

Cooking Performance Group ICOE-32-K2B Double Stacked Countertop Impinger Electric Conveyor Oven with 32" Belts - 208V, 1 Phase, 6700W



Certifications



Item #: 351ICOE32K2B Qty: _____

Project: _____

Approval: _____ Date: _____

Features

- Integrated air impingement technology allows for rapid heating, cooking, baking, and crisping
- Durable, easy-to-clean stainless steel exterior
- User-friendly programmable touchscreen controls ensure consistent results
- Temperature adjustable up to 570 degrees Fahrenheit; cool down safety feature
- Two efficient units maximize your kitchen output potential
- Note: only the oven holds the ETL certification

Technical Data

Width	31 3/4 Inches
Depth	32 1/2 Inches
Height	32 7/16 Inches
Belt Length	32 Inches
Cooking Chamber Length	20 Inches Compact
Belt Width	17 Inches Standard
Opening Height	3 Inches
Hertz	60 Hz

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Technical Data

Phase	1 Phase
Voltage	208 Volts
Wattage	6700 Watts
Application	Entry Level Ovens
Control Type	Touchscreen
Exterior Material	Stainless Steel
Features	Adjustable Legs Programmable
Heating Source	Impinged Convection Only
Heating Style	Impingement
Installation Type	Countertop
Maximum Temperature	570 Degrees F
Number of Chambers	2 Chambers
Pizza Size	16 Inches
Plug Type	Hardwire
Power Type	Electric
Stackable Models	Double Stacked
Type	Conveyor Ovens

Notes & Details

Maximize your kitchen efficiency with this Cooking Performance Group ICOE-32-K2-B double stacked countertop impinger electric conveyor oven with 32" belts. Built with efficient air impingement technology, this unit offers extremely fast cook times. It can be used to rapidly heat, cook, bake, and crisp a large variety of food. Not only will this oven maximize your output and increase productivity, but it will also save you money on the bottom line by reducing labor and ensuring cooking consistency. For optimal efficiency these two ovens are stacked on top of one another, giving you twice as much opportunity to significantly speed up your operations.

Each of these ovens boast a removable 32" stainless steel conveyor belt with a 20" baking chamber. This belt offers plenty of space to prep sandwiches, appetizers, or pizzas. The belt also features a reverse function, allowing you to continue cooking food without removing it from the conveyor! This model includes a 5" enhanced programmable touchscreen to easily adjust the cooking times and settings. This programmable feature ensures you get consistent results regardless of who is operating the oven, which also reduces labor costs. The temperature can be adjusted up to 570 degrees Fahrenheit to meet your specific needs. Additionally, each oven has a high temperature safety feature to shut off the unit if it ever reaches unsafe temperatures. The ample 3" opening size of each oven accommodates a variety of food items such as pizzas, vegetables, and even desserts.

This unit has a durable, easy-to-clean stainless steel exterior. Complete with (4) 4" adjustable, heavy-duty legs, this double stacked oven is built to comply with safety standards for countertop equipment. Each oven requires a 208V, 1 phase electrical connection for operation and comes ready to be hardwired. These conveyor ovens are not certified for ventless operation and must be operated under a commercial hood (sold separately).

⚠ 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.