



## ProKitchen Series 41" Countertop Electric Conveyor Oven with 14" Belt - 240V, 3600W

(Model: PKCO41)

★★★★★ (4.7/5)

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**WARRANTY**

**1 Year Parts & Labor**



### SPECIAL FEATURES

- ✓ **High Output Cooking**  
The conveyor system supports pizza capacity of 16 pcs (14"), 19 pcs (12"), and 25 pcs (9") per hour.
- ✓ **Adjustable Speed Settings**  
It offers 7 belt speed settings for controlled movement through the cooking chamber.
- ✓ **Compact Countertop Design**  
It measures 41 in (L) x 20.6 in (D) x 19 in (H) suitable for commercial kitchen countertop installation.
- ✓ **Dual Heat Control**  
It includes independent top and bottom heating control with 4 heating elements (2 top and 2 bottom).
- ✓ **Electric Operation System**  
It operates on 240 V, 60 Hz with 3600 W power rating and 15 A single phase input.
- ✓ **Warranty Coverage**  
It includes a 1-year warranty on parts and labor from the manufacturer.



## PRODUCT OVERVIEW

The ProKitchen Series Electric Conveyor Oven is a commercial kitchen countertop cooking unit designed for restaurants, pizza outlets, and fast-service food operations requiring continuous baking output. It is built with stainless steel material in a silver finish and operates on electric power type with 240 V, 60 Hz electrical input. The unit delivers a maximum temperature of 500°F with radiant heating source support for controlled cooking performance.

The system features a conveyor belt heating design with a belt width of 13.7 in and a belt length of 57.5 in, supporting consistent food movement through the cooking chamber. It includes 7 belt speed settings and manual control type for operation adjustment in commercial kitchen workflows.

The cooking area measures 14 in (L) x 17.7 in (D) x 3.15 in (H), with independent top and bottom heating control supported by 4 heating elements (2 top and 2 bottom). It includes a pull-out crumb tray and detachable feeding tray for food loading and residue collection during operation.

The unit measures 41 in (L) x 20.6 in (D) x 19 in (H) and weighs 64 lb. It operates at 3600 W, 15 A, single phase power with NEMA 6-20P plug type. It includes a 1-year warranty on parts and labor and carries CE certification for commercial kitchen electrical equipment compliance.

## CERTIFICATIONS

CE Certified

## SPECIFICATION

ATTRIBUTE	VALUE	ATTRIBUTE	VALUE
Product Weight	64 pound	Product Depth	20.6 inch
Product Height	19 inch	Product length	41 inch
Selling Unit	1/Each	Belt Width	13.7 in
Hertz	60 hertz	Phase	1 Phase
Voltage	240 volt	Wattage	3600 watt
Control Type	Manual	Material	Stainless Steel
Features	4 Heating Elements (2 Top, 2 Bottom), Detachable Feeding Tray, Flexible Heat Shield	Installation Type	Countertop
Maximum Temperature	500 fahrenheit	Plug Type	NEMA 6-20P
Power Type	Electric	Type	Electric Conveyor Oven
Belt Long	57.5 inch	Country of Origin	China



## SPECIFICATION

ATTRIBUTE	VALUE	ATTRIBUTE	VALUE
Series	ProKitchen Series	Cooking Area Length	14 in
Color	Silver	Heating Source	Radiant
Temperature Range	158°F to 500°F	Cooking Area Depth	17.7 in
Cooking Area Height	3.15 in	Shipping Depth	26 inch
Shipping Height	20 inch	Shipping Length	36 inch
Shipping Weight	76 pound	Amps	15 ampere
Pizza Size	14 in	Pizza Capacity	16 pcs - 14" / 19 pcs - 12" / 25 pcs - 9" (Pizza per Hour)
Number of Legs	4 Legs	Tray Type	Pull Out Crumb Tray
Speeds	7 Belt Speed Settings	Switches	On/Off Power Switch
Oven Type	Infrared Conveyor Oven	Temperature Control	Independent Top and Bottom Heating Control
Included	Includes Conveyor Belt & Feeding Tray	Number of Decks	1 Deck

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