

Gas Oven Ranges

Models

✓ MVR4

✓ MVR6

✓ MVR8

✓ MVRST



MVR6



MVR4



MVRST



MVR8

Standard Features

HOB

- high efficiency open top burners semi-sealed to hob with low turn-down feature
- Flame failure device on all burners
- Heavy duty painted cast iron pan supports
- Low profile rear splashback

SOLID TOP

- Solid cast iron top with removable centre bulls eye
- Stainless steel tubular top burner

OVEN

- Large capacity full height oven
- Oven with side hinged double doors
- Piezo ignition to oven burner
- Vitreous enamelled oven interior
- 2 oven shelves, each taking 2x 1/1GN containers

Options & Accessories

- Extra oven shelves
- Vitreous enamel pan supports
- Duck roasting rack
- 150mm High Castors
- High splashback with shelf also suitable for mounting Grill
- Flexible gas hose
- Available in Natural Gas or Propane

Please see additional range offering on MVR6P Specification Sheet

Specifications

Moorwood Vulcan medium duty gas oven ranges, with four, six, eight burner and solid top options.

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.

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



ENODIS UK FOOD SERVICE

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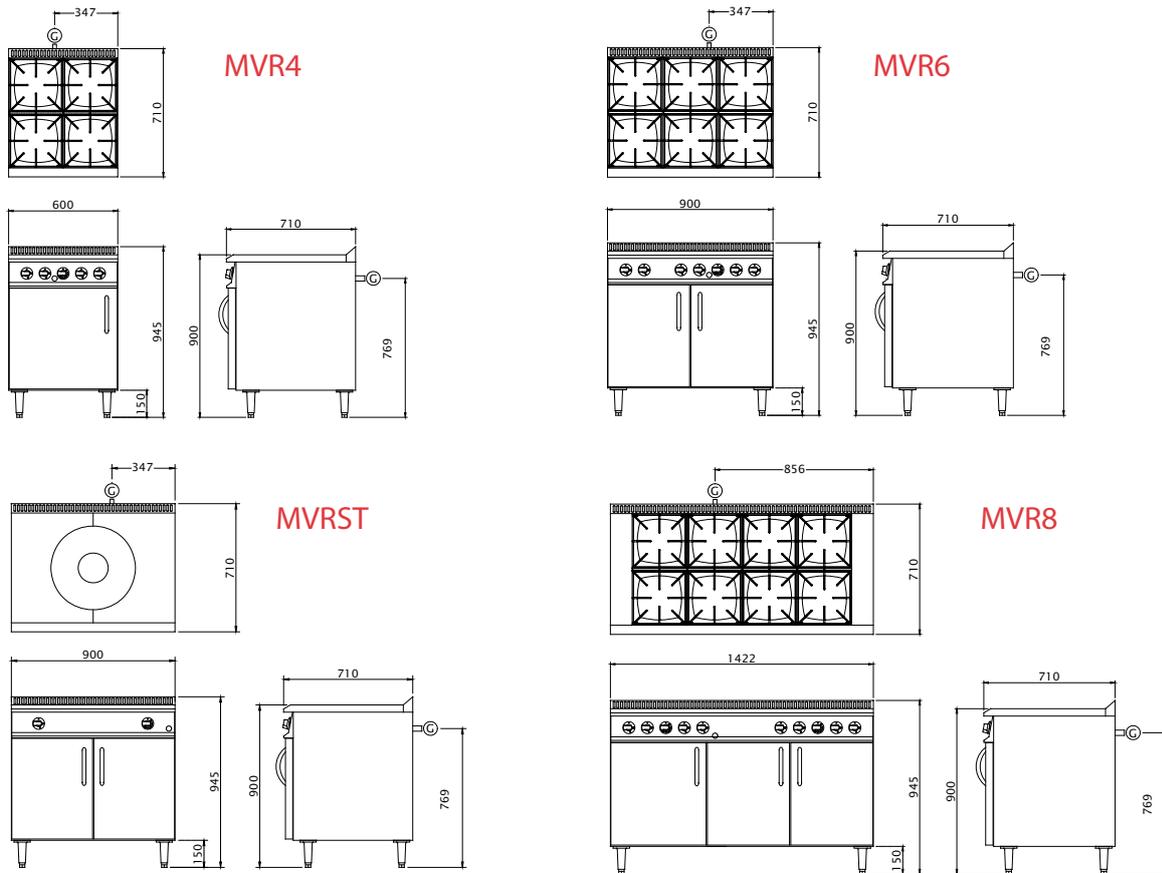
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DIMENSIONS

MODEL NO.	OVERALL SIZE			OVEN SIZE				NET WEIGHT	SHIPPING WEIGHT (APPROX)
	HEIGHT	WIDTH	DEPTH	HEIGHT	WIDTH	DEPTH	VOLUME		
MVR4	945mm	600mm	710mm	480mm	425mm	608mm	0.12m ³	105kg	111kg
MVR6	945mm	900mm	710mm	480mm	720mm	608mm	0.21m ³	135kg	146kg
MVRST	945mm	900mm	710mm	480mm	720mm	608mm	0.21m ³	140kg	151kg
MVR8	945mm	1422mm	710mm	480mm 480mm	425mm 720mm	608mm 608mm	0.12m ³ 0.21m ³	190kg	203kg

POWER REQUIREMENTS

Model NO.	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
MVR4	3.095 m ³ /hr	2.057 kg/hr	R 3/4"	5.6 / 5.2	4x 7.0 / 6.0	33.6 / 26.8
MVR6	4.64m ³ /hr	2.54kg/hr	R 3/4"	8.4 / 6.4	6x 4.7 / 4.4	36.6 / 32.8
MVRST	1.75m ³ /hr	1.5 kg/hr	R 1/2"	9.8/ 11.8	9.5 / 9.6	19.3 / 21.4
MVR8	5.16 m ³ /hr	4.2 kg/hr	R 3/4"	5.6 / 5.2 8.4 / 6.4	8x 7.0 / 6.0	70.0 / 59.6

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.

Model Specification

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