

Cooking Performance Group FEC-200-BK Double Deck Standard Depth Full Size Electric Convection Oven - 208V, 1 Phase, 11 kW



Approval: \_\_\_\_\_ Date: \_\_\_\_\_

|                 |               |
|-----------------|---------------|
| Width           | 38 Inches     |
| Depth           | 41 1/2 Inches |
| Height          | 63 1/2 Inches |
| Interior Width  | 29 Inches     |
| Interior Depth  | 22 1/4 Inches |
| Interior Height | 20 Inches     |
| Amps            | 53 Amps       |
| Hertz           | 60 Hz         |
| Phase           | 1 Phase       |
| Voltage         | 208 Volts     |

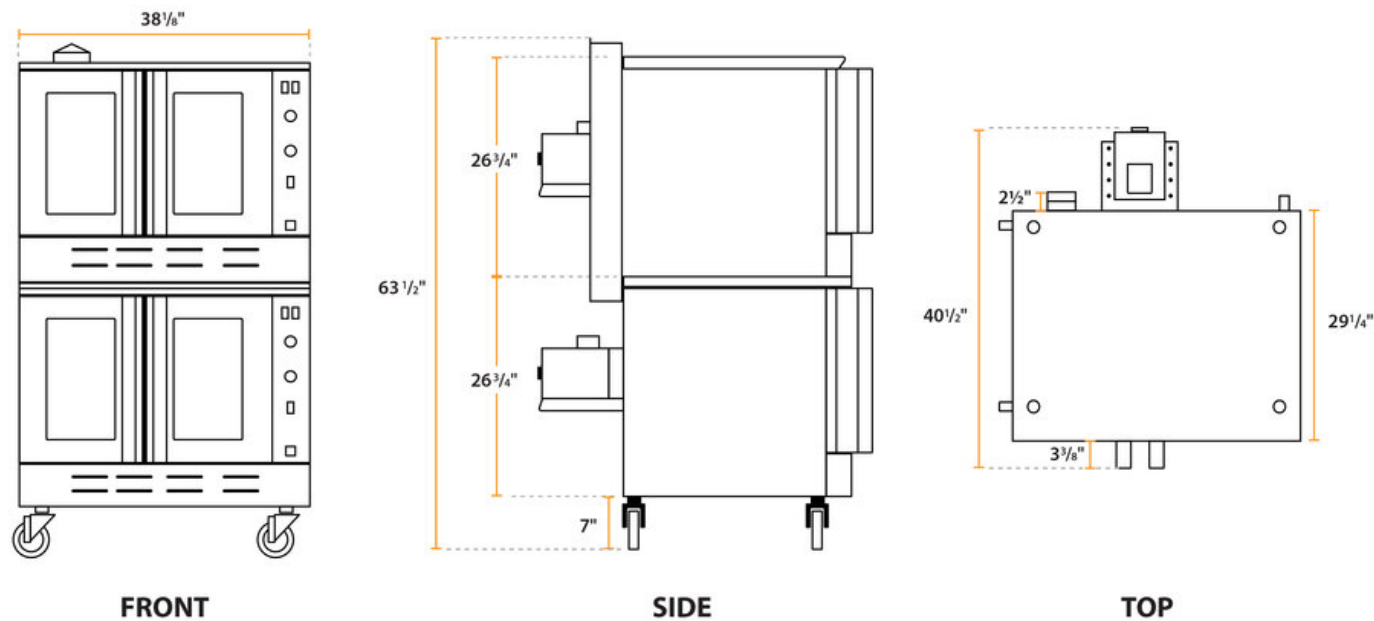
Cooking Performance Group FEC-200-BK Double  
Deck Standard Depth Full Size Electric Convection  
Oven - 208V, 1 Phase, 11 kW



Technical Data

|                      |                     |
|----------------------|---------------------|
| Wattage              | 22 Kilowatts        |
| Amps per Cavity      | 53 Amps             |
| Control Type         | Dial                |
| Door Type            | Glass               |
| Installation Type    | Freestanding        |
| Maximum Temperature  | 500 Degrees F       |
| Number of Chambers   | 2 Chambers          |
| Number of Decks      | Double              |
| Number of Doors      | 4 Doors             |
| Number of Racks      | 6 Racks             |
| Oven Interior Style  | Standard Depth      |
| Plug Type            | Hardwire            |
| Power Type           | Electric            |
| Size                 | Full Size           |
| Temperature Range    | 150 - 500 Degrees F |
| Wattage (per Cavity) | 11 kW               |

Plan View



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### Notes & Details

Perfect for virtually all cooking and baking applications, this Cooking Performance Group FEC-200-BK double deck full size electric convection oven is a valuable asset to any commercial kitchen. This unit offers 2 full size oven chambers that each comes with 3 adjustable wire racks, and with 11 sets of slides along the interior side walls you can easily adjust the position to accommodate different product sizes and get optimal airflow.

The heater in each oven lets it operate at temperatures ranging from 150 to 500 degrees Fahrenheit, and separate thermostats let you set each chamber independently. Each oven chamber also comes with a 2-speed fan that lets you switch between high and low speeds to accommodate many different types of foods, and they also feature "cook" and "cool" modes too.

A 60 minute timer on each oven helps you keep track of foods' progress while you multi-task in the prep or storage areas of your kitchen. Each chamber is also outfitted with 2 independent glass doors, which let you check on dishes without releasing hot air and reducing the chamber temperature. Just flip on the light controlled on the exterior control panel of each oven to see what's cooking! The exterior is built with stainless steel to offer maximum durability, while the interior floors and sides of the oven chambers porcelain to make cleaning fast and easy. This oven package requires a 208V, 1 phase electrical connection and must be hard-wired, a cord and plug are not included.

**⚠ 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](http://www.p65warnings.ca.gov).