

Project:	Quantity:
Model #:	Approval:

For Commercial Use Only

Prepline ENCVC-N-SGL Single Deck Full Size Gas Convection Oven - 54,000 BTU



FEATURES

- Single deck full size gas convection oven
- Durable stainless steel front and doors
- Stainless steel tube burners, total 54,000BTU
- Temperature range: 100 - 560 degrees F
- Porcelainized interior, easy to clean
- Dual pane thermal glass windows
- 60-minute electric timer with bell
- 4 chrome plated racks, 11-position rack guides
- Cooling down function
- Interior chamber light
- Fits full size sheet pans

• cCSAus

• CSA Sanitation



USR Brands 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.

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TECHNICAL DATA

DIMENSIONS

Exterior Dimensions	37.99x`"L x 44.17"D x 61.43"H
Packaging Dimensions	49.21"L x 41.34"D x 35.43H
Oven Dimensions	29.13"L x 21.26"D x 19.69"H
Unit Weight	375 lb.
Shipping Weight	463 lb.

ELECTRICAL

Voltage	120
Hertz	60
Phase	1
Amps	9.3
Horsepower	1/2
Plug Type	5-15P
Power Cord Length	72"

COOKING

Numbers of Burners	2
Burner BTU	270,000
Number of Decks	Single
Numbers of Ovens	1
Numbers of Oven Racks	4
Number of Doors	2
Total BTU	540,000
Temperature Range	100°F - 560°F
Control Type	Maunal
Gas Inlet Size	3/4"
Power Type	Natural Gas

CONSTRUCTION

Exterior Material	Stainless Steel
Interior Material	Porcelainized
Number of Caster	4 with Brakes

DIAGRAM

MODEL: ENCVV-N-SGL

MFR MODEL: EENCVC-N

