

Cooking Performance Group HSIO-H-2 Electric Ventless Stainless Steel Double Deck High-Speed Impingement Oven - 208/240V, 1 Phase, 11,200/14,400W



6-30P

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Approval: _____ Date: _____

- Impinged air, convection, and infrared technology offer accelerated cook times
- Certified ventless design requires no hood for versatile installation
- Durable and sleek stainless steel construction for front-of-house use
- Programmable touchscreen controls and USB compatibility
- Double stack design fits up to 16" pizzas in each chamber

Width	27 11/16 Inches
Depth	31 Inches
Height	26 13/16 Inches
Interior Width	18 1/8 Inches
Interior Depth	17 1/8 Inches
Interior Height	3 5/8 Inches
Hertz	60 Hz
Phase	1 Phase
Voltage	208/240 Volts
Wattage	11200 - 14400 Watts

Cooking Performance Group HSIO-H-2 Electric
Ventless Stainless Steel Double Deck High-
Speed Impingement Oven - 208/240V, 1
Phase, 11,200/14,400W



Technical Data

Application	Maximum Performance Ovens
Capacity	0.65 cu. ft.
Color	Silver
Control Type	Touchscreen
Deck Style	Wire Rack
Door Type	Glass
Exterior Material	Stainless Steel
Features	Fits Quarter Size Pans Programmable Ventless
Heating Source	Impinged Convection & Radiant
Installation Type	Countertop
Number of Decks	2 Decks
Number of Doors	2 Doors
Pizza Size	16 Inches
Plug Type	NEMA 6-30P
Power Type	Electric
Temperature Range	86 - 626 Degrees F
Type	Deck Ovens Pizza Ovens Rapid Cook Ovens Speed Pizza Ovens

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Notes & Details

Experience top-of-the-line pizza cooking performance with the Cooking Performance Group electric ventless high-speed impingement oven! This innovative oven features a combination of impinged air, convection, and infrared technologies that deliver faster cooking times, ensuring that your pizzas are made to perfection in record time. Its certified ventless design eliminates the need for a commercial hood, providing you with versatile installation options that cater to your unique kitchen layout. With a sleek stainless steel construction and compact footprint, this oven is not only built for heavy-duty use but is also visually appealing, making it suitable for front-of-house use in restaurants, pizzerias, bakeries, and cafes!

Equipped with programmable touchscreens for custom recipes, this double deck high-speed impingement oven offers convenience and ease of use for busy commercial kitchens. Each oven can store up to 1,024 different recipes with up to 8 steps each, divided into 16 groups, ensuring maximum efficiency in your kitchen. This programmability also helps with labor savings, as the simple controls make it easier to train new employees! Plus, since this unit has USB compatibility, recipes and settings can be transferred via USB drive for quick and easy programming across multiple units. This unit includes (2) aluminum paddles, (2) cleaning paddles, (4) 16" round pizza screens, and (4) 4" removable bullet feet to help you get started right away.

This oven boasts exceptional cooking capabilities, featuring an adjustable temperature range from 86 to 626 degrees Fahrenheit to accommodate a variety of recipes. With its insulated design, double glass doors, and chamber illumination, this impingement oven provides exceptional heat retention and visibility while baking. Its double stack design features two chambers that can each accommodate up to 16" pizzas to save valuable counter space, making it ideal for busy pizzerias. The ovens also have removable catalytic converters for convenient cleaning. Experience the cutting-edge technology and superior performance of this Cooking Performance Group impingement oven today! This unit requires a 208V or 240V 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.