

SPEC SHEET

KoolMore 38 in. Full Size Double Commercial LP Convection Oven 108,000 BTU Total with Stacking Kit and Casters

Model: KM-DCCO54-LPC

FEATURES

· Commercial Convection Oven

· Liquid Propane

4 Caster Wheels

· Double Deck

Temp Range: 150°F to 500°F

Total BTU: 108000 BTU

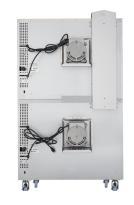
Plug Type: 120V

Dual Independent Glass Doors

Hi/Low Fan Speed Button







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TECHNICAL SPECS

Dimensions

Length Width	38
	41.5
Height Interior Width	68
Interior Width	29
Interior Depth	21.6
Interior Height	20

Capacity

Weightlbs	1234
Gross Cubic Feet	Combined 14.54

Features & Materials

Installation Type	Freestanding
Convection	Yes
Temperature Range	150-500 F
Control Type	Mechanical
Number Of Warming Sections	2
Number Of Oven Racks	6
Rack Positions	10 /per Oven
Exterior Material	Stainless-Steel 430 and Aluminized Steel
Interior Material	Cold Rolled Steel
Color Finish	Stainless-Steel
Casters	4
Feature One	Toughened glazed glass allows easy observation of
Feature Two	food while minimizing heat transfer for user safety. Adjustable temperature settings ensure accurate and
Feature Three	consistent cooking results. Equipped with high and low motor speeds for
Featrue Four	handling different types of food. The insulated cooking chamber ensures efficient heat
	retention and even cooking. Flame failure safety feature automatically shuts off
Feature Five	
Feature Six	the gas to prevent accidents. A 60-minute timer with an alarm notifies you when
	cooking is complete. Convection fan includes a cool-down setting to quickly
Feature Seven	
	lower the oven temperature after use.

Gas, Electric & Certifications

Fuel Type	LP
Convertible	No
Gas Inlet Size	0.75
Oven Btu	108000
Amps	5.9
Hertz	60
Phase	1
Voltage	120
Wattage	412/ per Oven
Plug Type	NEMA 5-15P
Power Cord Length	66
Electrical Installation Type	Plug-in
Certifications	ETL Listed for Safety and Sanitation

Plan View

