



ChefPro Series 31-3/4" Countertop Impinger Electric Conveyor Oven with 50" Belt - 240V, 1 Phase, 6700W
(Model: CPECO31x32)

★★★★★ (4.7/5)

Buy Now

WARRANTY
1-Year Parts and Labor Warranty



SPECIAL FEATURES

- ✓ **Consistent Cooking Results**
Impingement technology delivers fast, even heat for uniform browning and crisping.

✓ **Touchscreen Control System**
Easy-to-use interface with programmable settings for precise cooking.

✓ **Durable Stainless Steel Build**
Commercial-grade construction ensures long-lasting reliability.
- ✓ **High-Output Performance**
6700W power ensures rapid heating and quick recovery for continuous service.

✓ **Adjustable Belt Speed**
Customizable cook times from 1:25 to 11 minutes for different menu needs.



PRODUCT OVERVIEW

The ChefPro Series 48" Electric Strip Heater is engineered to deliver consistent, even heat across serving lines, pass-throughs, or prep counters. Its 1200W output ensures food stays warm, fresh, and ready for quick service during peak hours. With a slim profile and durable stainless steel body, it blends easily into any commercial kitchen layout without taking extra space. This heater is a dependable solution for maintaining quality and speed in busy operations.

Built for long-term performance, the stainless steel construction resists rust, dents, and daily wear. The unit includes undermount brackets and support chains, allowing flexible installation based on your space and workflow needs. Its simple toggle switch makes operation quick and efficient, even during high-volume service times. This design ensures reliable temperature consistency without complicated adjustments.

Perfect for restaurants, cafés, catering stations, and buffet lines, the ChefPro Strip Heater provides continuous radiant heat to protect food texture and flavor. It keeps items at safe holding temperatures without drying them out. Whether used over pans, trays, or countertop equipment, it delivers uninterrupted warmth that helps maintain smooth service flow. Its efficient design makes it ideal for professional kitchens of any size.

CERTIFICATIONS

No certifications

SPECIFICATION

ATTRIBUTE	VALUE	ATTRIBUTE	VALUE
Product Width	31.75 inch	Product Depth	32.5 inch
Product Height	18.4375 inch	Selling Unit	1/Each
Cook Time	1 minute 25 seconds to 11 minutes	Belt Width	17 in
Hertz	60 hertz	Phase	1 Phase
Voltage	208 volt	Wattage	6700 watt
Control Type	Touchscreen	Material	Stainless Steel
Features	Adjustable Legs, Programmable, Ventless	Installation Type	Countertop
Maximum Temperature	570 fahrenheit	Plug Type	Hardwire
Power Type	Electric	Type	Conveyor Ovens
Belt Long	50 inch	Series	ChefPro Series