

**Cooking Performance Group FECD-100-E
Single Deck Standard Depth Full Size Electric
Convection Oven - 240V, 3 Phase, 11.9 kW**



Energy Star Qualified



ETL Listed

Project: _____

- Digital display panel displays the cooking temperature and time
- 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 wire shelves
- 240V, 3 Phase, 11.9 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	30 Amps
Phase	3 Phase
Voltage	240 Volts
Wattage	11.9 Kilowatts

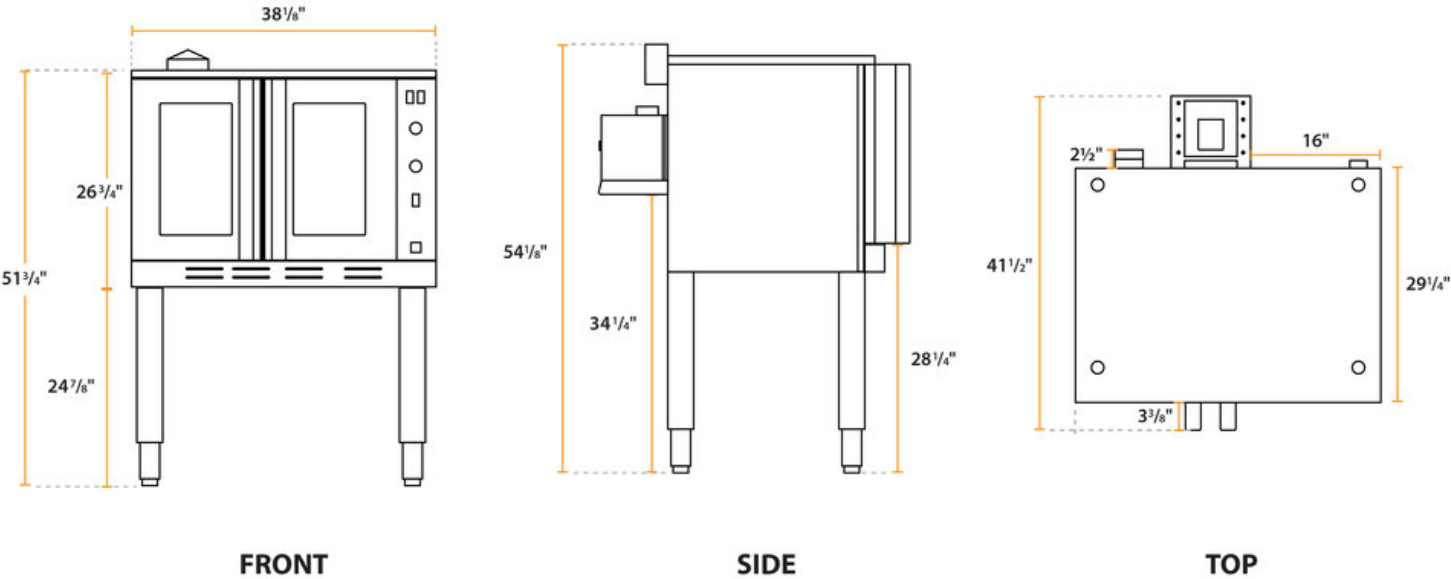
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Technical Data

Control Type	Dials / Buttons
Door Type	Glass
Features	Digital Display Energy Star Qualified
Installation Type	Freestanding
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
Type	Convection Ovens

Plan View



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Notes & Details

This Cooking Performance Group single deck standard depth full size electric convection oven is an invaluable asset to any commercial kitchen. Perfect for virtually all cooking and baking applications, this oven provides the versatility your business needs. From a hearty lasagna to a delicate souffle, the oven can handle a wide menu of items to keep up with customer demands. Its dual-speed fan, adjustable racks, and generous temperature range all make it a must-have in professional food service. Additionally, this convection oven features a digital display panel to display the cooking temperature and time to reduce guesswork.

This oven features a temperature range of 150 to 500 degrees Fahrenheit and is powered by an 11.9 kW heater and a built-in convection fan. This makes the oven great for countless menus and food service operations. This unit allows you to switch the built-in convection fan between 2 modes, cool and cook, 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. A built-in timer gives you precise measures for your bake times to ensure that every product is cooked to perfection.

For long-lasting durability and easy cleaning, the exterior is constructed of sturdy stainless steel, while the interior of the oven is made with porcelain sides and floor. It includes 3 adjustable wire racks, which can be moved into 11 different positions to best suit your menu, and it has 4 adjustable legs. It features high-efficiency heating elements and an electronic thermostat for accurate temperatures and precise cooking. Two independent glass doors feature Bakelite handles to provide comfortable heat resistance and visibility while closed. This gives you the ability to check on dishes without releasing hot air and reducing the chamber temperature. This oven requires a 240V, 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.