

FULL-SIZE ROAST-N-HOLD™ CONVECTION OVENS

- Fully insulated gentle convection ovens designed for flavorful results by slow roasting. Slow convected air promotes natural browning for flavor and seals in natural juices. Slow roasting means 15% to 20% less shrinkage.
- Standard with easy to read and operate LED digital display (DE). Optional Deluxe controls (DX) offer 18 programmable menus with probe cooking.
- Ships freight class 100



Model	CO151F1818DE CO151F1818DX	CO151FUA12DE CO151FUA12DX	CO151FWUA12DE CO151FWUA12DX	CO151FPWUA12DE CO151FPWUA12DX
Get Spec Sheet, Operating manual, wiring diagram and more!				

Additional Specs:

Function	Convection Cooking & Holding	Convection Cooking & Holding	Convection Cooking & Holding	Convection Cooking & Holding
Construction	Stainless Steel	Stainless Steel	Stainless Steel	Stainless Steel
Pass-Thru	No	No	No	Yes
Humidity	No	No	Yes	Yes
Capacity	Channel Pan Slides hold (18) 18 x 26" (460 x 660 MM) pans	12 sets of universal angles*	12 sets of universal angles*	12 sets of universal angles*
Probe Cooking	Yes (-DX Model only) 6" Probe included	Yes (-DX Model only) 6" Probe included	Yes (-DX Model only) 6" Probe included	Yes (-DX Model only) 6" Probe included
Casters	5" (127 MM)	5" (127 MM)	5" (127 MM)	5" (127 MM)
Width	25-3/8" (645 MM)	28-3/4" (730 MM)	28-3/4" (730 MM)	28-1/4" (718 MM)
Depth	37-3/4" (959 MM)	37-3/4" (959 MM)	37-3/4" (959 MM)	34-1/2" (876 MM)
Height	73-1/2" (1867 MM)	73-11/16" (1872 MM)	73-11/16" (1872 MM)	73-11/16" (1872 MM)
Shipping Weight	407 LBS (185 KG)	440 LBS (200 KG)	460 LBS (208 KG)	500 LBS (227 KG)
Power Requirements	8000 Watts, 208 or 240 Volts, 1 Phase 6-50P 50 Amp Service	8000 Watts, 208 or 240 Volts, 1 Phase 6-50P 50 Amp Service	8000 Watts, 208 or 240 Volts, 1 Phase 6-50P 50 Amp Service	8000 Watts, 208 or 240 Volts, 1 Phase 6-50P 50 Amp Service
Notes & Accessories	1. Pan spacing on 3" (80 MM) centers. 2. Supplied with (6) wire grids. Available power options: 8kW, 208V, 3 Ph, 30A, 50/60 Hz. 8kW, 240V, 3 Ph, 30A, 50/60 Hz. 3" Probe available (DX Model)	1. Pan spacing on 1-1/2" (40 MM) centers. 2. Supplied with (6) wire grids. Available power options: 8kW, 208V, 3 Ph, 30A, 50/60 Hz. 8kW, 240V, 3 Ph, 30A, 50/60 Hz. 3" Probe available (DX Model)	1. Pan spacing on 1-1/2" (40 MM) centers. 2. Supplied with (6) wire grids. Available power options: 8kW, 208V, 3 Ph, 30A, 50/60 Hz. 8kW, 240V, 3 Ph, 30A, 50/60 Hz. 3" Probe available (DX Model)	1. Pan spacing on 1-1/2" (40 MM) centers. 2. Supplied with (6) wire grids. Available power options: 8kW, 208V, 3 Ph, 30A, 50/60 Hz. 8kW, 240V, 3 Ph, 30A, 50/60 Hz. 3" Probe available (DX Model)
Warranty Level	2-Year Parts, 1-Year Labor	2-Year Parts, 1-Year Labor	2-Year Parts, 1-Year Labor	2-Year Parts, 1-Year Labor

*Universal angles hold pan sizes 22" x 20" (560 x 510) Roast & Bake Pans, 10" x 20" (255 x 510) Roast & Bake Pans, 18" x 26" (460 x 660) Bun Pans, 14" x 18" (355 x 460) Service Trays, and 12" x 20" (305 x 510) Steam Table Pans.

Specify power option and Standard (DE) or Deluxe (DX) model when ordering. See page 58 for details.