



# **COMMERCIAL ELECTRIC CONVECTION OVEN**



Entrée's Full Size Electric 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 Note: Double Deck ovens are shipped as single decks. glass doors have a interlock switch that automatically turns the fan and elements off when they are opened. Includes stainless steel legs and adjustable bullet feet.

Model	#Ovens	VAC		
ECO-1-208	1	208		
ECO-1-240	1	240		

#### STANDARD FEATURES

### Construction

- Stainless Steel Front and Angular Legs
- Double pane thermal glass windows on doors
- Steel legs with adjustable bullet feet
- Doors have an interlock switch that automatically turns the fan and elements off when open

#### **Oven Features**

- · Easy to Clean Full Porcelain Oven Interior.
- 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

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

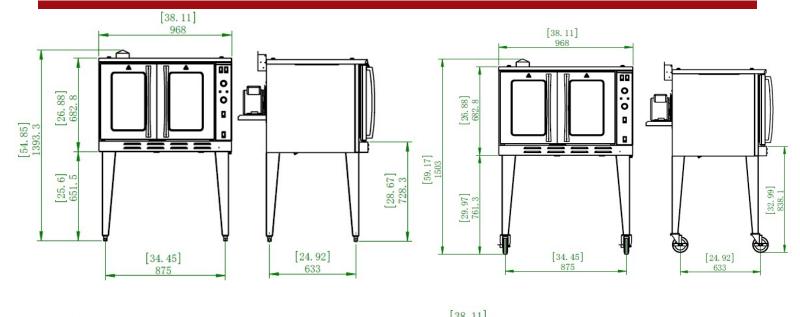
\*Not suitable for installation in a non-commercial or residential applications

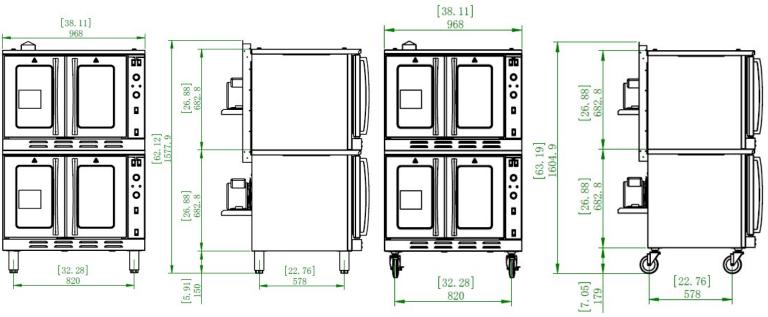






## **DETAILS AND DIMENSIONS**





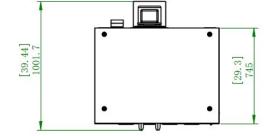
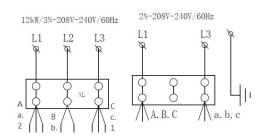


Diagram at right showing 3 phase and single phase connection.



Model	Racks	External Dimensions		Internal Oven Dimensions		Total kW's	AMP/Phase Single Three Phase		Volts	Crated Weight (lbs)				
		W	D	Н	W	D	Н		Phase	_				(150)
ECO-1-208	5	38	43.5	54.7	28.5	21.5	20	9.0	43	27	24	27	208VAC	579
ECO-1-240	5	38	43.5	54.7	28.5	21.5	20	11.9	50	30	27	30	240VAC	579