1100	499



MAJESTIC STANDARD DEPTH HEAVY DUTY CONVECTION OVEN

MODEL	WIDTH	DEPTH	HEIGHT	BURNERS	TOTAL BTU	KW	WT. Lbs.	kg.
MSD-1	40"	34.3"	61 3/4"	2	75,000	26.38	570	255
MSD-2	40"	34.3"	74"	4	150,000	52.75	1100	499

STANDARD FEATURES

- All stainless steel front, sides and top.
- 50/50 dependant double door, swings open 135°.
- Stainless steel, air-tight, door gaskets.
- 75,000 & 90,000 BTU/hr. total heat output per oven.
- 3/4" gas connection.
- 5 chrome racks with 12 position chrome rack guides.
- Pull-out control panel for easy access to control system.
- Cavity width and depth will accommodate full size sheet pan, front to back or side to side.
- Oven interior with removable baffle makes cleaning the interior easy.
- Easy access design for convenience in service and maintenance.
- Engineered to reduce energy costs and improve performance, reliability and serviceability.
- 2 speed 1/2" H.P. motor, 1725/1140 rpm, 120 VAC, 1ph 60 Hz, 9 amp max.
- Cook and cool feature.
- Burner "on" light.

- Manual timer (2hrs.)
- Thermostat control-150°F-500°F/65°C-260°C.
- Electronic ignition with 100% safety.
- Provided with 6 foot, 3 prong grounded power cord.

OPTIONS

- Single or double door glass window.
- Stacking kit for double oven.
- Cook-N-Hold computer control.
- Draft hood.
- 208/240 V motor and/or transformer.
- Heavy duty swivel casters.

OPERATING GAS PRESSURE

Manifold pressure is 5.0" W.C. for natural gas or 10.0" W.C. for propane gas. Specify type of gas and altitude if over 2000 feet. 3/4" NPT Gas inlet.

CLEARANCES

For use only on non-combustible floors. Legs or casters are required, or 2" (51mm) overhang is required when curb mounted. Clearance from non-combustible walls is 0". When unit is placed next to combustible walls, clearances must exceed 12" (305mm) on sides, and 4" (102mm) from rear. Radiant broilers for non-combustible locations only! American Range is a quality manufacturer of commercial cooking equipment. Due to continuing product improvements, these specifications are subject to change without prior notice.

