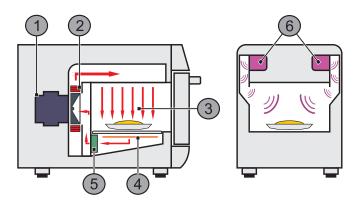


Chef Express Speed Oven CPCE536



VENTILATION

- ETL Mark listed for ventless certification.
- EPA 202 test
 - Product: Pepperoni Pizza - Results: 0.46 mg/m3
 - Ventless Requirements: <5.00 mg/m3
- Easy to remove catalytic converter reduces grease, smoke, and odor emissions.



- 1. Blower Motor
- 2. Impingement Heater
- 3. Impinged Air
- 4. IR heater
- 5. Catalytic Converter
- 6. Magnetrons

PERFORMANCE

 The Chef Express rapid cook oven utilizes a combination of convection heat, high speed impinged air, bottom infrared, and precision microwave to reduce cook times by more than 80% with chef-quality results. Chef Express ovens are equipped with a removable catalytic converter, which break down grease-laden vapors allowing for ventless operation.

FEATURES

- Up to 80 recipes with 6 steps each
- USB port to upload/download recipes
- Easy to clean
- Adjustable temperature from 86F (30C) to 536F (280C)
- · User Friendly Interface
- · Cool to the touch exterior
- · Certified ventless with easy removable catalytic converter
- · Variable-speed impingement airflow
- Independently controlled top and bottom heaters
- Ventless side panels allow for zero side clearance installation
- · Allows the use of metal pans
- Constructed from AlSI430 (exterior) and AlSI304 (interior) stainless steel
- · Manual mode for on-the-fly cooking
- Warranty 1 year parts and labor

STANDARD ACCESSORIES

- · Aluminum Paddle & USB Drive
- · Baking / Pizza Stone
- Teflon Cooking Basket
- Lloyd Pan Panini Grill
- * Ultimate ventless allowance is dependent upon AHJ approval, as some jurisdictions may not recognize the ETL certification or application.







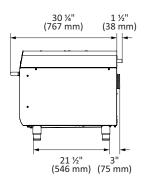


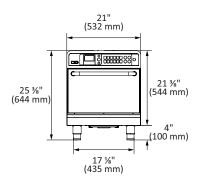


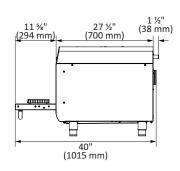




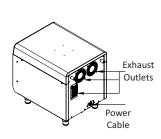
PRODUCT DIMENSIONS

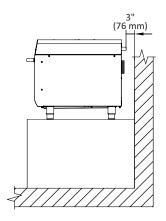


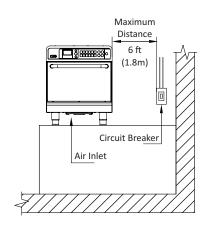




INSTALLATION







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.

| Chef 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 | 3x4mm² | 32A (2P+T) |
| Latin America 60Hz | 220 | Single | 60 | 6.3 | 32 | 4.4 | 3x4mm² | 32A (2P+T) |
| Latin America 50Hz | 230 | Single | 50 | 7.2 | 32 | 5 | 3x4mm² | 32A (2P+T) |
| Europe | 230 | Single | 50 | 7.2 | 32 | 5 | 3x4mm² | 32A (2P+T) |

GENERAL INSTRUCTIONS

The oven must be installed on a base or counter that supports the weight of the unit (approximately 194 lbs. / 88 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.

0" 0mm

DIMENSIONS

Wall Clearance

| Chef Express | F | Product d | imencior | าร | Packing dimensions | | | | |
|-----------------------|------------------------|--------------|----------------|----------------|--------------------|--------------|------------------|----------------|--|
| | Height | Width | Depth | Weight | Height | Width | Depth | Weight | |
| | 25 % " 644mm | 21" 532mm | 31 ¾" 805mm | 194lbs 88kg | 31 ½" 800mm | 22" 560mm | 33 %" 860mm | 242lb 110kg | |
| Chamber Dimensions | Capacity | | Height | | Width | | Depth | | |
| | 0.74 cu.ft 21L | | 5 ¾" 146mm | | | ½" mm | 14 1/4" 362mm | | |
| Left Side | | | | Ba | ck l | | Right Side | | |

3" 76mm

0mm