

Convection Ovens



Flex Your Cooking Muscle

Dual independent glass doors provide optimal visibility when shut, helping to keep the chamber temperature stable.

Bakelite door handles are cool to the touch, avoiding user burns.



Full-size cavity ranges in temperature from 150-500 degrees Fahrenheit to bake or hold product.

Legs come with adjustable feet for stability on uneven surfaces or casters for extra mobility.



3 adjustable wire racks can be configured on 11 sets of slides along the interior side walls.

Handy control panel complete with thermostatic controls, built in timer, cook and cool modes, and adjustable fan speeds

Convenient interior light controlled by exterior rocker switch.

Stainless steel construction with porcelain interior floor to withstand regular use in busy commercial kitchens.

Equipped with an automatic ignition system that activates in the event of flameout. To keep users safe, the unit shuts down automatically after 3 failed ignitions.

Convection Ovens



Perfect for Virtually All Cooking & Baking Applications

With multiple configurations, including single deck and double deck models that operate on natural gas, liquid propane, or electricity, Cooking Performance Group convection ovens are an invaluable asset to any commercial kitchen. These ovens provide the versatility your business needs and are perfect for virtually all cooking and baking applications. With adjustable racks and a generous temperature range, these must-have ovens can handle a wide menu of items to keep up with customer demands. Plus, a variety of safety features are programmed in, keeping the oven operating safely and properly for the protection of its mechanics, your staff, and your business. Whether baking cookies or preparing a rack of lamb, you'll be pleased with this Cooking Performance Group oven!

Gas Convection Ovens

351FGC100N/L



1 Standard Convection Oven
Manual Controls
Natural Gas or Liquid Propane

351FGC100DDN/L



1 Deep Depth Convection Oven
Manual Controls
Natural Gas or Liquid Propane

351FGC200NK/LK



2 Standard Convection Oven
Manual Controls
Natural Gas or Liquid Propane

351FGC20DDNK/LK



2 Deep Depth Convection Oven
Manual Controls
Natural Gas or Liquid Propane

Convection Ovens

Electric Convection Ovens

351FEC100B/C/D/E



1 Standard Convection Oven
Manual Controls
Electric 208V 1/3 phase 240V 1/3 phase

351FEC100DDC/D



1 Deep Depth Convection Oven
Manual Controls / Phase Convertible
Electric 208V 3/1 phase or 240V 1/3 phase

351FGC200BK/CK/DK/EK



2 Standard Convection Oven
Manual Controls
Electric 208V 1/3 phase 240V 1/3 phase

351FEC100DDCK/DK



2 Deep Depth Convection Oven
Manual Controls / Phase Convertible
Electric 208V 3/1 phase or 240V 1/3 phase