

**Cooking Performance Group ICOE-32-K2B  
Double Stacked Countertop Impinger Electric  
Conveyor Oven with 32" Belts - 208V, 1 Phase,  
6700W**



ETL Listed

Approval: \_\_\_\_\_ Date: \_\_\_\_\_

- Integrated air impingement technology allows for rapid heating, cooking, baking, and crisping
- Durable, easy-to-clean stainless steel exterior
- User-friendly programmable touchscreen controls ensure consistent results
- Temperature adjustable up to 570 degrees Fahrenheit; cool down safety feature
- Two efficient units maximize your kitchen output potential
- Note: only the oven holds the ETL certification

|                        |                       |
|------------------------|-----------------------|
| Width                  | 31 3/4 Inches         |
| Depth                  | 32 1/2 Inches         |
| Height                 | 32 7/16 Inches        |
| Belt Length            | 32 Inches             |
| Cooking Chamber Length | 20 Inches<br>Compact  |
| Belt Width             | 17 Inches<br>Standard |
| Opening Height         | 3 Inches              |
| Hertz                  | 60 Hz                 |

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## Technical Data

|                     |                                 |
|---------------------|---------------------------------|
| Phase               | 1 Phase                         |
| Voltage             | 208 Volts                       |
| Wattage             | 6700 Watts                      |
| Application         | Entry Level Ovens               |
| Control Type        | Touchscreen                     |
| Exterior Material   | Stainless Steel                 |
| Features            | Adjustable Legs<br>Programmable |
| Heating Source      | Impinged Convection Only        |
| Heating Style       | Impingement                     |
| Installation Type   | Countertop                      |
| Maximum Temperature | 570 Degrees F                   |
| Number of Chambers  | 2 Chambers                      |
| Pizza Size          | 16 Inches                       |
| Plug Type           | Hardwire                        |
| Power Type          | Electric                        |
| Stackable Models    | Double Stacked                  |
| Type                | Conveyor Ovens                  |

## Notes & Details

Maximize your kitchen efficiency with this Cooking Performance Group ICOE-32-K2-B double stacked countertop impinger electric conveyor oven with 32" belts. Built with efficient air impingement technology, this unit offers extremely fast cook times. It can be used to rapidly heat, cook, bake, and crisp a large variety of food. Not only will this oven maximize your output and increase productivity, but it will also save you money on the bottom line by reducing labor and ensuring cooking consistency. For optimal efficiency these two ovens are stacked on top of one another, giving you twice as much opportunity to significantly speed up your operations.

Each of these ovens boast a removable 32" stainless steel conveyor belt with a 20" baking chamber. This belt offers plenty of space to prep sandwiches, appetizers, or pizzas. The belt also features a reverse function, allowing you to continue cooking food without removing it from the conveyor! This model includes a 5" enhanced programmable touchscreen to easily adjust the cooking times and settings. This programmable feature ensures you get consistent results regardless of who is operating the oven, which also reduces labor costs. The temperature can be adjusted up to 570 degrees Fahrenheit to meet your specific needs. Additionally, each oven has a high temperature safety feature to shut off the unit if it ever reaches unsafe temperatures. The ample 3" opening size of each oven accommodates a variety of food items such as pizzas, vegetables, and even desserts.

This unit has a durable, easy-to-clean stainless steel exterior. Complete with (4) 4" adjustable, heavy-duty legs, this double stacked oven is built to comply with safety standards for countertop equipment. Each oven requires a 208V, 1 phase electrical connection for operation and comes ready to be hardwired. These conveyor ovens are not certified for ventless operation and must be operated under a commercial hood (sold separately).

**⚠ 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](http://www.p65warnings.ca.gov).