

## FCOE-240 Single Deck Full Size Electric Convection Oven, 1 phase, 240V



### FEATURES

- Independent doors with full view windows
- Porcelain enamel oven interior
- 11 position interior rack guides
- 5 adjustable oven racks
- Electronic thermostat & manual timer controls
- Temperature range: 150°F to 500°F (66°C to 260°C)
- Control panel opens downward for easy service
- Control panel located on right side
- Interior light
- Exterior: Stainless steel front, sides, and top
- Power and heat indicate light
- Cook and Cool down modes
- Includes a leg and caster kit
- Single Phase (convertible to 3 Phase)
- Cordset not included, must be hardwired by a professional

**CSA**

**CSA sanitation**

**U**SR Brands Group is a US supplier of premium quality commercial cooking, refrigeration and food preparation equipment. Our aim is simple. Produce industry-leading commercial restaurant equipment at reasonable prices, and back it all up with an easy to understand, no nonsense warranty that people can count on.

## TECHNICAL DATA

### DIMENSIONS

Exterior Dimensions	37.99"x 44.17"D x 61.43"H
Interior Dimensions	29.13"L x 21.26"D x 19.69"H
Packaging Dimensions	45"L x 40"D x 34"H
Unit Weight	541 lb.
Shipping Weight	618 lb.

### ELECTRICAL

Voltage/Hertz/Phase/Amps	240v / 60hz / 1 ph / 50 amps
	240v / 60hz / 3 ph / 30 amps
Watts	11kw

### COOKING

Number of Decks	Single
Numbers of Ovens	1
Numbers of Oven Racks	5
Number of Doors	2
Temperature Range	150°F - 500°F
Oven Interior Style	Standard Depth
Oven Size	Full Size

### CONSTRUCTION

Exterior Material	Stainless Steel
Interior Material	Porcelain Enamel
Number of Legs	4
Caster Height	5"

## TECHNICAL DRAWING

MODEL: FCOE-240

MFR MODEL: ENCVE-1-240

