Electric Bake & Roast Ovens

General Features:

- Quality Construction for long life
- Stainless Steel Front Standard Stainless top & sides available (T430)
- Heavy Duty Steel Deck with flanged sides (16AL)
- Full Range Digital Thermostat 200°F - 550°F (93°C - 288°C) Precise temperature control
- Space Saver
 Only 50" wide
- Stackable
 Multiple options for flexibility
- Aluminized Interior Standard
- Solid State Relay Silent operation
- Easily Serviceable
 Most controls can be replaced from the front of the unit
- Power
 Electric
 Single phase standard
 Three phase optional
- Top Heat Control Balances oven heat
- Specific Features
 of the CE61BE listed on back

Warranty:

One year parts and labor

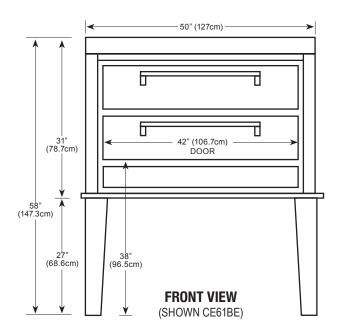


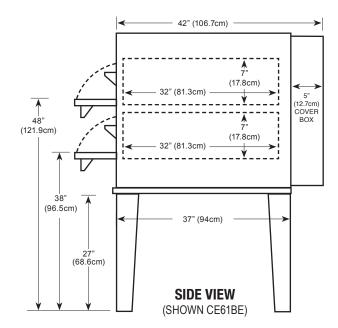
Steel Decks

MORE FOR LESS

More Cooking Space per Floor Space More Cooking Capacity per Sales Dollar More Performance per Dollar

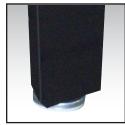






Floor space 50" (127cm) wide x 42" (106.7cm) deep* x 58" (147.3cm) high Shelf size 42" (106.7cm) wide x 32" (81.3cm) deep x 7" (17.8cm) high Shipping weight 550 lbs (249.6kg) Capacity Four 18"x26" bun pans per section Electric 12KW - 220V single phase, 60 AMPS Optional three phase, 40 AMPS Opening required for installation: 32" * Handle adds 2.5"(6.4cm) to depth





Digital Electronic Controller

Adjustable Legs

Durable Construction

The CE61BE is built with *prime 20-gauge cold-rolled* top and sides with a 14-gauge base. The interior is made of Armco Type 1, 20-gauge aluminized steel. The CE61BE comes standard with stainless steel front, or optional all stainless steel finish. The stainless steel is made of high quality, 18-gauge 430 stainless; the door interior is 18 gauge stainless.

Energy Efficiency

The CE61BE is powered by six (6) 2,000w elements which *increases its efficiency and recovery rate*.

Capacity

The CE61BE deck size measures 42"x32"x7" (2). The CE61BE will hold four (4) 18"x26" bun trays. Cook time will vary according to product.

Space Saver

Because the controls are under the doors, the CE61BE requires *less installation space* than our competition. This enables you to free up valuable kitchen and/or hood space. The actual width needed is mere 50" for two *42"x32" decks*, almost a foot less than the competition. The CE61BE *can convert into a CE62BESC by stacking*, either initially or after our business grows. This option gives you four 42"x32" decks in only 56" of space and becomes an SC series oven.

Design Plus

The CE61BE has the *controls in lower front for ease of operation and space savings*. This also places the controls in their own *air-conditioned area* so they are not affected by outside influences.

