

Commercial Convection Oven

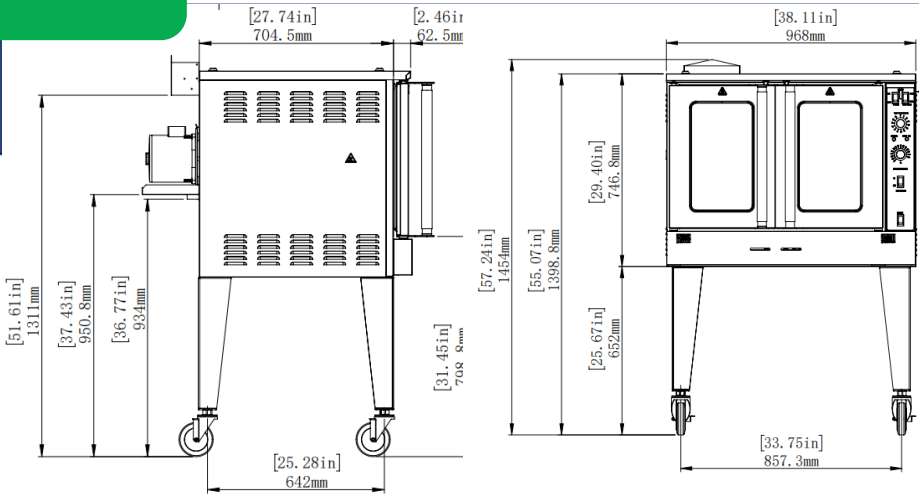
PCO-1-NG

Designed for performance

- ETL approved.
- Imported Gas valve/Ignition module **CSA certificate**
- Atmospheric burner with adjustable throttle
- Imported thermostat and mechanical timer
- Oven cavity is enamel coated for easier daily cleaning.
- **Upgrade Anti-scalding design with Bakelite handle** for USER SAFETY
- The **new hot air duct design** provide a better, faster **uniform**.
- Easy to operate.
- 4 stainless steel burners produce 15,000 BTUs each
- Oven cavity dimensions: 29"W x21.5" D x20" H
- **Improved hot air duct design** to achieve a perfect balance of performance and energy savings
- **Enamel coating for easy cleaning**
- **5 oven racks included**
- **Oven rack dimensions: 28"x20.6"**



ETL US & Canada
This item meets the electrical & gas product safety standards imposed by the ETL, a division of the Intertek Group, for use in the United States and Canada.



Dimension	Width	Depth	Height	Furnace	Grill net	Height per layer
	38.11'	41.7"	57.2"	29"x21.5"x20"	28"x20.6"	1.63"
	968mm	1059mm	1452mm			
Setting	Temp.		Timer	Wind speed	Low Speed	High Speed
	150~500°F:65°Cto 260C		0~60mins	2 stage	1120rpm	1710rpm
Gas	Gas Type	Gas pressure	Consumption	Burner	Power	Ignition
	LPG	10"W.C	1.578m³/h	4	60000Btu/h	Automatic
	NG	4"W.C	0.68m³/h	4	60000Btu/h	Automatic
Electric	Power	Voltage	HZ	Light	Motor	
	750W	120V/220V	50/60HZ	High temp.resistance		
Packing	Shipping packing		N.W.	G.W.	Cartons size	Woodcase size
	Carton+plywood frame		230KG	258KG	1000x1080x810mm	1160*1070*960mm