

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



Energy Star Qualified



ETL Listed

Intertek

Approval: _____ Date: _____

- Double stack design with 2 ovens for optimal efficiency with stacking kit included
- Digital display panel shows cooking temperature and time
- Cook and cool down modes with temperature range of 150 to 500 degrees Fahrenheit
- Two-speed fan evenly disperses heat throughout cavity for cooking efficiency
- 208V, 1 Phase, 11 kW
- Note: only the oven holds the ETL certification

Width	38 1/8 Inches
Depth	41 1/2 Inches
Height	63 1/4 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

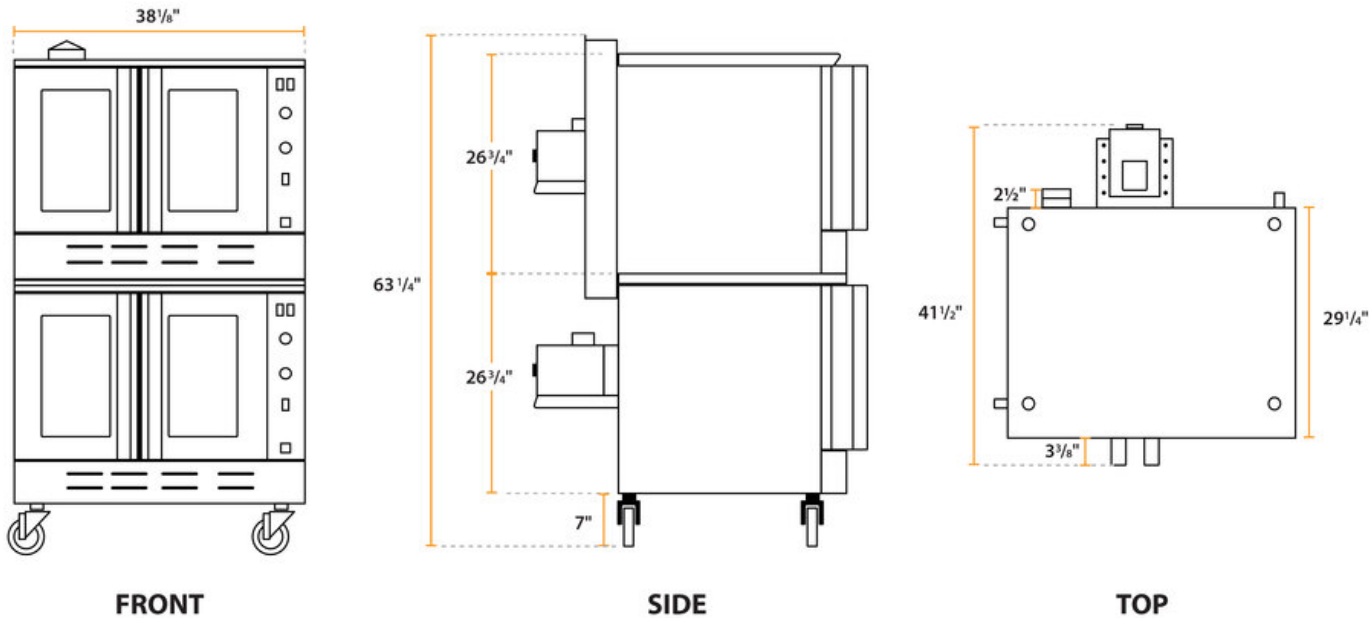
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Technical Data

Wattage	22 Kilowatts
Amps (per Cavity)	53 Amps
Control Type	Dials / Buttons
Door Type	Glass
Features	Digital Display Energy Star Qualified
Installation Type	Freestanding
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

This Cooking Performance Group double 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 soufflé, the oven can handle a wide menu of items to keep up with customer demands. This oven is made with a double stack design with 2 ovens for optimal efficiency and includes a stacking kit. Its dual-speed fans, adjustable racks, and generous temperature range all make it a must-have in professional food service. Additionally, this convection oven features digital display panels 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 kW heater and built-in convection fans. This makes this oven great for countless menus and food service operations. This unit allows you to switch the built-in convection fans between 2 modes, cook and cool down, and 2 speeds, high and low. This gives you control over the ovens' functioning so that they're always operating in the best manner for your tried-and-true or experimental recipes. Built-in 60-minute timers give 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 ovens are made with porcelain sides and floors. This item includes 6 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 electronic thermostats for accurate temperatures and precise cooking. Two independent glass doors (per oven) 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 208V, 1 phase electrical connection for operation.

Kit Includes:

- Convection oven stacking kit (Item 35117046014)
- (2) FECD-100-B 208V, 1 phase electric convection ovens (Item 351FECD100B)

⚠ 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.