

Gas Convection Oven Range

Models MVRC6

MVRC6P



Standard Features

- Low profile rear splashback
- Flame Failure device on all burners with low turn-down feature
- OPEN TOP - MVRC6
 - 6 high efficiency open top burners semi-sealed to hob
 - Heavy duty painted cast iron pan supports
- OPEN TOP - MVRC6P
 - High efficiency open top burners sealed to hob
 - Individual Heavy duty vitreous enamelled pan supports
 - Hinged hob providing easy service access
 - Easy to clean fully sealed hob
- OVEN- common
 - Fan assisted oven with interior light
 - Oven with side hinged double doors
 - Electronic ignition
 - Vitreous enamelled oven interior
 - 4 oven shelves, each taking 2x 1/1GN containers

Options & Accessories

- Extra oven shelves
- Duck roasting rack
- 150mm High Castors
- Flexible gas hose
- Available in Natural Gas or Propane

Specifications

Moorwood Vulcan offers the ultimate in design and service excellence with this stylish, functional selection of medium duty prime cooking equipment, manufactured to the highest standards.

Powerful burners, precise controls and a versatile choice of accessories are just some of the reasons our gas oven ranges run rings around the competition.

The product is ideal for a hard working kitchen and is designed to provide many years of value-for money service.

The fan assisted convection oven has accurate thermostat control maximises the true oven potential with even cooking across all shelves.

The double side hinged glass-panelled doors provides visibility throughout the cooking process. All internal oven fittings are removable for easy cleaning.

Suites with other Moorwood Vulcan products to make a modular cooking centre



ENODIS UK FOOD SERVICE

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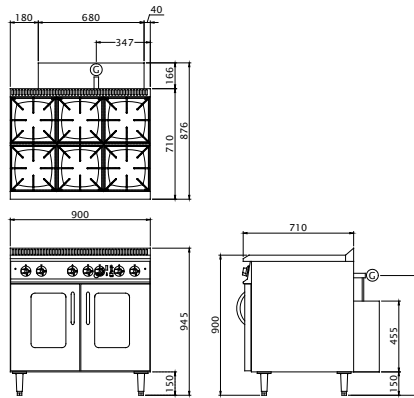
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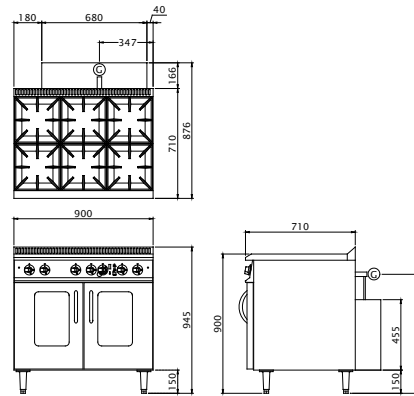
Revision No. 2
August 2008

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MVRC6



MVRC6P



DIMENSIONS

MODEL NO.	OVERALL SIZE			OVEN SIZE				NET WEIGHT	SHIPPING WEIGHT (APPROX)
	HEIGHT	WIDTH	DEPTH	HEIGHT	WIDTH	DEPTH	VOLUME		
MVRC6	945mm	900mm	710mm *	375mm	785mm	530mm	0.16m ³	140kg	151kg
MVRC6P	945mm	900mm	710mm *	375mm	785mm	530mm	0.16m ³	140kg	151kg

* 876mm including fan housing

POWER REQUIREMENTS

Model NO.	Electrics	Gas Consumption per hr. Natural Gas	Gas Consumption per hr. Propane Gas	Gas Connection	Oven kW NG / LP (gross)	Burner kW NG / LP (gross)	Total Output (kW) NG / LP
MVRC6	13A, 230V 1ph	4.8m ³ /hr	3.2kg/hr	R 3/4"	10.1 / 9.4	6x 7.00 / 6.0	52.1 / 45.4
MVRC6P	13A, 230V 1ph	4.54m ³ /hr	4.0kg/hr	R 3/4"	10.1 / 9.4	2x 5.9 / 2x 6.9 3x 6.9 / 3x 7.9 1x 7.4 / 1x 8.4	48.7 / 55.3

If using a flexible snap on connection hose, a 3/4" diameter is required. Please consult the Technical Manual or CORGI regulations for further details. Please allow adequate clearance for Connection elbow & governor arrangement behind equipment

For further information on MV products and services or advice on which unit suits you best please contact the sales department.

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