

Project:	Quantity:
Model #:	Approval:

For Commercial Use Only

Single Deck Full Size Electric Convection Oven



STANDARD FEATURES

- Independent doors with full view windows
- 2-speed, 1/2 hp fan motor (1725, 1140 rpm)
- Porcelain enamel oven interior
- 10 position interior rack guides
- 5 nickel plated oven racks
- Electronic ignition (Fenwal)
- Electronic thermostat & manual timer controls
- Temperature range: 150°F to 500°F (66°C to 260°C)
- Control panel opens downward for easy service
- Two Halogen interior lights
- Exterior: Stainless steel front, sides, and top
- Oven Ready light
- Forced “cool down” fan mode

- cETLus
 - ETL Sanitation Listd
- Conforms to UL & NSF Standard



USR BRANDS is a US supplier of premium quality commercial cooking, refrigeration and food preparation equipment. Our aim is simple. Produce industry-leading commercial restaurant equipment at reasonable prices, and back it all up with an easy to understand, no nonsense warranty that people can count on.

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TECHNICAL DATA

DIMENSIONS

Model	Exterior Dimensions	Packing Dimensions	Net Weight	Gross Weight	Number of Racks	Number of Doors	Temperature Range
SR-COE-208	38" x 44.5" x 33.3"	42" x 48" x 39.4"	369lb.	484lb.	5	2	150°F to-500°F
SR-COE-204	38" x 44.5" x 33.3"	42" x 48" x 39.4"	369lb.	484lb.	5	2	150°F to-500°F

ELECTRICAL

Model	Volts	Phases	Amps	Hertz	Kilowatts	Electrical Connection (Wire Size Required)
SR-COE-208	208	1	53	60	10	6 AWG
SR-COE-208	208	3	31	60	10	10 AWG
SR-COE-240	240	1	46	60	10	6 AWG
SR-COE-240	240	3	27	60	10	10 AWG

NOTE - Phase can be converted in the field by your electrical at installation from Single Phase to 3 Phase or 3 Phase to Single Phase.

TECHNICAL DRAWING

