



C0100E-SD

## ELECTRIC CONVECTION OVEN

C0100E-BD | C0100E-SD | C0100E-DD  
C0200E-BD | C0200E-SD | C0200E-DD

### Overview

100% manufactured from raw materials to provide the best cooking experience, a high standard of quality, and the highest durability in its class to meet the needs of a commercial kitchen.

### STANDARD FEATURES

- One year parts warranty.
- Stainless steel front, sides and top panels.
- Sturdy, detachable doors with turnbuckle assembly.
- Stainless steel doors with double pane windows.
- 1020 steel chassis interlocking frame.
- Porcelain-enameled oven cavity with removable rack supports designed for hassle-free cleaning.
- Oven cavity with coved corners for better heat circulation.
- Interior halogen lights.
- Quarter-inch steel wire rack structure.
- Twelve rack positions with a minimum of 1 1/2" (40 mm) spacing in-between.
- Safety system that turns off the fan when opening the oven doors.
- Solid state thermostat with temperature control ranging from 150 °F (65 °C) up to 500 °F (260 °C).
- Forced air system responsible for evenly baking food and maximizing efficiency for energy savings.
- 3/4 horsepower blower motor with reverse rotation.

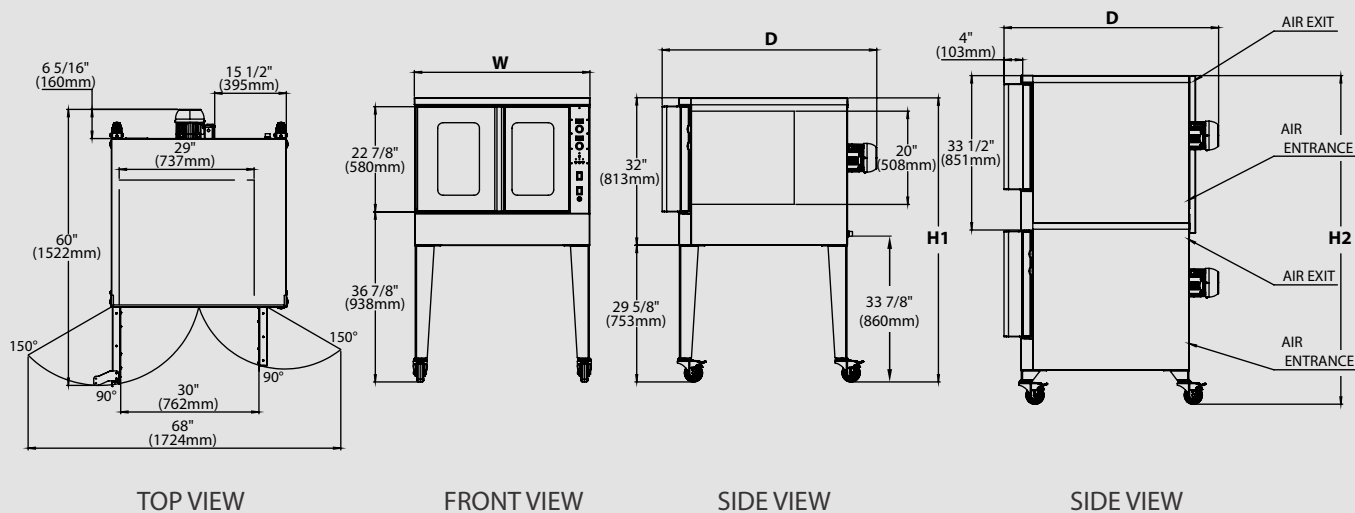
- Manual heating element shut-off switch located on the front of the control panel.
- Two auxiliary cooking features: Hold and Pulse.
- Two speed fan motor: High and Low.

### STANDARD ACCESSORIES

- Five chrome-plated racks.
- 2 1/2' legs with 4" locking swivel casters.

### OPTIONS & ACCESSORIES

- ☐ 6" (150 mm) legs.
- ☐ Additional oven rack.



Model	Exterior Product Dimensions & Weight					Shipping Crate Dimensions & Weight			
	Width (W)	Depth (D)	Height (H1)	Height (H2)	Net weight	Width	Depth	Height	Gross weight
<b>CO100E - BD</b> Base deck	38" (965 mm)	46 5/8" (1184 mm)	61 5/8" (1566 mm)	-	463 lbs (210 kg)	43 5/16" (1100 mm)	52" (1320 mm)	39 3/8" (1000 mm)	509 lbs (231 kg)
<b>CO100E - SD</b> Single deck	38" (965 mm)	46 5/8" (1184 mm)	61 5/8" (1566 mm)	-	463 lbs (210 kg)	43 5/16" (1100 mm)	52" (1320 mm)	39 3/8" (1000 mm)	509 lbs (231 kg)
<b>CO100E - DD</b> Double deck	38" (965 mm)	46 5/8" (1184 mm)	-	71 3/8" (1812mm)	884 lbs (401 kg)	43 5/16" (1100 mm)	49 1/4" (1250 mm)	77 9/16" (1970 mm)	985 lbs (447 kg)
<b>CO200E - BD</b> Base deck	38" (965 mm)	49 5/8" (1260 mm)	61 5/8" (1566 mm)	-	474 lbs (215 kg)	43 5/16" (1100 mm)	55" (1396 mm)	39 3/8" (1000 mm)	523 lbs (237 kg)
<b>CO200E - SD</b> Single deck	38" (965 mm)	49 5/8" (1260 mm)	61 5/8" (1566 mm)	-	475 lbs (215 kg)	43 5/16" (1100 mm)	55" (1396 mm)	39 3/8" (1000 mm)	523 lbs (237 kg)
<b>CO200E - DD</b> Double deck	38" (965 mm)	49 5/8" (1260 mm)	-	71 3/8" (1812mm)	906 lbs (411 kg)	43 5/16" (1100 mm)	52 1/4" (1326 mm)	77 9/16" (1970 mm)	1012 lbs (459 kg)

Model	Oven Cavity (per deck)			Model	Oven Cavity (per deck)		
	Width	Depth	Height		Width	Depth	Height
<b>CO100E</b>	29" (737 mm)	25 1/2" (648 mm)	20" (508 mm)	<b>CO200E</b>	29" (737 mm)	28" (710 mm)	20" (508 mm)

## UTILITY INFORMATION

POWER RATING			ELECTRICAL														
Model	Qty of heating elements	Power (kW)	1 Phase (Amps)		3 Phase (Amps)												
			208 V	240 V	208 V			240 V			380 V			440 V			
					X	Y	Z	X	Y	Z	X	Y	Z	X	Y	Z	
CO100E/CO200E - BD/SD	1	11	ALL (per deck)	58	51	35	35	31	31	31	27	22	22	17	19	19	15
CO100E/CO200E - DD	2	22															

Blower motor specs: 1 phase, 2-wire with ground, 60 Hz, 5 Amps, 3/4 HP, 2 speed motor (1125 and 1725 RPM).

## SPECIFICATIONS

- An adequate ventilation system is required for Commercial Cooking Equipment. Information may be obtained by writing to the National Fire Protection Association, Batterymarch Park, Quincy, MA 02269. When writing refer to NFPA No. 96.
- Refer to local electrical codes for proper wire sizing and installation.
- A circuit breaker sized for this unit is required.
- This appliance is manufactured for commercial installation only and is not intended for home use.

Venancio continuously improves the design of its products, therefore reserves the right to change specifications at any time without prior notice. Such revisions do not entitle the buyer to corresponding changes, improvements, additions or replacements for previously purchased equipment.