

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.

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

