

Project:	Quantity:
Model #:	Approval:

For Commercial Use Only

FCOE-208 Single Deck Full Size Electric Convection Oven, 3 phase, 208V



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
- 3 Phase (convertible to Single Phase)
- Cordset not included, must be hardwired by a professional

CSA
CSA sanitation

USR 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.

Project:	Quantity:
Model #:	Approval:

For Commercial Use Only

TECHNICAL DATA

DIMENSIONS

Exterior Dimensions	37.99"x" L 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	208v / 60hz / 3 ph / 34 amps
	208v / 60hz / 1 ph / 54 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-208

MFR MODEL: ENCVE-3-208

