



ChefPro Series Single Deck Electrical Convection Oven, Full Size, Stainless Steel, 3 Racks, 240V/1PH, 11.9kW

(Model: CPSGCO1)



★★★★★ (4.7/5)

Buy Now

WARRANTY
1 Year Limited Warranty

SPECIAL FEATURES

- Consistent Heat Range**
 Operates between 150°F and 500°F, supporting controlled cooking for restaurant kitchens using conveyor ovens.
- Clear Cooking Visibility**
 Glass doors allow chefs to monitor food during operation without interrupting the cooking process.
- Stable Floor Placement**
 Four adjustable legs support level positioning during daily kitchen operations.
- Operational Flexibility**
 Field-convertible features support adaptable installation needs in commercial kitchens.
- Electric Power Operation**
 Runs on 240 V electric power with a 50 A draw, aligning with commercial kitchen electrical standards for an electric conveyor oven.
- Commercial Pan Support**
 Designed to accommodate full-size sheet pans used in professional food handling environments.
- Compact Kitchen Fit**
 Overall dimensions support efficient layout planning for restaurants integrating a conveyor oven into limited prep spaces.



PRODUCT OVERVIEW

The ChefPro Series CPSGCO1 Electric Conveyor Oven is a freestanding deck oven designed for commercial kitchen environments such as restaurants and chef-operated foodservice spaces. It features a stainless steel exterior in a silver finish with 2 glass doors, allowing clear visibility during cooking.

The unit includes 3 racks, supports full-size sheet pans, and aligns with structured food handling practices in professional kitchens. Four adjustable legs provide stable placement on the floor. This electric conveyor oven operates on 240 V, 1-phase power, drawing 50 amps with a total wattage of 11.9 kW and requires a hardwired electrical connection.

It includes 1 deck and functions within a temperature range of 150°F to 500°F, supporting a range of commercial cooking applications. Field-convertible features support installation flexibility where required.

Conveyor Oven Dimensions and Warranty

With overall dimensions of 38.12" (W) x 41.5" (D) x 54.12" (H), this conveyor oven fits efficiently into professional kitchen layouts. It includes a 1 year limited warranty provided by the manufacturer.

CERTIFICATIONS

No certifications

SPECIFICATION

ATTRIBUTE	VALUE	ATTRIBUTE	VALUE
Series	ChefPro Series	Material	Stainless Steel
Selling Unit	1/Each	Legs	Adjustable legs
Color	Silver	Country of Origin	China
Number of Legs	4 Legs	Number of Racks	3 Racks
Sections	1 Section	Door Material	Glass
Amps	50 ampere	Product Width	38.12 inch
Product Depth	41.5 inch	Product Height	54.12 inch
Interior Depth	22.5 inch	Interior Height	20 inch
Interior Width	29 inch	Phase	1 Phase
Voltage	240 volt	Wattage	11.9 kilowatt



SPECIFICATION

ATTRIBUTE	VALUE	ATTRIBUTE	VALUE
Installation Type	Freestanding	Number of Decks	1 Deck
Number of Doors	2 Doors	Plug Type	Hardwire
Power Type	Electric	Temperature Range	150°F to 500°F
Sheet Pan Size	Full Size	Features	Field-Convertible
Type	Deck Convection Oven	Door Type	Glass
Shipping Weight	561 pound		

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