

Project:	Quantity:
Model #:	Approval:

*For Commercial Use Only*

## HCVE-32-240 23" Commercial Half Size Countertop Convection Oven with Steam Injection, 220V



### FEATURES

- 2.3 cu. ft. capacity
- Stainless steel structure
- 150F to 550F temperature range
- 120 minutes timer in 10-minute increments
- Advanced air flow design for even baking
- Timing and heating indicators
- Holds up to (4) 1/2 size sheet pans
- 4 shelves included
- Cool-touch double pane glass door
- Stainless steel handle
- Steam injection system and broil option
- 3/4" water connection

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



**U**SR 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	23"L x 22.5"D x 20"H
Oven Dimensions	18.5"L x 16"D x 14"H
Packaging Dimensions	25.6"L x 25.6"D x 23"H
Net Volume	2.3 cu. ft.
Unit Weight	60 lb.
Shipping Weight	68 lb.

### ELECTRICAL

Voltage	208/240
Hertz	60
Phase	1
Amps	11.7
Kilowatts	2.1 - 2.8
Plug Type	NEMA 6-20P

### COOKING

Temperature Range	150°F to 500°F
Timer Range	120 Minutes
Oven Style	Half Size
Max. Oven Temperature	550°F
Power Type	Electric

### CONSTRUCTION

Exterior Material	Stainless Steel
Chamber Material	Stainless Steel
Number of Racks	4

## TECHNICAL DRAWING

MODEL: HCVE-32-240

MFR MODEL: FD-66G

