

Project:	Quantity:
Model #:	Approval:

For Commercial Use Only

Double 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
- 20 position interior rack guides
- 10 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
- Four halogen interior lights
- Exterior: Stainless steel front, sides, and top
- Oven Ready light
- Forced “cool down” fan mode

- cETLus
 - ETL Sanitation Listed
- 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.

TECHNICAL DATA

DIMENSIONS

MODEL	Exterior Dimensions	Inner Dimensions	Net Weight	Number of Decks	Number of Racks	Number of Doors	Temperature Range
SR-COE-DBL-208	38" x 44.5" x 68.8"	29" x 22.5" x 19.7"	728lb.	2	10	4	150°F to-500°F
SR-COE-DBL-240	38" x 44.5" x 68.8"	29.2" x 22.5" x 19.7"	728lb.	2	10	4	150°F to-500°F

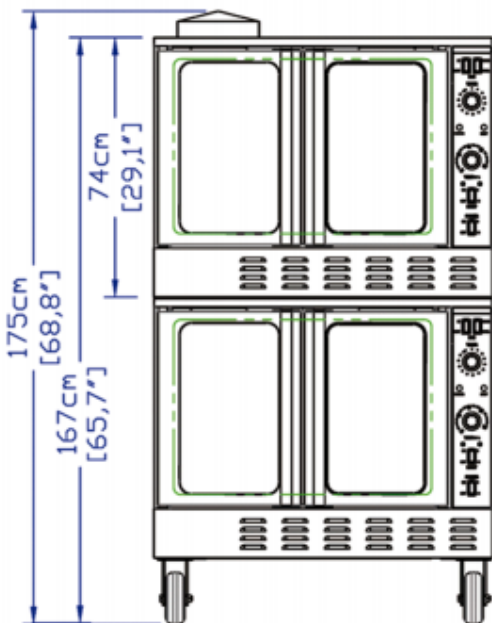
ELECTRICAL

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

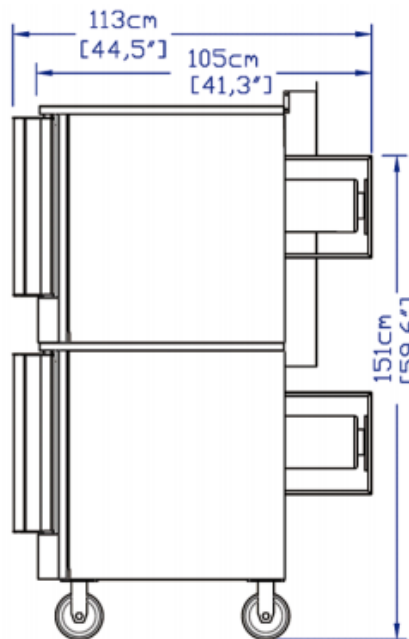
NOTE - Phase can be converted in the field by your electrical at installation from Single Phase to 3 Phase or 3 Phase to Single Phase.

TECHNICAL DRAWING

FRONT VIEW



SIDE VIEW



TOP VIEW

