

Cooking Performance Group FEC-100-C Single Deck
Standard Depth Full Size Electric Convection Oven -
208V, 3 Phase, 11 kW



Approval: _____ Date: _____

- Includes cook and cool down modes and a temperature range of 150 to 500 degrees Fahrenheit
- Two-speed fan evenly disperses heat throughout cavity for cooking efficiency
- Full size cavity houses 3 adjustable wire shelves
- Independent glass doors with Bakelite handles; porcelain interior sides and floor for easy cleaning
- 208V, 3 phase, 11 kW

Width	38 1/8 Inches
Depth	41 1/2 Inches
Height	54 1/8 Inches
Interior Width	29 Inches
Interior Depth	22 1/4 Inches
Interior Height	20 Inches
Amps	32 Amps
Phase	3 Phase
Voltage	208 Volts
Wattage	11 Kilowatts

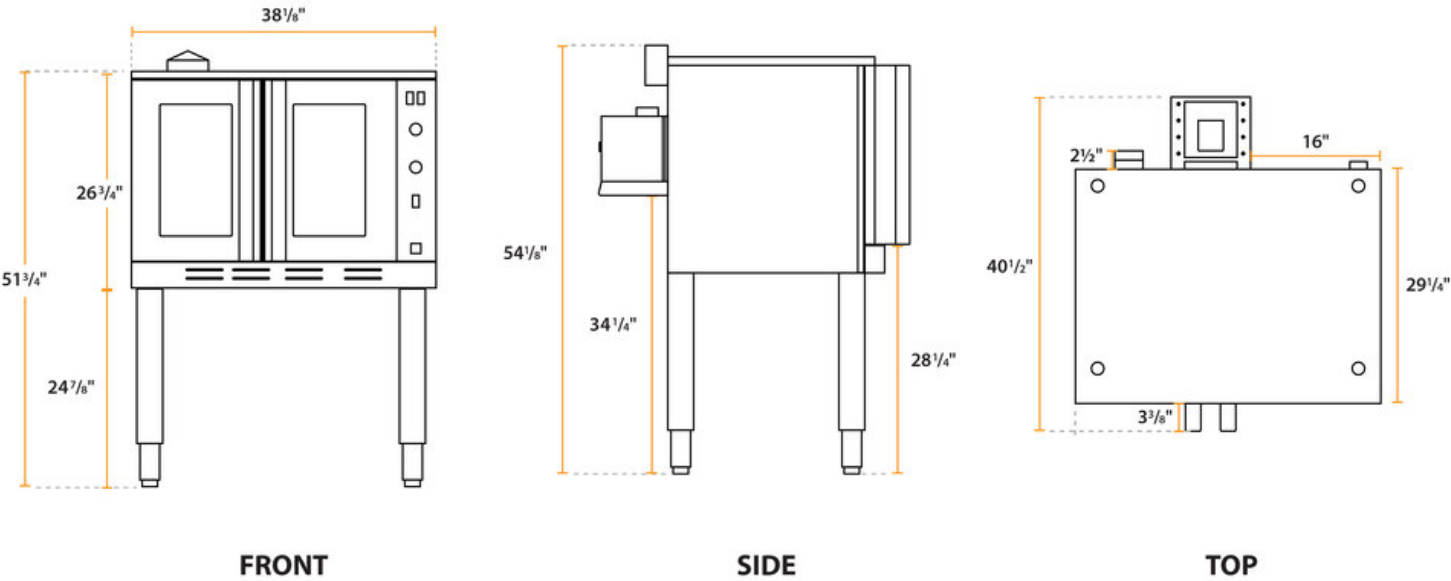
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Technical Data

Control Type	Dials / Buttons
Door Type	Glass
Installation Type	Freestanding
Maximum Temperature	500 Degrees F
Number of Decks	Single
Number of Doors	2 Doors
Number of Racks	3 Racks
Oven Interior Style	Standard Depth
Pan Type	Full Size Food Pans Full Size Sheet Pans
Plug Type	Hardwire
Power Type	Electric
Size	Full Size
Temperature Range	150 - 500 Degrees F

Plan View



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Notes & Details

Perfect for virtually all cooking and baking applications, this Cooking Performance Group FEC-100-C single deck full size electric convection oven is an invaluable asset to any commercial kitchen. It features a temperature range of 150 to 500 degrees Fahrenheit and is powered by a 11 kW heater and built-in convection fan. The fan circulates the heat throughout the cooking chamber for even distribution. The fan is also adjustable between 2 modes, cook and cool down, and 2 speeds, high and low. This gives you control over the oven's functioning so that it's always operating in the best manner for your tried-and-true or experimental recipes!

The interior of the oven is made with porcelain sides and floor for easy cleaning. It also includes 3 adjustable wire racks, which can be moved into 11 different positions to best suit your menu. Two independent glass doors feature Bakelite handles to provide comfortable heat resistance and to provide visibility while closed. This gives you the ability to check on dishes without releasing hot air and reducing the chamber temperature. This particular oven requires a 208V, 3 phase electrical connection for operation.

⚠ 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.