

**Cooking Performance Group OCB210I 10 Pan
Full Size Electric Combi Oven with Manual
Controls - 208/240V, 3 Phase**



3/4"

 $\frac{3}{4}"$ 

Intertek

 ETL Listed

Approval: _____ Date: _____

- Holds up to 10 full size sheet pans or 20 full size steam table pans
- Easy-to-use manual analog controls
- Triple-pane glass door with LED door light
- Maximum cooking temperature of 536 degrees Fahrenheit
- Boilerless direct steam injection with reversible fan

Exterior Width	37 13/16 Inches
Interior Width	26 Inches
Exterior Depth	44 5/8 Inches
Interior Depth	27 1/2 Inches
Exterior Height	50 3/16 Inches
Interior Height	37 5/16 Inches
Amps	47 Amps
Hertz	60 Hz
Phase	3 Phase
Voltage	208/240 Volts

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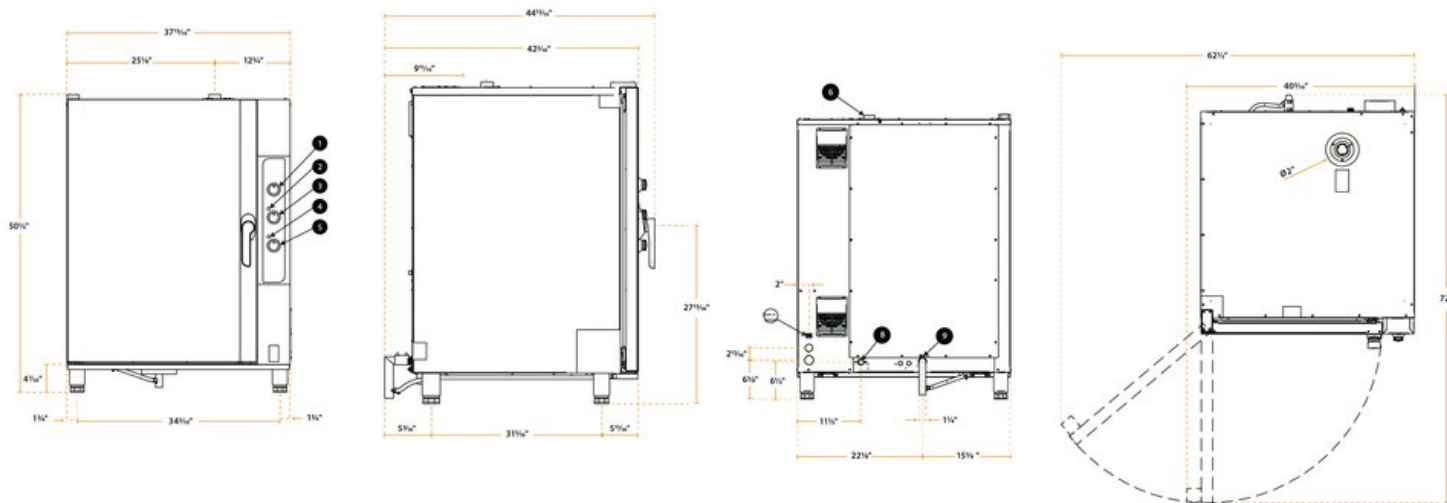
Technical Data

Wattage	18000 Watts
Control Type	Dials / Buttons
Door Type	Glass
Features	Adjustable Feet LED Lighting With Hose
Full Size Food Pan Capacity	20 Pans
Full Size Sheet Pan Capacity	10 Pans
Maximum Temperature	536 Degrees F
Number of Decks	1 Decks
Number of Doors	1 Doors
Number of Racks	6 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
Steam Source	Boilerless
Type	Combi Ovens
Water Inlet Size	3/4 Inches

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Plan View



Notes & Details

Maximize your kitchen's efficiency with this Cooking Performance Group electric combi oven. This versatile oven is capable of holding up to 10 full size sheet pans or 20 full size steam table pans, making it an essential tool for any busy commercial kitchen. With a maximum tray load of 20 lb., it's perfect for high-volume kitchens that demand efficiency and reliability. Its easy-to-use manual analog controls simplify the cooking process. These controls feature a timer, temperature selector, and steam selector for simple cooking control.

The energy-efficient triple-pane glass door offers optimal insulation, while the durable type 304 stainless steel ensures reliable use. Plus, it has a convenient right-side handle and an LED door light that allows users to easily monitor the progress of dishes. With a maximum cooking temperature of 536 degrees Fahrenheit, this combi oven does the work of a convection oven and steamer combined and is perfect for baking, roasting, steaming, and grilling! Designed for daily use, this oven has a water consumption of only 5.9 gallons per hour.

The boilerless direct steam injection system with reversible fans ensures even cooking and consistent results every time by circulating air and moisture throughout the entire cavity! Its three-section heating elements work together to maintain the ideal cooking environment. Plus, the built-in spray hose allows for easy cleaning at the end of the work day! Additionally, this combi oven features 4"-7" adjustable feet for easy installation and leveling. Upgrade your kitchen with this Cooking Performance Group combi oven and experience the benefits of professional-grade cooking equipment! This hardwired unit requires a 208/240V 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.