



Gas Regulator Included

# COMMERCIAL GAS CONVECTION OVEN



Model	#Ovens	Gas
CO-1-N	1	N
CO-1-P	1	P

## STANDARD FEATURES

### Construction

- All stainless steel construction
- Double pane thermal glass windows on doors
- Steel legs with adjustable bullet feet
- Doors have an interlock switch that automatically turns the fan and burners off when open
- 3/4" rear NPT gas connection

### Oven Features

- Oven interior measures 28.25" x 21.5" x 20"
- 1/2 HP two speed fan motor
- Cooking chamber is lined with porcelain enamel
- 10 position guide rack with 1.5" spacing in between
- 5 heavy duty adjustable chrome plated racks
- Seamless interior and corners for easy cleaning

### Controls

- Accurate solid state oven thermostat with a range from 150°F - 550°F
- 60 minute continuous ring timer - manual shut off
- Temperature ready indicator light
- 6' power cord with NEMA 5-15 Plug

**Note: Double Deck ovens are shipped as single decks.**

Entrée's Full Size Gas Convection Oven is ideal for any high volume restaurant or food service establishment. Constructed of stainless steel, this oven operates with a forced air, two speed fan motor system with a cool down feature. The interior of the oven has a 10 position rack guide and fits full size sheet pans. Electronic controls featuring a 60 minute timer and manual temperature knob. The double pane glass doors have a interlock switch that automatically turns the fan and burners off when they are opened. Includes stainless steel legs and adjustable bullet feet.

**Warranty: Entrée's exclusive parts and labor FUSS warranty takes effect at time of purchase for 1 year.**

**\*Not suitable for installation in a non-commercial or residential applications**

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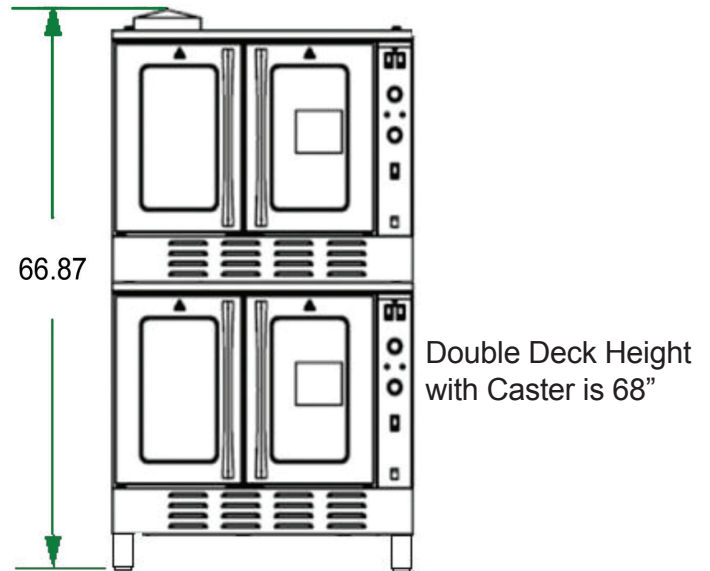
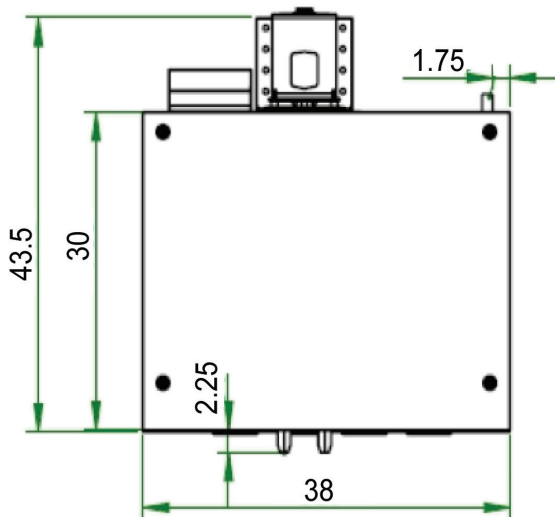
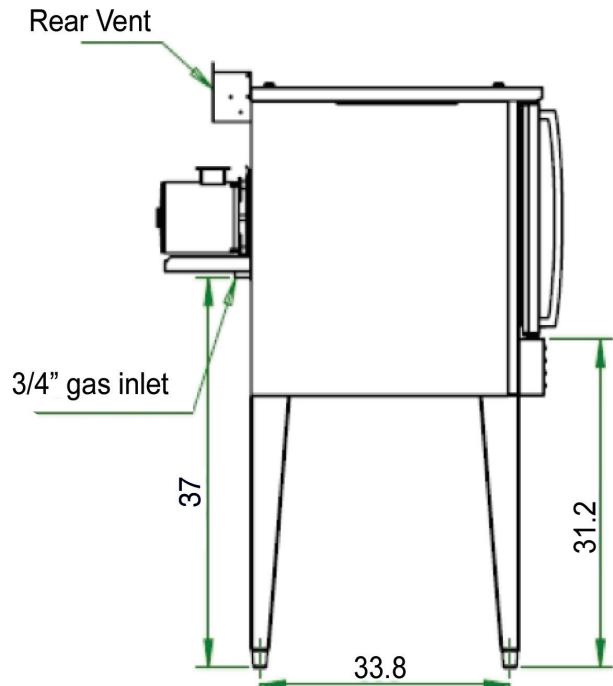
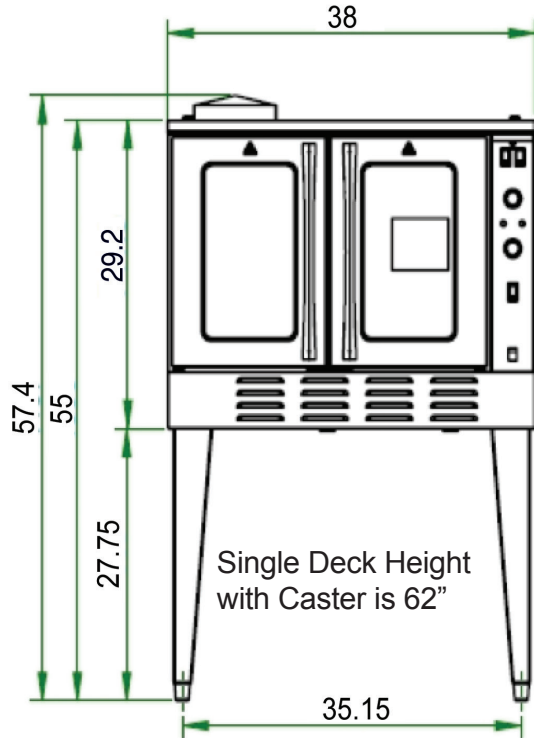


COMMERCIAL COOKING



# DETAILS AND DIMENSIONS

- An internal pressure regulator is provided with this unit. \*\*External appliance pressure regulator is not need if incoming gas pressure is below 1/2 P.S.I. Operating gas pressure: Natural Gas 4.0" W.C. Propane Gas 10.0" W.C.
- Rear Gas Connection 3/4" NPT, If using Flex-Hose, the I.D for single deck should be minimum 3/4" and double deck 1" and must comply with ANSI Z 21.69



Model	Racks	External Dimensions			Internal Oven Dimensions			Total BTU's	AMP	Volts	Crated Weight (lbs)
		W	D	H	W	D	H				
CO-1-N	5	38	43.5	54.7	28.5	21.5	20	54,000	5.9	120V	579
CO-1-P	5	38	43.5	54.7	28.5	21.5	20	54,000	5.9	120V	579