



COOKING EQUIPMENT

Item #:

Project:

Qty:

Date:

Approval:

EASYROSE Commercial Convection Oven Double Deck Natural Gas Commercial Ovens 60,000 BTU(HRCO-60KD)



Technical Data

Length	38.11"
Width	41.65"
Height	67.83"
Net Weight	507 LB
Gross Weight	569 LB
Chamber Size	29" x21.5" x20"
Motor Speed	1710(H)/1120(L)
Gas consumption	NG:1.578(m³/h) LPG:0.68(m³/h)
Voltage	120 V
Power	120,000 BTU/H
Burner qty	4*2
Material	Steel

Features

- High Capacity: Double deck design with 60,000 BTU per deck and four burners each, providing powerful and efficient heating for large-scale baking needs.
- Ample Baking Space: Each oven chamber is spacious, accommodating multiple racks to bake a variety of items simultaneously, enhancing productivity.
- Robust Build: Constructed with durable, high-quality materials ensuring long-lasting performance and reliability in busy commercial kitchens.
- Efficient Convection: Equipped with a high and low-speed motor for optimal air circulation, ensuring even baking and consistent results every time.
- Versatile Application: Perfect for baking bread, pastries, pizzas, and more, making it ideal for bakeries, restaurants, and catering services, fitting seamlessly into any kitchen environment.

Certifications



ETL, US & Canada



ETL Sanitation

Technical Drawings



Notes & Details

The EasyRose double-deck commercial oven is engineered for high capacity and efficiency, featuring 60,000 BTU per deck with four burners each to meet the demands of large-scale baking. Each spacious oven chamber accommodates multiple racks, allowing for simultaneous baking of a variety of items, which enhances productivity. Built with durable, high-quality materials, this oven ensures long-lasting performance and reliability in busy commercial kitchens. Its efficient convection system, equipped with high and low-speed motors, promotes optimal air circulation for even baking and consistent results. Versatile in application, this oven is perfect for baking bread, pastries, pizzas, and more, seamlessly fitting into bakeries, restaurants, and catering services. With dimensions of 38.11" x 41.65" x 67.83", it combines powerful performance with practical design to elevate your culinary operations.

⚠ WARNING: This product can expose you to chemicals including lead, which are known to the State of California to cause cancer, birth defects, or other reproductive harm . For more information, go to www.p65warnings.ca.gov.