



Item # _____

RECO Electric Convection Oven

STANDARD FEATURES:

- ◆ Standard Depth, accomodates full size Sheet Pans side to side.
- ◆ 3 heating elements for a total of 9 KW power.
- ◆ Electric thermostat adjustable from 150° to 500° F.
- ◆ Two speed motor to select best air circulation for desired results.
- ◆ 120 V control system with power cord
- ◆ Glass Window in the right hand door next to controls with two interior lights let the chef easily observe food product.
- ◆ Oven interior is porcelain coated for protection from spills.
- ◆ Both doors feature stainless steel interior and exterior for durability and ease in cleaning.
- ◆ Oven doors swing open 135 degrees for easier access for loading and removing pans.
- ◆ 5 Chrome plated racks standard with 11 positions.
- ◆ All S/S Front, sides and Top construction.
- ◆ Oven interior useable space: 29" W x 22 1/2" D x 24" H



**RECO-1 Shown
With Optional Casters**

OPTIONS:

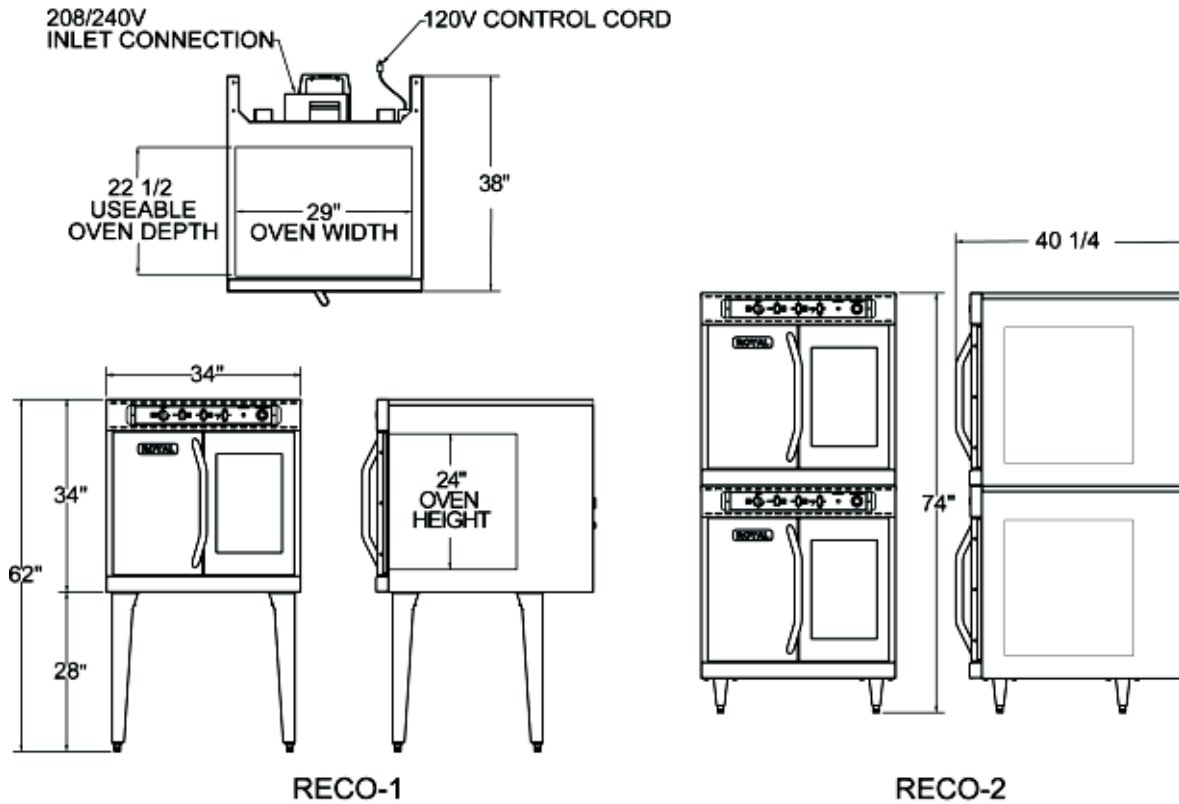
- ◆ Stainless Steel Bottom Shelf/Stand (Single Deck ovens only).
- ◆ Bottom storage for extra cooking pans.
- ◆ Stacking Kit to stack (2) Single Deck units (includes 6" legs).
- ◆ Heavy Duty Casters, Set of 4 (2 locking, 2 non locking).
- ◆ Extra Oven Racks.
- ◆ Glass View Door for Left Side (right side is standard).
- ◆ Moisture injection

Royal Convection Ovens are engineered for outstanding performance, long life and maximum value. They are constructed with a rugged interior frame, stainless steel sides, top and front. The interior surfaces are porcelain coated for durability and easy cleaning. The ample oven chamber accomodates full size sheet pans. Unlike many other brands we include as standard a glass viewing door on the right, adjacent to the controls for easier regulation while monitoring the food product inside. In addition, our unique design permits stacking two single ovens in the field with simple tools.

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Electric RECO Convection Oven Specifications



MODEL NO.	WIDTH	DEPTH	TOTAL KW	SHIP WEIGHT
RECO-1	34"	40-1/4"	9	495 Lbs.
RECO-2	34"	40-1/4"	18	940 Lbs.

Electrical requirements:

Controls: 120VAC, 50-60hz, Single phase.

8 amps per oven (single).

Two speed motor (1725 / 1140 RPM), 1/2 HP.

Provided with 6' power cord fitted with a standard three prong grounded plug.

Heating Elements:

208 V	60 Hz	1 ph	9 KW	43 amps
208 V	60 Hz	3 ph	9 KW	25 amps
240 V	60 Hz	1 ph	9 KW	38 amps
240 V	60 Hz	3 ph	9 KW	22 amps

Clearances:

Combustible

0 inches sides

0 inches rear

Noncombustible

0 inches sides

0 inches rear

Due to continuing product development to ensure best possible performance, these specifications are subject to change without prior notification

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