

Cookline CV100-DBL-208 Double Deck Full Size Electric Convection Oven - 208V



FEATURES

- Independent doors with full view windows
- Porcelain enamel oven interior
- 11 position interior rack guides per oven
- 6 adjustable oven racks
- Electronic thermostat & manual timer controls
- Temperature range: 150°F to 550°F
- 1/2 HP fan motor
- Control panel located on right side
- Interior lights
- Stainless steel front
- Power and heat indicate light
- Cook and Cool down modes
- Includes stacking kit and casters
- 3 Phase (convertible to Single Phase)
- Cordset not included, must be hardwired by a professional

- ETL US & Canada
- ETL Sanitation
- Certified to NSF Standards



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.

For Commercial Use Only

TECHNICAL DATA

DIMENSIONS

Exterior Dimensions	38.11"L x 40.59"D x 63.21"H
Interior Dimensions	29"L x 21.5"D x 20"H
Packaging Dimensions	43.3"L x 46.45"D x 82"H
Unit Weight	770 lbs
Shipping Weight	962 lbs

ELECTRICAL

Voltage/Hertz/Phase/Amps	208v / 60hz / 3 ph / 24.98 amps
	208v / 60hz / 1 ph / 43.27 amps
Watts (per Cavity)	9kw

COOKING

Number of Decks	Double
Numbers of Ovens	2
Numbers of Oven Racks	6
Number of Doors	4
Temperature Range	150°F - 550°F
Oven Size	Full Size

CONSTRUCTION

Exterior Material	Stainless Steel
Interior Material	Porcelain Enamel
Number of Casters	4 (2 wth brakes, 2 without)

TECHNICAL DRAWING

MODEL: CV100-208

MFR MODEL: HECO-9KW

