

Project:	Quantity:
Model #:	Approval:

For Commercial Use Only

CV100-DBL Double Deck Full Size Natural Gas Convection Oven - 120,000 BTU



FEATURES

- Double deck full-size oven
- Stainless steel front
- 4 Burners per compartment, each 15,000 BTU/hr
- Temperature adjustable from 150°F to 550°F
- Porcelainized interior, easy to clean
- Dual pane thermal glass windows
- 60-minute electric timer with bell
- 1/2 HP fan motor with dual-speed control
- 11-position rack guides per compartment
- 6 heavy duty chrome plated racks
- Cooling down function
- Interior chamber light
- Double stacking design to optimize kitchen space
- Automatic ignition system for gas safety operation
- Micro switch for complete shut off once door is opened
- 3/4" NPT rear gas connection

- 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 41.65"D x 67.83"H
Interior Dimensions	29"L x 21.5"D x 20"H
Packaging Dimensions	42.13"H x 45.7"H x 80"H
Unit Weight	994 lbs
Shipping Weight	1118 lbs

ELECTRICAL

Voltage	120
Hertz	60
Phase	1
Amps	5.9
Horsepower	1/2
Plug Type	NEMA 5-15P
Power Cord Length	59"

COOKING

Numbers of Burners	4 (per oven)
Burner BTU	15,000
Number of Decks	Single
Numbers of Ovens	2
Numbers of Oven Racks	3 (per oven)
Number of Doors	2 (per oven)
Temperature Range	150°F - 550°F
Oven Size	Full Size
Total BTU	120,000
Control Type	Manual
Gas Inlet Size	3/4"
Gas Type	Natural Gas

CONSTRUCTION

Exterior Material	Stainless Steel
Interior Material	Porcelainized
Number of Casters	4

TECHNICAL DRAWING

MODEL: CV100

MFR MODEL: HRCO-60K

