___ Project: _____

EQUIPMENT

Qty: _____ Date: _____ Approval: _____

Avantco CO-28M Half Size Countertop Convection Oven, 2.3 cu. ft. -208/240V, 2100/2800W

Item #177CO28M







Technical Data

Width23 InchesDepth22 1/2 InchesHeight20 InchesPower Cord Length71 InchesInterior Width18 1/2 Inches	
Height 20 Inches Power Cord Length 71 Inches	
Power Cord Length 71 Inches	
Interior Width 18 1/2 Inches	
Interior Depth 16 Inches	
Interior Height 14 Inches	
Voltage 208/240 Volts	
Capacity 2.3 cu. ft.	
Control Type Dial	

Features

- Half size interior holds up to (4) 1/2 size sheet pans and has extra spacing between racks for talle
- Fully adjustable heat settings from 150-550 degrees Fahrenheit to cook a variety of dishes and foods
- Cool-touch dual pane glass door .
- Durable stainless steel construction and 4" stainless steel feet for improved airflow and easy clean
- Ideal for light-volume baking; 208/240V, 2100/2800W, 2.3 cu. ft.

Certifications





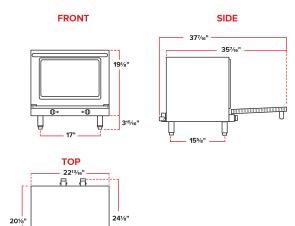


Avantco Equipment

Wattage	2.1 Kilowatts 2.8 Kilowatts 2100 Watts 2800 Watts
Door Type	Glass
Hinge Location	Bottom
Installation Type	Countertop
Number of Controls	2 Controls
Number of Doors	1 Doors
Number of Shelves	4 Shelves
Oven Interior Style	Standard Depth
Oven Shelf Spacing	2 3/4 Inches
Power Type	Electric
Rack Capacity	4
Size	Half Size
Temperature Range	150 - 550 Degrees F
Temperature Settings	Adjustable

Plan View

Technical Data



177CO28M



Notes & Details

Cost-effective and versatile, this Avantco CO-28M countertop convection oven is great for supplemental baking, lowvolume baking, and medium-volume reheating at coffee shops, kiosks, churches, and schools. Its half size cavity can handle up to (4) half size 13" x 18" sheet pans while its compact design is great for small footprint and countertop needs with a recommended approximate usage of 4 hours per day, 5 days per week. Note: this unit is not intended for high-volume, high-temperature, or delicate baking requirements. Please see operation manual.

Powered by 2,100/2,800W, the unit features two dial controls to adjust the temperature between 150 and 550 degrees Fahrenheit, along with a 120-minute audible timer to help you keep track of your culinary creations. Please note, the timer does not control cooking. Each dial is accompanied by an indicator light too, which alerts the user to when each function is in operation. As the oven produces heat, dual convection fans work to spread the heat evenly around the cavity to ensure efficient and thorough cooking or baking. This oven includes a master on/off switch, which allows the user to turn off the unit without changing the temperature dial control.

Because the window in the door is tempered dual-pane glass, it allows employees to easily keep an eye on food while it's cooking. The door's improved hinge design is built to last through thousands of openings and closings. This, along with the full border gasket, helps seal-in heat and reduce risk of injury. Plus, the door's full-length, cool-touch handle provides easy oven access. Inside, the oven features a set of 4 wire shelves, which are adjustable to best accommodate your ever-changing tasks. Shelves can even be added and removed to accommodate multiple sheet pans or a single roast pan.

Made with a stainless steel interior, the oven cavity won't corrode or rust, even with the accidental spill or leak. The exterior of the oven, also made of stainless steel, provides overall durability for coffee shops and kiosks. To abide by food safety guidelines, the unit is equipped with 4" stainless steel legs, which raise the oven off of the countertop surface below for improved airflow and easy cleaning. A 208/240V electrical connection is required for operation.

A WARNING: This product can expose you to chemicals including lead, which are known to the State of California to cause cancer and birth defects or other reproductive harm. For more information, go to www.p65warnings.ca.gov.