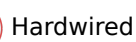


Cooking Performance Group ICOE-50-D Countertop
Impinger Electric Conveyor Oven with 50" Belt -
240V, 1 Phase, 6700W



Width	31 3/4 Inches
Depth	32 1/2 Inches
Height	18 7/16 Inches
Belt Length	50 Inches
Cooking Chamber Length	20 Inches Compact
Belt Width	17 Inches Standard
Opening Height	3 Inches
Amps	30 Amps

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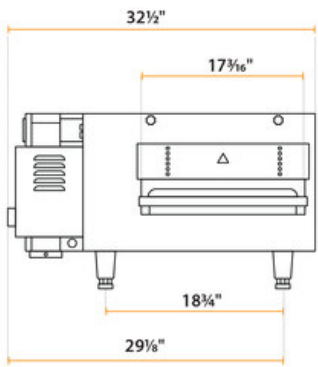
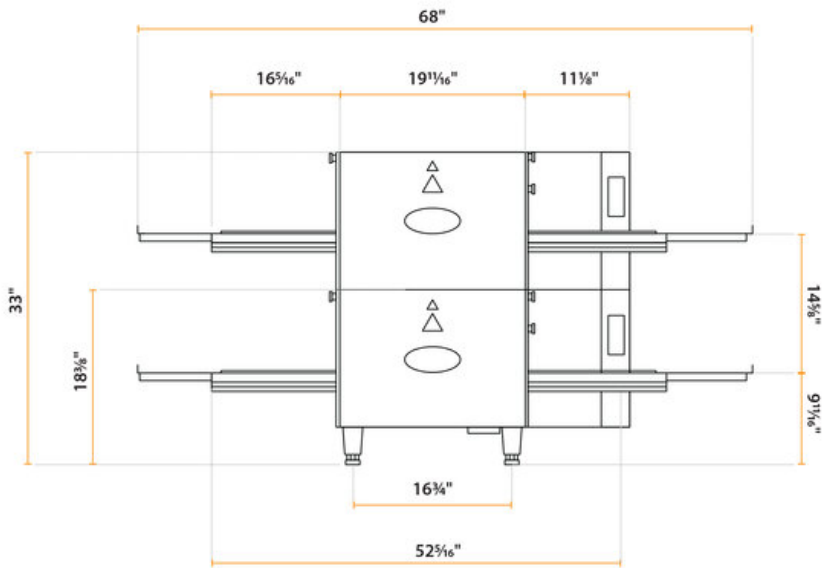


Technical Data

Hertz	60 Hz
Phase	1 Phase
Voltage	240 Volts
Wattage	6700 Watts
Application	Entry Level Ovens
Control Type	Touchscreen
Exterior Material	Stainless Steel
Features	Adjustable Legs Programmable Stackable
Heating Style	Impingement
Installation Type	Countertop
Number of Chambers	1 Chambers
Plug Type	Hardwire
Power Type	Electric
Stackable Models	Single Stacked
Temperature Range	122 - 572 Degrees F
Type	Conveyor Ovens

Plan View

351KCOE50B, 351KCOE50D



Cooking Performance Group ICOE-50-D Countertop Impinger Electric Conveyor Oven with 50" Belt - 240V, 1 Phase, 6700W



Notes & Details

Boost your kitchen efficiency with this Cooking Performance Group ICOE-50-D countertop impinger electric conveyor oven with 50" long belt. Built with efficient air impingement technology, this unit offers extremely fast cook times. It can be used to rapidly heat, cook, bake, and crisp a large variety of food. Not only will this oven maximize your output and increase productivity, but it will also save you money on the bottom line by reducing labor and ensuring cooking consistency. For increased output, 2 units (sold separately) can be stacked on top of one another.

This oven boasts a removable 50" stainless steel conveyor belt with a 20" baking chamber. Thanks to the extended belt, you can prep more sandwiches, appetizers, or pizzas while saving time up front. The belt also features a reverse function, allowing you to continue cooking food without removing it from the conveyor! This model includes a 5-inch enhanced programmable touchscreen, allowing easy adjustment of cooking times from 1 minute, 25 seconds to 11 minutes. Since it is programmable, this ensures you get consistent results every time regardless of who is operating the oven. This feature also reduces labor costs. The temperature can be adjusted from 122-572 degrees Fahrenheit to meet your specific needs. The ample 3" opening size accommodates a variety of products such as pizzas, sandwiches, and vegetables.

This unit has a durable, easy-to-clean stainless steel exterior. It has a high temperature safety feature to shut off the unit if it reaches unsafe temperatures. This unit is complete with (4) 4" adjustable, heavy-duty legs to comply with safety standards for countertop equipment. It requires a 240V, 1 phase electrical connection for operation and comes ready to be hardwired. This conveyor oven is not certified for ventless operation and it must be operated under a commercial hood (sold separately).

⚠ 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.