

Project:	Quantity:
Model #:	Approval:

For Commercial Use Only

Cookline CV100-DBL-240 Double Deck Full Size Electric Convection Oven - 240V



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
- Single Phase (convertible to 3 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.

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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	240v / 60hz / 1 ph / 45.83 amps
	240v / 60hz / 3 ph / 26.46 amps
Watts (per Cavity)	11 kw

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: CV100-240

MFR MODEL: HECO-11KW

