



"Built-In" Gas Regulator Included

COMMERCIAL GAS DEEP CONVECTION OVEN



Model	#Ovens	Gas
DCO-1-N	1	N
DCO-1-P	1	P

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 burners off when open
- 3/4" rear NPT gas connection

Oven Features

- Easy to Clean Full Porcelain Oven Interior.
- Oven interior measures 29" x 26" x 20" Sheet pans will fit left to right or front to back!
- 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
- 6' power cord with NEMA 5-15 Plug

Note: Double Deck ovens are shipped as single decks.

Entrée's Full Size Gas Deep 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 front to back or left to right. Electronic controls featuring a 60 minute timer and manual temperature knob. The double pane glass doors have an interlock switch that automatically turns the fan and burners off when they are opened. Includes stainless steel legs and adjustable bullet feet. Casters are optional.

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

*****This product is not approved and not covered under warranty for Noncommercial or Residential installations**

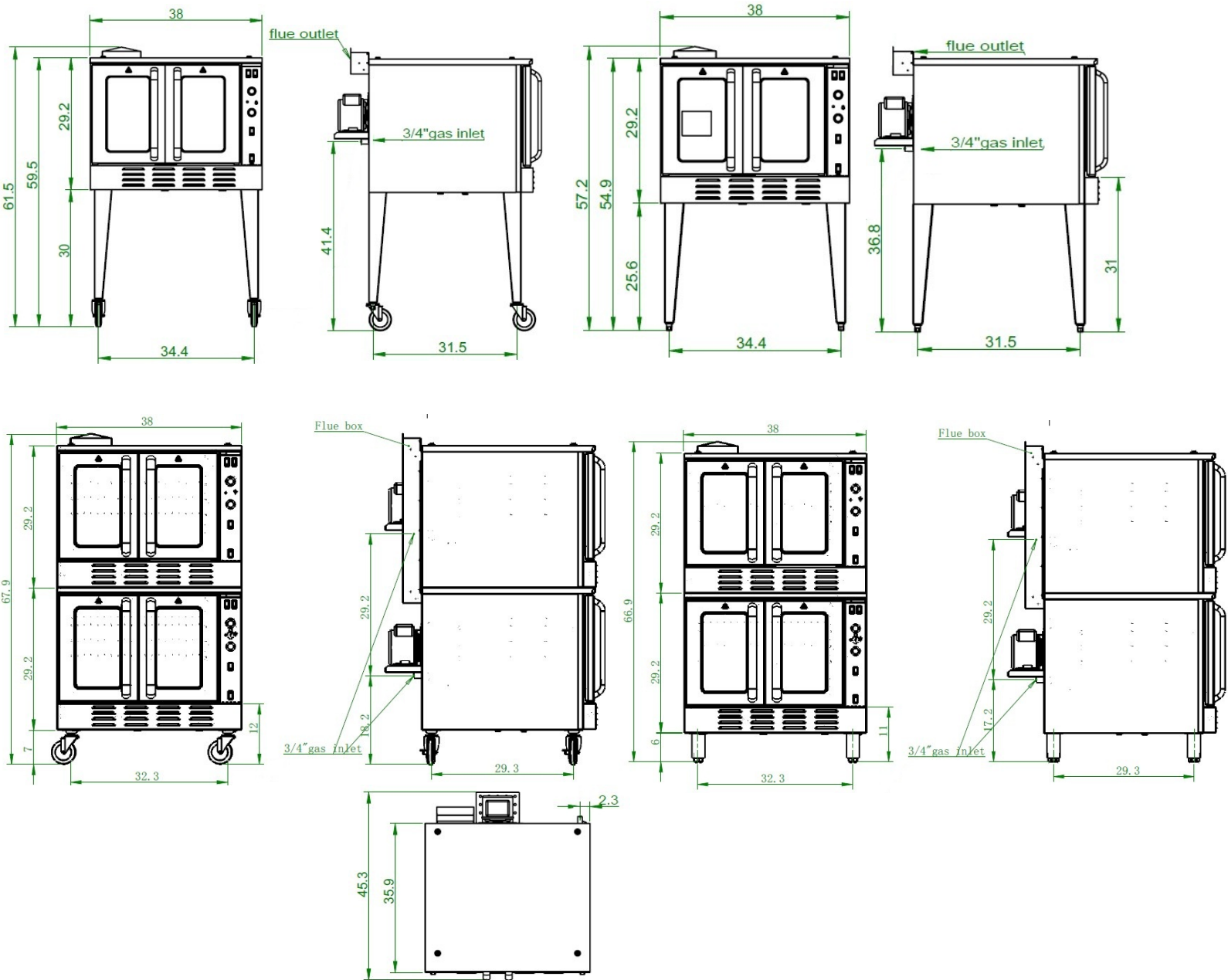
COMMERCIAL COOKING





DETAILS AND DIMENSIONS

**With Legs in lieu of casters the overall height is 57.2"



Model	Racks	External Dimensions			Internal Oven Dimensions			Total BTU's	AMP	Voltage	Crated Weight (Lbs.)
		Width	Depth	Height	Width	Depth	Height				
DCO-1-N Legs	5	38"	45.3	57.2	29"	26"	20"	54,000	5.9	120VAC	605
DCO-1-P Legs	5	38"	45.3	57.2	29"	26"	20"	54,000	5.9	120VAC	605
DCO-1-N-Casters	5	38"	45.3	61.5	29"	26"	20"	54,000	5.9	120VAC	605
DCO-1-P-Casters	5	38"	45.3	61.5	29"	26"	20"	54,000	5.9	120VAC	605
DCO-2-Legs	10	38"	45.3	66.9	29"	26"	20"	108,000	5.9	120VAC	*
DCO-2-Casters	10	38"	45.3	67.9	29"	26"	20"	108,000	5.9	120VAC	*

* All convection ovens ship as single deck ovens with legs. For double deck, stacking kits are sold separately.

•A combination safety valve with built-in pressure regulator is provided with this unit. Natural Gas 4.0" W.C. Propane Gas 10.0" W.C.

Important Information:

•Gas connection is 3/4" NPT rear gas connection. If using Flex-Hose, the I.D. for single deck should be a minimum 3/4" and double deck 1" and must comply with ANSI Z 21.69

•All equipment is supplied for Natural Gas, an LPG conversion kit is also provided.