



# COMMERCIAL GAS CONVECTION OVEN



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.

Model	# Ovens	Gas	
CO1-N	1	NAT	Legs
CO1-P	1	LP	Legs
CO2-NL	2	NAT	Bullet Feet
CO2-NC	2	NAT	Casters
CO2-PL	2	LP	Bullet Feet
CO2-PC	2	LP	Casters

\*Stacking Kits supplied at no additional charge with order

## STANDARD FEATURES

### Construction

- All stainless steel construction
- Double pane thermal glass windows on doors
- Stainless 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
- 5 heavy duty adjustable chrome plated racks
- Seamless interior and corners for easy cleaning

### Controls

- 120V, 60hz controls for oven
- Temperature range from 150°F - 550°F
- 60 minute 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  
Casters are not available on single deck models**

**Warranty: Entrée's exclusive parts and labor FUSS warranty takes effect from 1 year after end user purchase.**

Customer Service (570) 497-5477 - Fax (888) 388-6017 - [www.entree.biz](http://www.entree.biz)

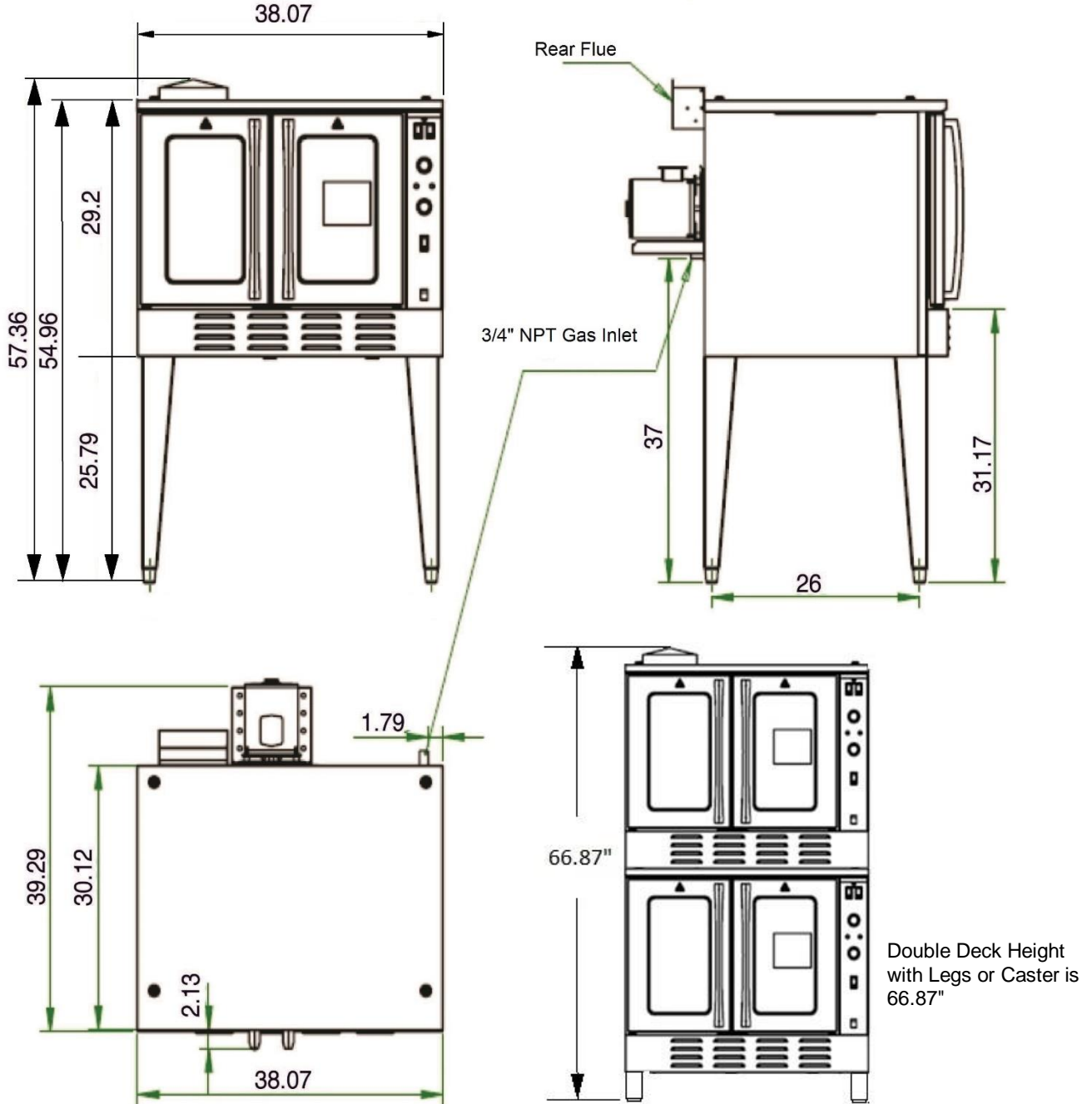


COMMERCIAL COOKING



# DETAILS AND DIMENSIONS

- A pressure regulator is provided with this unit. Natural Gas 4.0"W.C., Propane Gas 10.0" W.C.
- Rear gas connection is 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	Volts	Crated Weight (lbs)
		W	D	H	W	D	H			
CO-1-N	5	38.07	41.42	57.36	28.5	21.5	20	54,000	120V	579
CO-1-P	5	38.07	41.42	57.36	28.5	21.5	20	54,000	120V	579