

Electric Convection Oven

Offers solid construction as well as solid production. Versatility for cooking many types of food products with set temperatures and cook time 20%-30% lower than regular static ovens.

Available in single unit or double stack option, This 10kW convection oven will give operator many years of continuous, trouble free use!

CP-COE Single
COE and CO-LK



PRODUCT SPECIFICATIONS --

- 3 High power heating elements
Total 10kW, 208V or 240V, 60 Hz, 1 or 3 phase
- Independent doors with full view windows
- Two-speed, 1/2 hp fan motor (1725/1140rpm)
- Porcelain enamel oven interior
- 10 positions interior rack guides, 5 racks
- Dial type electronic thermostat & manual timer control 60 mins
- Temperature range: 150°F-500°F (66°C -260°C)
- Control panel opens downward for easy service
- Two halogen interior lights
- Exterior Stainless steel front sides and top
- Forced "cool down" fan mode

COE Double
COE and CO-SK



MODEL LIST --

Model	Total Watts	Power Supply	Amps 1Phase/3phase	Overall Dimension	Internal Cavity
CP-COE-208	10,000	208V/60Hz	53A/31A	38" x 44.5" x 61.7" 96.5 x 113 x 157 cm	W29" x H19.6" x D22.5" 74 x 50 x 57 cm
CP-COE-240	10,000	240V/60Hz	46A/27A	38" x 44.5" x 61.7" 96.5 x 113 x 157 cm	W29" x H19.6" x D22.5" 74 x 50 x 57 cm

- This appliance is manufactured for commercial installation only, not intended for home use.
- An adequate ventilation system is required for Commercial Cooking Equipment.
- 208V or 240V (North American), or other voltage and Frequency must select before ordering,
- * No plug, hard wired connection by operator.
- Require a 1" clearance at both side and 3" at rear adjacent to combustible construction.
Require a 3" at rear adjacent to non-combustible construction.
- ETL c & us, ETL Sanitation listed

