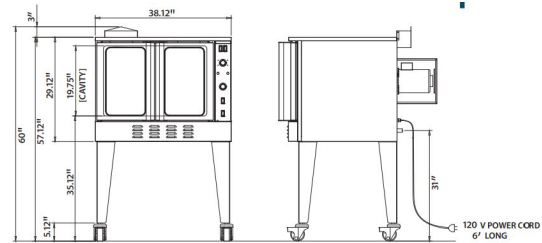
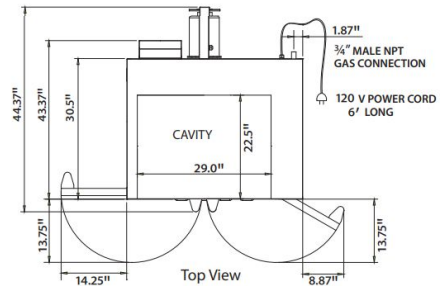


CP-COG Series CP-COG-208

Commercial Convection Ovens



Temperature Range

BTUs

Dimensions - HxWxD mm / in

150°F - 500°F

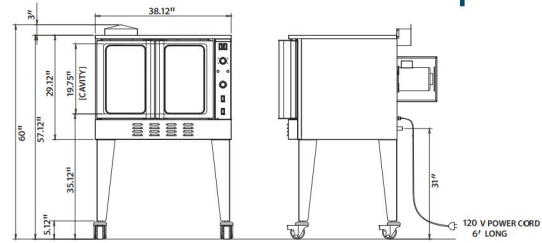
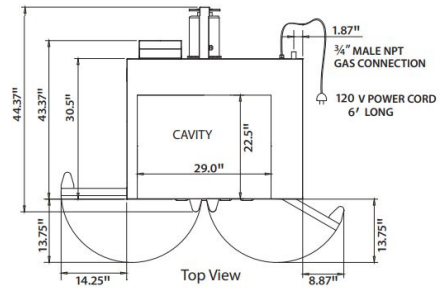
54,000

1520 / 60"
1130 / 44 ½"
970 / 38 ½"

- Three (3) inshot burners - 18,000 BTU each
- 54,000 BTU total
- Standard (NG) with (LP) conversion kit included
- Independent doors with full view windows
- 2-speed, 1/2 hp fan motor (1725, 1140 rpm)
- Porcelain enamel oven interior
- 10 position interior rack guides
- 5 nickel plated oven racks
- Electronic ignition (Fenwal)
- 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 - away from burners
- Two Halogen interior lights
- Exterior: Stainless steel front, sides, and top,
- Oven Ready light
- Forced "cool down" fan mode
- 1 year parts & labor warranty

CP-COG Series CP-COE-208

Commercial Convection Ovens



Temperature Range

Watts

Dimensions - HxWxD mm / in

150°F - 500°F

10,000

1520 / 60"

970 / 38 1/4"

1130 / 42"

- Full size electric convection oven
- 10 kW of heating power
- Order for 208 or 240 volt installation, supports single or 3 phase incoming power
- Independent glass window doors
- 2-speed, 1/2 HP fan motor (1725, 1140 RPM)
- Forced "cool down" fan mode
- Porcelain enamel oven interior
- Electronic thermostat (FAST) & manual timer control
- Temperature range: 150° - 500°F (66° - 260°C)
- Stainless steel front, sides, and top exterior
- Control panel located on right side, pull down drawer, away from burners
- 2 halogen interior lights, easy to service
- 5 nickel plated rack, 10 rack positions
- Single oven - leg kit including 430 s/s pressure blasted surface, 4" casters w/ brake & 2" adjustable bullet feet (Ordered Separately)
- Double oven - stacking kit w/ 5" casters (Ordered Separately)