

Cooking Performance Group FEC-100-DDC Deep  
Depth Single Deck Full Size Electric Convection  
Oven - 208V, 3 / 1 Phase, 11 kW



Intertek



Field Convertible  
(Electrical)

Approval: \_\_\_\_\_ Date: \_\_\_\_\_

- Includes cook and cool down modes with a temperature range of 150 to 500 degrees Fahrenheit
- Two-speed fan evenly disperses heat throughout cavity for cooking efficiency
- Full size cavity houses 3 adjustable wire shelves
- Independent glass doors with Bakelite handles
- 208V, 3 phase (field convertible to 1 phase)

Width	38 1/8 Inches
Depth	45 13/16 Inches
Height	54 Inches
Interior Width	29 Inches
Interior Depth	27 7/8 Inches
Interior Height	20 Inches
Amps	32 - 53 Amps
Hertz	60 Hz
Phase	1 - 3 Phase
Voltage	208 Volts

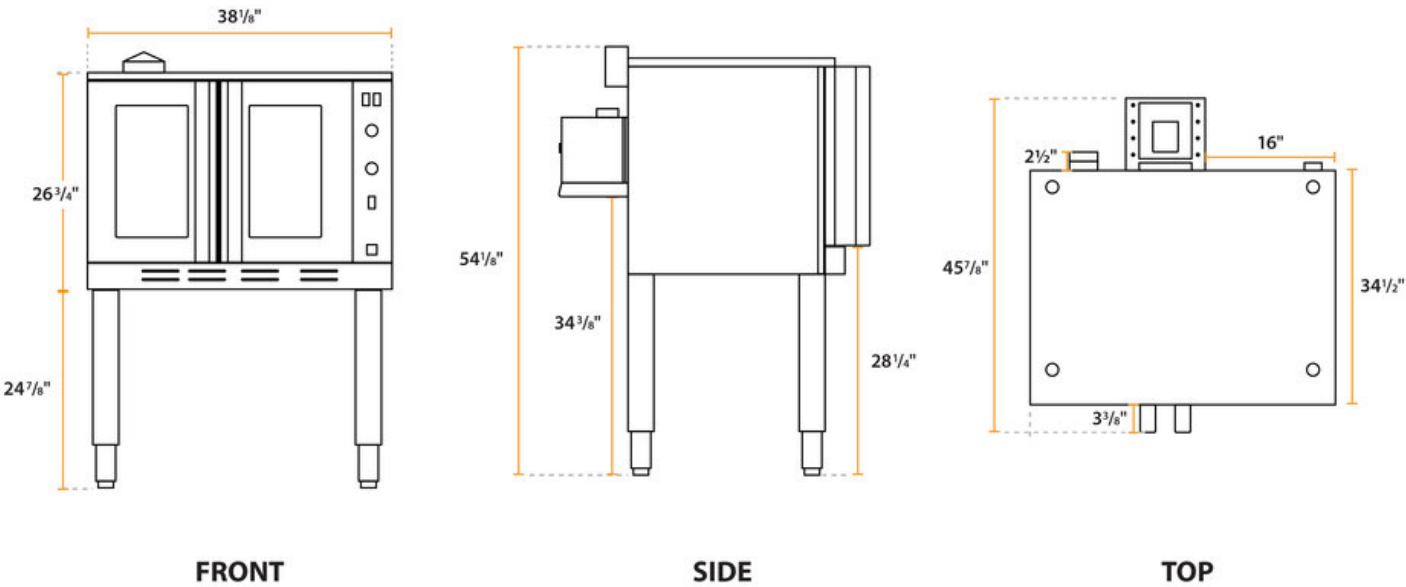
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Technical Data

Wattage	11 Kilowatts
Control Type	Dials / Buttons
Door Type	Glass
Features	Field-Convertible (Electrical)
Installation Type	Freestanding
Maximum Temperature	500 Degrees F
Number of Chambers	1 Chambers
Number of Decks	Single
Number of Doors	2 Doors
Number of Racks	3 Racks
Oven Interior Style	Deep Depth
Plug Type	Hardwire
Power Type	Electric
Size	Full Size
Temperature Range	150 - 500 Degrees F
Type	Convection Ovens

Plan View



## Cooking Performance Group FEC-100-DDC Deep Depth Single Deck Full Size Electric Convection Oven - 208V, 3 / 1 Phase, 11 kW



### Notes & Details

This Cooking Performance Group deep depth single deck full size electric convection oven is an invaluable asset to any commercial kitchen. Perfect for virtually all cooking and baking applications, this oven provides the versatility your business needs. The interior is 27 7/8" deep and can fit a full size sheet pan front-to-back and side-to-side, so there's no need to rotate pans. From a hearty lasagna to a delicate souffle, the oven can handle a wide menu of items to keep up with customer demands. Its dual-speed fan, adjustable racks, and generous temperature range all make it a must-have in professional food service.

It features a temperature range of 150 to 500 degrees Fahrenheit and is powered by an 11 kW heater and built-in convection fan. This unit allows you to switch the built-in convection fan between 2 modes, cool and cook, and 2 speeds, high and low. This gives you control over the oven's functioning so that it's always operating in the best manner for your tried-and-true or experimental recipes. A built-in timer gives you precise measures for your bake times to ensure that every product is cooked to perfection.

For long-lasting durability and easy cleaning, the interior of the oven is made with porcelain sides and floor. It includes 3 adjustable wire racks, which can be moved into 11 different positions to best suit your menu. Not to mention, the 27 7/8" deep interior offers increased versatility, as a full size sheet pan can fit longways without having to turn the pan. Two independent glass doors feature Bakelite handles to provide comfortable heat resistance and to provide visibility while closed. This gives you the ability to check on dishes without releasing hot air and reducing the chamber temperature. This oven comes ready for 208V, 3 phase (field convertible to 1 phase) 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](http://www.p65warnings.ca.gov).