

Item: _____	Model #: _____
Quantity (Qty): _____	Project: _____

ELECTRIC CONVECTION OVEN - BAKERY DEPTH

CO200E



CO200E

100% manufactured from raw materials to provide the best cooking experience, a high standard of quality, and the highest durability in its class to meet the needs of a commercial kitchen.

STANDARD FEATURES

- One year parts warranty.
- 11 kW heating element.
- Stainless steel front, sides and top panels.
- Sturdy, detachable doors with turnbuckle assembly.
- Stainless steel doors with double pane window.
- 4" (100mm) locking swivel casters.
- 1020 steel chassis interlocking frame.
- Porcelain-enameled oven cavity with removable tray supports designed for hassle-free cleaning.
- Oven cavity with coved corners for better heat circulation.
- Interior halogen lights.
- Structure of racks \varnothing 1/4".
- Five chrome-plated racks, twelve rack positions with a minimum of 1 1/2" (40 mm) spacing.
- Safety system that turns off the fan when opening the oven doors.
- Solid state thermostat with temperature control range of 150 °F (65°C) to 500°F (260°C).
- Forced air system responsible for evenly baking food and maximizing efficiency for energy savings.
- 3/4 horsepower blower motor with reverse rotation.
- Manual heating element shut-down switch located on the front of the control panel.
- Two auxiliary cooking features: Hold and Pulse.
- Two speed fan motor: High and Low.

AREA FOR CONSULTANT / CONTRACTOR:

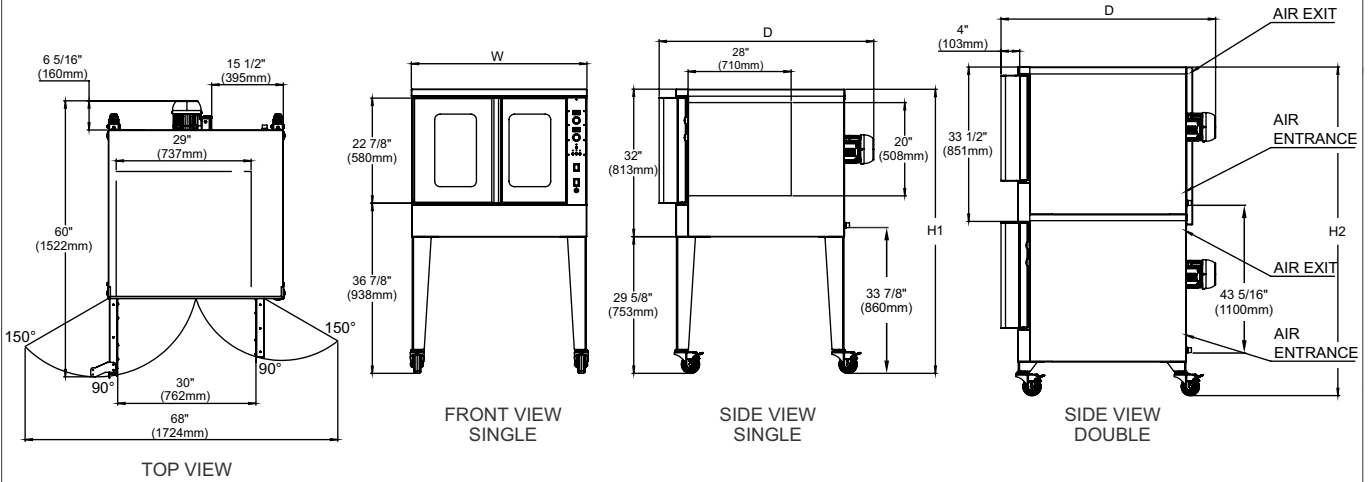
OPTIONS & ACCESSORIES

- 6" (152 mm) legs.
- Additional oven rack.

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Model	Exterior Product Dimensions & Weight					Shipping Crate Dimensions & Weight				Oven Cavity (per deck)		
	Width (W)	Depth (D)	Height (H1)	Height (H2)	Weight	Width	Depth	Height	Weight	Width	Depth	Height
CO200E - BD Base deck	38" (965 mm)	49 5/8" (1260 mm)	61 5/8" (1566 mm)		474 lbs (215 kg)	43 5/16" (1100 mm)	55" (1396 mm)	39 3/8" (1000 mm)	523 lbs (237 kg)	29" (737 mm)	28" (710 mm)	20" (508 mm)
CO200E - SD Single deck												
CO200E - DD Double deck			71 3/8" (1812 mm)	906 lbs (411 kg)	52 1/4" (1326 mm)	77 9/16" (1970 mm)	1012 lbs (459 kg)					

UTILITY INFORMATION

POWER RATING		
Model	Qty of heating elements	Power (kW)
CO200E - BD/SD	1	11
CO200E - DD	2	22

ELECTRICAL CHARACTERISTICS																	
Model	Total kW Connection	1 Phase (Amps)						3 Phase (Amps)									
		208 V		240 V		208 V		240 V		380 V			440 V				
		X	Y	X	Y	X	Y	Z	X	Y	Z	X	Y	Z	X	Y	Z
CO200E (per deck)	11	58	58	51	51	35	35	31	31	31	27	22	22	17	19	19	15

Blower motor specs: 1 phase, 2-wire with ground, 60 Hz, 5 A, 3/4 HP, 2 speed motor, 1125 and 1725 RPM

SPECIFICATIONS

- An adequate ventilation system is required for Commercial Cooking Equipment. Information may be obtained by writing to the National Fire Protection Association, Batterymarch Park, Quincy, MA 02269. When writing refer to NFPA No. 96.
- Refer to local electrical codes for proper wire sizing and installation.
- A circuit breaker sized for this unit is required.
- This appliance is manufactured for commercial installation only and is not intended for home use.

Venancio continuously improves the design of its products, therefore reserves the right to change specifications at any time without prior notice. Such revisions do not entitle the buyer to corresponding changes, improvements, additions or replacements for previously purchased equipment.