

351ICOV32K2D

Cooking Performance Group ICOV-32-K2D Ventless Double Stacked Countertop Impinger Electric Conveyor Oven with 32" Belts - 240V, 1 Phase, 6700W



Item #: 351ICOV32K2D Qty: _____

Project: _____

Approval: _____ Date: _____

Features

- Integrated air impingement technology allows for rapid heating, cooking, baking, and crisping
- Durable, easy-to-clean stainless steel exterior
- User-friendly programmable touchscreen controls ensure consistent results
- Temperature adjustable up to 570 degrees Fahrenheit; cool down safety feature
- Ventless configuration means no range hood necessary (check your local safety codes)

Technical Data

Width	31 3/4 Inches
Depth	32 1/2 Inches
Height	32 7/16 Inches
Belt Length	32 Inches
Cooking Chamber Length	20 Inches Compact
Belt Width	17 Inches Standard
Opening Height	3 Inches
Hertz	60 Hz

Certifications



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Technical Data

Phase	1 Phase
Voltage	240 Volts
Wattage	6700 Watts
Control Type	Touchscreen
Exterior Material	Stainless Steel
Features	Adjustable Legs Programmable Ventless
Heating Source	Impinged Convection Only
Heating Style	Impingement
Installation Type	Countertop
Maximum Temperature	570 Degrees F
Number of Chambers	2 Chambers
Pizza Size	18 Inches
Power Type	Electric
Stackable Models	Double Stacked
Type	Conveyor Ovens

Notes & Details

Maximize your kitchen efficiency with this Cooking Performance Group ICOV-32-K2-D double stacked countertop impinger electric conveyor oven with 32" belts. 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 optimal efficiency these two ovens are stacked on top of one another, giving you twice as much opportunity to significantly speed up your operations. Each oven is configured to filter the grease produced by cooking without the need for outside venting. This unit is EPA 202 Certified, which generally means no hood is required (please check your local safety codes).

Each of these ovens boast a removable 32" stainless steel conveyor belt with a 20" baking chamber. This belt offers plenty of space to prep sandwiches, appetizers, or pizzas. The belt also features a reverse function, allowing you to continue cooking food without removing it from the conveyor! This model includes a 5" enhanced programmable touchscreen to easily adjust the cooking times and settings. This programmable feature ensures you get consistent results regardless of who is operating the oven, which also reduces labor costs. The temperature can be adjusted up to 570 degrees Fahrenheit to meet your specific needs. Additionally, each oven has a high temperature safety feature to shut off the unit if it ever reaches unsafe temperatures. The ample 3" opening size of each oven accommodates a variety of food items such as pizzas, vegetables, and even desserts.

This unit has a durable, easy-to-clean stainless steel exterior. Complete with (4) 4" adjustable, heavy-duty legs, this double stacked oven is built to comply with safety standards for countertop equipment. Each oven requires a 240V, 1 phase electrical connection for operation and comes ready to be hardwired.

⚠ 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.