

HCVE-32-240 23" Commercial Half Size Countertop Convection Oven with Steam Injection, 220V



FEATURES

- 2.3 cu. ft. capacity
- Stainless steel structure
- 150F to 550F temperature range
- 120 minutes timer in 10-minute increments
- Advanced air flow design for even baking
- Timing and heating indicators
- Holds up to (4) 1/2 size sheet pans
- 4 shelves included
- Cool-touch double pane glass door
- Stainless steel handle
- Steam injection system and broil option
- 3/4" water connection

- ETL US & Canada
- ETL Sanitation
- Certified to NSF Standards



USR Brands Group is a US supplier of premium quality commercial cooking, refrigeration and food preparation equipment. Our aim is simple. Produce industry-leading commercial restaurant equipment at reasonable prices, and back it all up with an easy to understand, no nonsense warranty that people can count on.

TECHNICAL DATA

DIMENSIONS

Exterior Dimensions	23"L x 22.5"D x 20"H
Oven Dimensions	18.5"L x 16"D x 14"H
Packaging Dimensions	25.6"L x 25.6"D x 23"H
Net Volume	2.3 cu. ft.
Unit Weight	60 lb.
Shipping Weight	68 lb.

ELECTRICAL

Voltage	208/240
Hertz	60
Phase	1
Amps	11.7
Kilowatts	2.1 - 2.8
Plug Type	NEMA 6-20P
Power Cord Length	71"

COOKING

Temperature Range	150°F to 500°F
Timer Range	120 Minutes
Oven Style	Half Size
Max. Oven Temperature	550°F
Power Type	Electric

CONSTRUCTION

Exterior Material	Stainless Steel
Chamber Material	Stainless Steel
Number of Racks	4

TECHNICAL DRAWING

MODEL: HCVE-32-240

MFR MODEL: FD-66G

