Cooking Performance Group 2OCB26I Double-Stacked 6 Pan Full Size Electric Combi Oven with Manual Controls - 208/240V, 3 Phase

CPG
COOKING
PERFORMANCE
GROUP

Item #: ___3512OCB26I___   Qty: _____

Project: _____

Approval: _____   Date: _____

Features

- Features two ovens with each holding up to 6 full size sheet pans or 12 full size steam table pans
- Easy-to-use manual analog controls
- Triple-pane glass door with LED door light
- Maximum cooking temperature of 536 degrees Fahrenheit
- Boilerless direct steam injection with reversible fan

Technical Data

Exterior Width	37 13/16 Inches
Interior Width	26 Inches
Exterior Depth	44 5/8 Inches
Interior Depth	27 1/2 Inches
Exterior Height	74 Inches
Interior Height	24 1/8 Inches
Hertz	60 Hz
Phase	3 Phase
Voltage	208/240 Volts
Wattage	24000 Watts

Certifications

🚫 Hardwired   ETL ETL Sanitation
Intertek

ETL ETL, US & Canada
Intertek

💧 3/4" Water
¾" Connection

🇮🇹 Imported from Italy

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Technical Data

Amps (Individual)	31.5 Amps
Control Type	Dials / Buttons
Door Type	Glass
Features	Adjustable Feet LED Lighting With Hose
Full Size Food Pan Capacity	24 Pans
Full Size Sheet Pan Capacity	12 Pans
Maximum Temperature	536 Degrees F
Number of Decks	Double
Number of Doors	2 Doors
Number of Racks	8 Racks
Oven Interior Style	Standard Depth
Pan Type	Full Size Food Pans Full Size Sheet Pans
Plug Type	Hardwire
Power Type	Electric
Size	Full Size
Steam Source	Boilerless
Type	Combi Ovens
Water Inlet Size	3/4 Inches
Wattage (Individual)	12000 Watts

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Notes & Details

Maximize your kitchen's efficiency with this Cooking Performance Group double-stacked electric combi oven, featuring two ovens and a stacking kit. Each versatile oven is capable of holding up to 6 full size sheet pans or 12 full size steam table pans, making it an essential tool for any busy commercial kitchen. With a maximum tray load of 20 lb., it's perfect for high-volume kitchens that demand efficiency and reliability. Its easy-to-use manual analog controls simplify the cooking process. These controls feature a timer, temperature selector, and steam selector for simple cooking control.

The energy-efficient triple-pane glass doors offer optimal insulation, while the durable type 304 stainless steel ensures reliable use. Plus, each oven has a convenient right-side handle and an LED door light that allows users to easily monitor the progress of dishes. With a maximum cooking temperature of 536 degrees Fahrenheit, this combi oven does the work of a convection oven and steamer combined and is perfect for baking, roasting, steaming, and grilling! Designed for daily use, this oven has a water consumption of only 5.9 gallons per hour per oven.

The boilerless direct steam injection system with reversible fans ensures even cooking and consistent results every time by circulating air and moisture throughout the entire cavity! Its two-section heating elements work together to maintain the ideal cooking environment. Plus, the built-in spray hose allows for easy cleaning at the end of the work day! Additionally, this combi oven features 4"-7" adjustable feet for easy installation and leveling. The included stacking kit allows you to stack these two Cooking Performance Group combi ovens on top of each other. This kit provides all the necessary parts to stack your ovens, helping to maximize your kitchen's efficiency while saving valuable floor space. It's perfect for small kitchens and tight spaces. Upgrade your kitchen with this Cooking Performance Group double-stacked combi oven and experience the benefits of professional-grade cooking equipment! This hardwired unit requires a 208/240V electrical connection for operation.

⚠ WARNING: This product can expose you to chemicals including lead, which are known to the State of California to cause cancer and birth defects or other reproductive harm. For more information, go to www.p65warnings.ca.gov.