



IC-Series Half & Full Size Electric Countertop Convection Ovens

IC-514 | IC-514S | IC-824S



IC-514



IC-514S



IC-824S

IKON IC-Series countertop convection ovens utilize convection to circulate hot air evenly throughout the cooking chamber to always ensure consistent cooking and baking results and even browning of all your dishes. These ovens feature quick preheat times to allow you to cook faster.

All models are equipped with precise temperature controls that can be set to the desired cooking temperatures very accurately for various recipes. Built to accommodate four shelves allows you to cook multiple dishes simultaneously. Operators must remember however to leave some air space to flow for necessary circulation between trays.

IKON IC convection ovens are built to last, the strongest door system with heavy-duty materials throughout the construction. This will ensure longevity and total reliability. Perfect for small batches of baked goods, snack foods, hors d'oeuvres, pizzas, cookies, brownies, etc. Fully adjustable heat settings from 150-550F. Cool touch dual-pane glass door keeps the heat inside. ETL-Safety and ETL-Sanitation Listed.

All models can handle a variety of cooking tasks, from baking and roasting to reheating, and the IC-514S has an exclusive feature unlike any others! It can also be used as a broiler.

The quality and performance of IKON IC-Series ovens at the best value is unsurpassed in the industry.

IKON IC-514

For half size pans of 13"x18" on four (4) shelves on wire racks inside oven. 120V, 1600W, 1.5 Cu. Ft. NEMA 5-15P.

IKON IC-514S

For half size pans of 13"x18" on four (4) shelves on wire racks inside oven. When connected to a ¾" water line, the built-in steam injection system shall provide humidity for crispiness when baking breads. A green push button that adds a burst of steam inside chamber while cooking. EXCLUSIVE: Only this model incorporates a BROIL function for melting cheese and crisping baked goods quickly. When the BROIL function is used, the rear element is shut off; and the upper element heats to broil. 208/240V, 2800W, 2.3 Cu. Ft. NEMA 6-20P.

IKON IC-824S

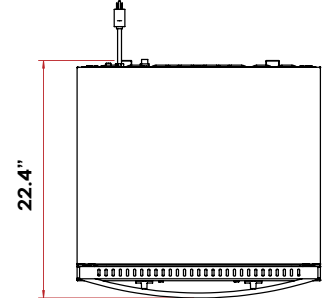
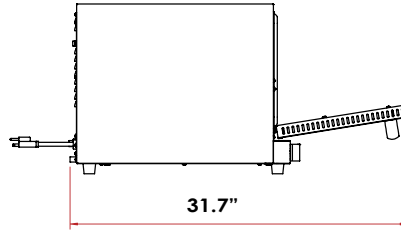
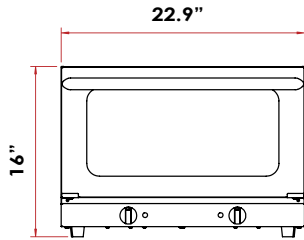
For full size pans of 18"x26" on four (4) shelves on wire racks inside oven. This model features dual fans that provide full air distribution and steam injection. When connected to a ¾" water line, the built-in steam injection system shall provide humidity for crispiness when baking breads. A green push button that adds a burst of steam inside chamber while cooking. 208/240V, 3500/4600W, 4.4 Cu. Ft. NEMA 6-30P.



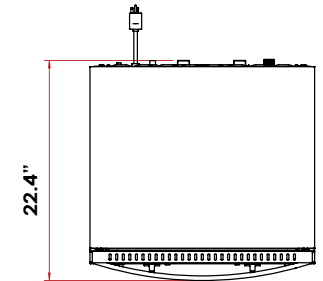
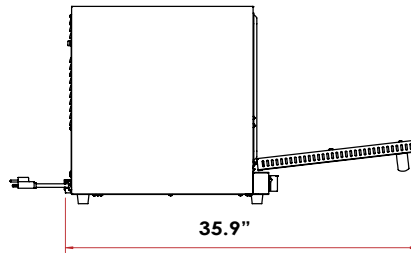
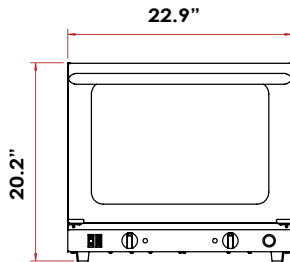
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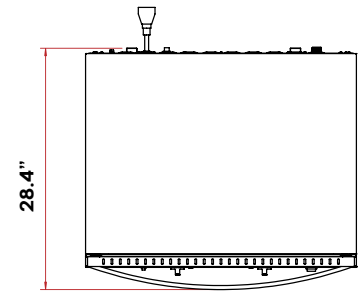
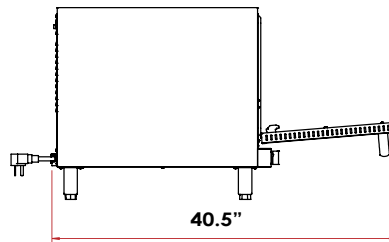
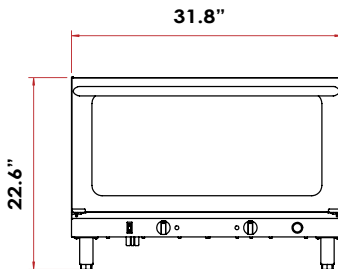
IC-514



IC-514S



IC-824S



Specifications

WARRANTY: 1 year labor and 2 years parts (not including glass door)

Model	Capacity	Overall Dimensions (WxDxH)	Temp.	Shelves	Voltage	Watts	Plug (6.5 Ft Cord)	Unit Weight	Ship Weight
IC-514	1.5 cu.ft	22.9" x 22.4" x 16"	150-550 °F	4	120V 60Hz	1600W	NEMA 5-15P	43 lb / 19.5kg	50 lb / 22.7 kg
IC-514S	2.3 cu.ft	22.9" x 22.4" x 20.2"	150-550 °F	4	208/240V 60Hz	2100/2800W	NEMA 6-20P	62 lb / 28kg	70 lb / 31.8 kg
IC-824S	4.4 cu.ft	31.8" x 28.4" x 22.6"	150-550 °F	4	208/240V 60 Hz	3500/4600W	NEMA 6-30P	117 lb / 53 kg	131 lb / 59.5 kg



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