



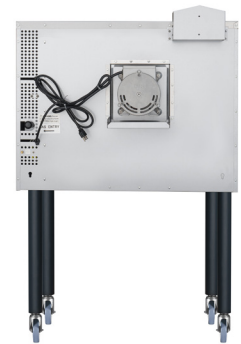
SPEC SHEET

KoolMore 38 in. Full Size Single Deck Commercial Natural Gas Convection Oven 54,000 BTU

Model: KM-CC054-NGC

FEATURES

- Commercial Convection Oven
- Natural Gas
- Single Deck
- Temp Range: 150°F to 500°F
- Total BTU: 54000
- Plug Type: 120V
- Dual Independent Glass Doors
- Hi/Low Fan Speed Button



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TECHNICAL SPECS

Dimensions

Length	38
Width	41.5
Height	56.5
Interior Width	29
Interior Depth	21.6
Interior Height	20
Power Cord Length	66

Capacity

Weightlbs	617
Gross Cubic Feet	7.27

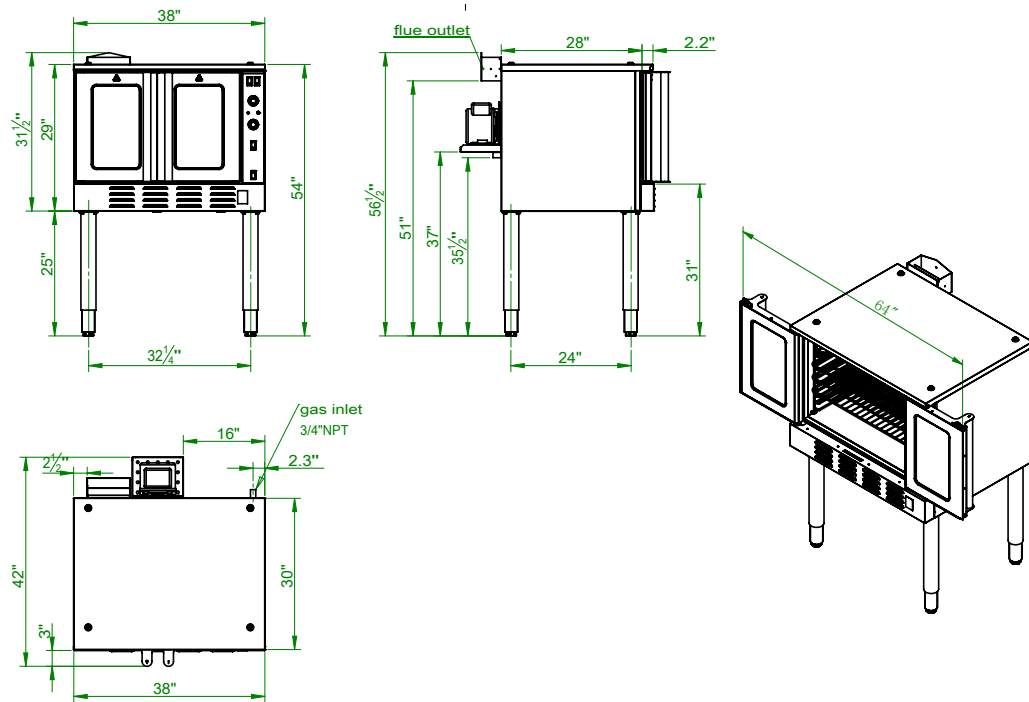
Features & Materials

Temperature Range	150-500 F
Control Type	Mechanical
Number Of Warming Sections	1
Fuel Type	NG
Convertible	No
Number Of Oven Racks	3
Rack Positions	10
Exterior Material	Stainless-Steel 430 and Aluminized Steel
Interior Material	Cold Rolled Steel
Color Finish	Stainless-Steel
Casters	4
Cleaning Type	Manual
Feature One	Toughened glazed glass allows easy observation of food while minimizing heat transfer for user safety.
Feature Two	Adjustable temperature settings ensure accurate and consistent cooking results.
Feature Three	Equipped with high and low motor speeds for handling different types of food.
Feature Four	The insulated cooking chamber ensures efficient heat retention and even cooking.
Feature Five	Flame failure safety feature automatically shuts off the gas to prevent accidents.
Feature Six	A 60-minute timer with an alarm notifies you when cooking is complete.
Feature Seven	Convection fan includes a cool-down setting to quickly lower the oven temperature after use.

Electric, Gas & Certifications

Electrical Installation Type	Plug-in
Gas Inlet Size	0.75
Oven Btu	54000
Amps	5.9
Hertz	60
Phase	1
Voltage	120
Wattage	412
Plug Type	NEMA 5-15P
Certifications	ETL Listed for Safety and Sanitation

Plan View



CERTIFICATIONS



Intertek



Intertek



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