

1. Magnetron
2. Impingement Heater
3. Stirrer
4. Impinged Air
5. IR Heater
6. Catalytic Converter
7. Blower Motor

#### PERFORMANCE

- The Copa Express speed oven is engineered for cooking fresh, chilled or frozen food, resulting in excellent taste and perfect browning and crisping. The impinged air convection technology combined with microwave enables cooking food up to ten times faster than traditional processes.
- The most compact speed oven with the largest capacity on the market. Its compact structure saves space in the workplace. The Copa Express is the only one in the category that accepts GN's 1/2 size hotel pans (12 3/4" x 10 3/8").

#### FEATURES

- Up to 1024 recipes, with 8 steps each, divided by 16 groups.
- USB port to upload/download recipes.
- Easy to clean.
- Adjustable temperature from 86F (30C) to 530F (276C).
- User friendly Interface.
- Cool to the touch exterior.
- Independently controlled of air speed, microwave and infrared.
- Constructed from AISI430 (exterior) and AISI304 (interior) stainless steel.
- Ventless system with easy removable catalytic filter.
- Allows the use of metal pans.
- Manual mode for on-the-fly cooking.
- Warranty – 1 year parts and labor.

#### INCLUDED ACCESSORIES

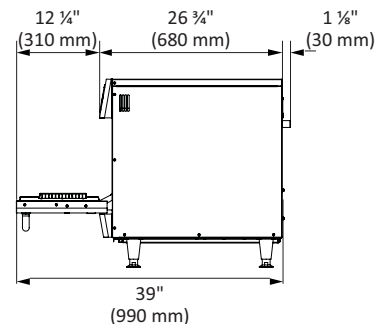
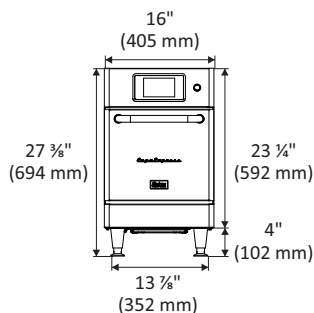
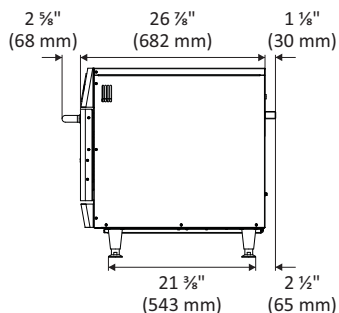
- Paddle, Baking Stone, Teflon Basket, Speed Grill, USB flash drive

#### AVAILABLE ACCESSORIES

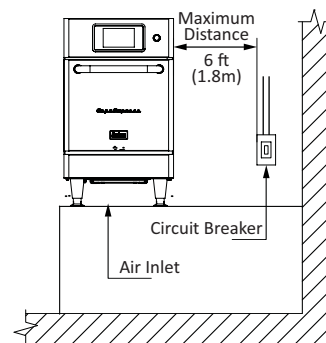
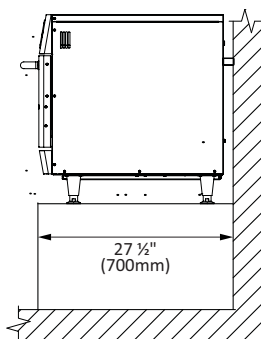
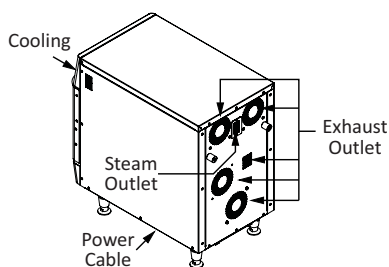
- Oven Cleaner, Oven Protector



### PRODUCT DIMENSIONS



### INSTALLATION



### ELECTRICAL SPECIFICATIONS

Ensure that the electrical characteristics of the building network are in accordance with the technical specifications located on the data badge located on rear panel of the unit. The outlet should be located no more than 6ft / 1.8m away from the unit.

This unit must be properly grounded to avoid electrical shock. This unit is equipped with a 3-prong plug. This plug must be connected to a properly installed and grounded outlet. In the event of an electrical short, properly grounding the unit reduces the risk of electrical shock by grounding the electrical current. The building electrical is the customer's responsibility.

Copa Express	Voltage (V)	Phases	Freq. (Hz)	Power (kW)	Circuit (A)	Consum. (kWh)	Cable	Socket
USA	208	Single	60	5.7	30	4	3x10AWG	NEMA 6-30
Canada	208	Single	60	5.7	30	4	3x10AWG	NEMA 6-30
Brazil	220	Single	60	6.3	32	4.4	3x4mm <sup>2</sup>	32A (2P+T)
Latin America 60Hz	220	Single	60	6.3	32	4.4	3x4mm <sup>2</sup>	32A (2P+T)
Latin America 50Hz	230	Single	50	7.2	32	5	3x4mm <sup>2</sup>	32A (2P+T)
Europe	230	Single	50	7.2	32	5	3x4mm <sup>2</sup>	32A (2P+T)

### GENERAL INSTRUCTIONS

The oven must be installed on a base or counter that supports the weight of the unit (approximately 174 lbs. / 79 kg)

For proper ventilation, a minimum space of 3" (76mm) between the rear of the oven and the wall is required.

Do not block the air inlets and exhaust outlets located on the bottom and rear of the oven.

It is not recommended for the unit to be positioned near stoves, deep fryers, hot plates and other equipment that releases fat, fumes and heat.

The oven must be installed at a leveled and ventilated location.

Improper installation may void the equipment warranty.

### DIMENSIONS

Copa Express	Product dimensions				Packing dimensions			
	Height	Width	Depth	Weight	Height	Width	Depth	Weight
	27 3/8" 694mm	16" 405mm	30 3/4" 780mm	174lbs 79kg	31 1/2" 800mm	16 3/4" 426mm	32" 813mm	220lb 100kg
Chamber Dimensions	Capacity		Height	Width	Depth			
	0.61 cu.ft 17.5L		7 1/4" 183mm	13 1/4" 336mm	11 1/4" 287mm			
Wall Clearance	Left Side		Back	Right Side				
	1" 25mm		0" 0mm	1" 25mm				