

Cooking Performance Group FEC-100-DDCK
Deep Depth Double Deck Full Size Electric
Convection Oven - 208V, 3 / 1 Phase, 11 kW



ETL Listed

Approval: _____ Date: _____

- Double stack design includes 2 ovens for optimal space efficiency with stacking kit included
- Each oven features full size cavity that houses 3 adjustable wire racks
- Temperature range from 150 to 500 degrees Fahrenheit per oven
- Independent glass doors; stainless steel exterior
- 208V, 3 phase (field convertible to 1 phase)
- Note: only the oven holds the ETL certification

Width	38 1/8 Inches
Depth	45 13/16 Inches
Height	62 1/8 Inches
Interior Width	29 Inches
Interior Depth	27 7/8 Inches
Interior Height	20 Inches
Hertz	60 Hz
Phase	1 - 3 Phase
Voltage	208 Volts
Wattage	22 Kilowatts

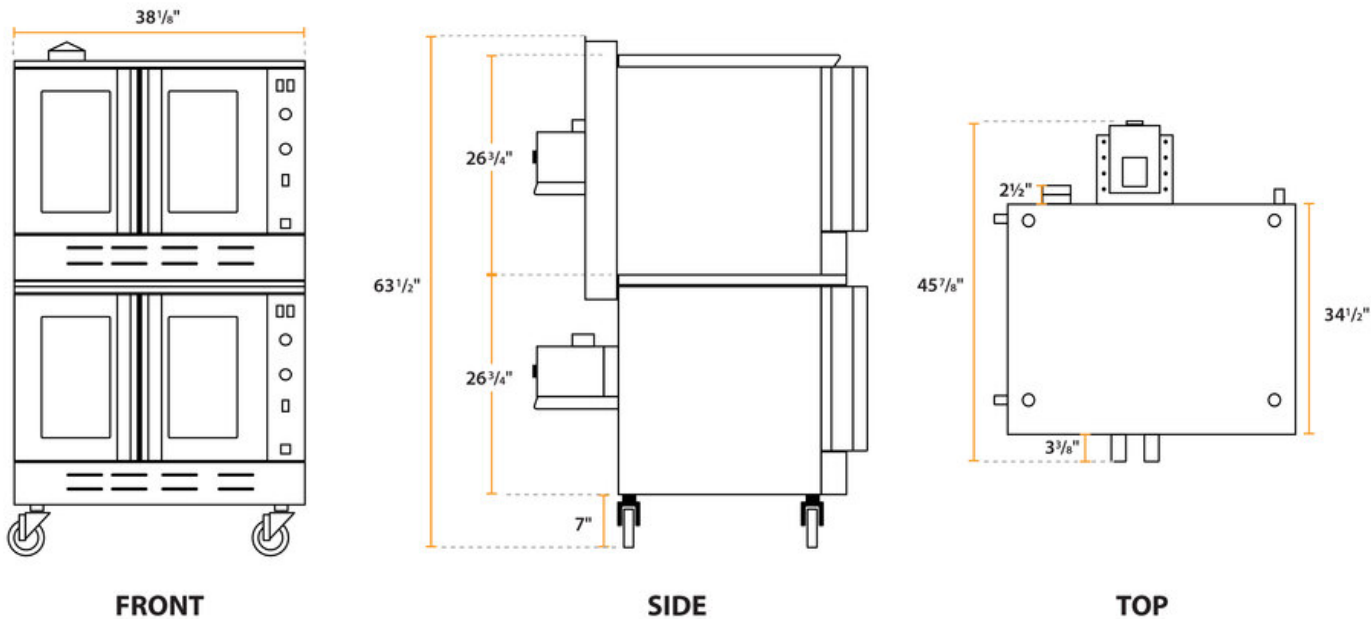
Cooking Performance Group FEC-100-DDCK
Deep Depth Double Deck Full Size Electric
Convection Oven - 208V, 3 / 1 Phase, 11 kW



Technical Data

Amps (Individual)	32 - 53 Amps
Control Type	Dials / Buttons
Door Type	Glass
Features	Field-Convertible (Electrical)
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	Deep Depth
Plug Type	Hardwire
Power Type	Electric
Size	Full Size
Temperature Range	150 - 500 Degrees F
Type	Convection Ovens
Wattage (Individual)	11 Kilowatts

Plan View



Cooking Performance Group FEC-100-DDCK Deep Depth Double Deck Full Size Electric Convection Oven - 208V, 3 / 1 Phase, 11 kW



Notes & Details

This Cooking Performance Group deep depth double deck full size electric convection oven is a valuable asset to any commercial kitchen. Perfect for virtually all cooking and baking applications, this oven boasts a dual deck design with two independent chambers for time and space efficiency. The interior is 27 7/8" deep and can fit a full size sheet pan front-to-back and side-to-side, so there's no need to rotate. It's specially designed for commercial use with multi-speed fans, adjustable racks, and a heavy-duty stainless steel exterior. A built-in timer gives you precise measures for your bake times to ensure that every product is cooked to perfection. Whether used in a bakery, commissary kitchen, or locally-owned diner, this oven is a workhorse that's ready to help you serve up order after order throughout the day!

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. Because the oven chambers are stacked vertically, you get two convenient, space-efficient ovens in the footprint of one! 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.

Two independent glass doors feature Bakelite handles to provide comfortable heat resistance and to provide visibility while closed. Each chamber also lets 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 are porcelain to make cleaning fast and easy. This oven comes ready for 208V, 3 phase (field convertible to 1 phase) electrical connection and must be hardwired. 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.