

CYCLONE SERIES ELECTRIC CONVECTION OVENS



Model : BCO-E1

Model : BCO-E2

Design Features

- Energy efficient 10.5KW oven direct forced air heat system
- 208v, 60hz, 1 or 3 phase
- Electronic temperature control
- Stainless steel front, top and sides
- Stainless steel, 60/40 split independent doors, with dual mounted handles
- Stainless steel doors seals
- Double-pane thermal glass door windows
- Interior oven light
- 60-minute continuous ring timer with manual shut off
- 150°F (65°C) to 550°F (288°C) temperature range
- 1/4 HP air-cooled two-speed fan motor
- Cool down fan mode
- Elements-on and temperature-ready indicator lights
- Porcelain enamel oven interior with cover corners
- 11-Position removable rack guide with 1 5/8" spacing
- 5 Heavy-duty, positive-stop, chrome-plated wire racks
- Black Powder Coated legs with adjustable bullet feet
- Stacking kit for double ovens
- Heavy-duty industrial grade insulation in top, sides, back and doors
- Limited 1-year parts, labor and door warranty

Specifications

Full-size electric, forced air, single and double deck convection type oven. Standard specifications include 10.5 KW per deck, a two-speed fan with cool down and our patented wheel-within-a-wheel enhanced air flow system powered by an energy saving 1/4 HP air cooled fan motor.

Door interlock switch automatically turns the fan and heating elements off when the oven door is open. A manual rotary switch will turn the fan on when the door is open for quick cool-down. The 60 minute timer has a continuous ring alarm with manual shut-off. The indicator light glows when the heating elements are on.

The oven interior measures 29" wide (737mm) by 20" high (508mm) by 22 1/4" deep (567mm). The cooking chamber is porcelain enamel over heavy gauge steel with removable 11-position rack guides with 1 5/8" spacing (41mm) and 5 heavy-duty adjustable chrome-plated racks.

The Oven exterior measures 38 1/8" wide (968mm) by 38" deep with handles (963mm) and 41 15/16" deep with handles (1065mm) by 26 7/8" (683mm) high. Front, top, sides and trim are constructed with stainless steel. Single oven legs are 31 3/8" tall (797mm) with casters and 27 5/8" (702mm) with adjustable bullet feet and finished with Durable Black Powder Coating.

Dual doors are 60/40 split-type with double-pane thermal glass, independent operation, stainless steel seals and double mounted "Cool Touch" handles. Doors are fabricated with stainless steel inside-and-out, and fully insulated with 2" of industrial grade insulation. Units are hardwired, plug and cord are not included.

Options & Accessories

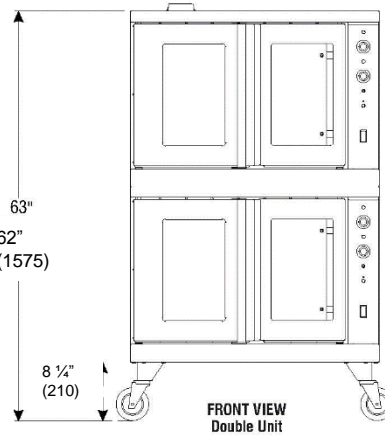
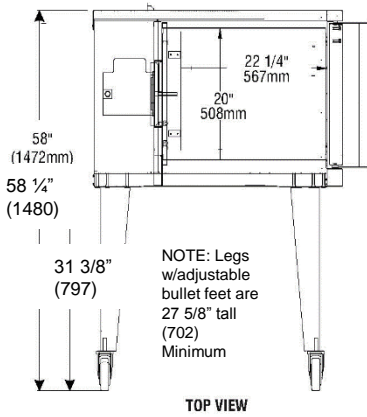
- Open rack stand with rack supports
- Black Powder coated legs with stainless steel undershelf
- Additional Oven Racks
- Heavy-duty caster set, two with casters locks
- Stainless steel legs with or without casters
- Solid Doors
- Perforated rear panel – field installation only
- International voltages

Certifications

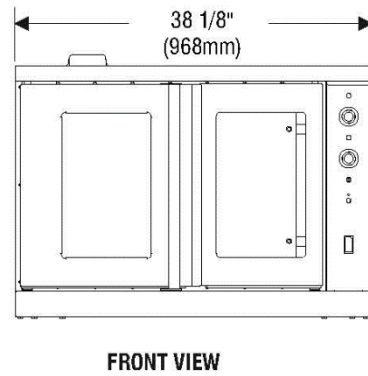
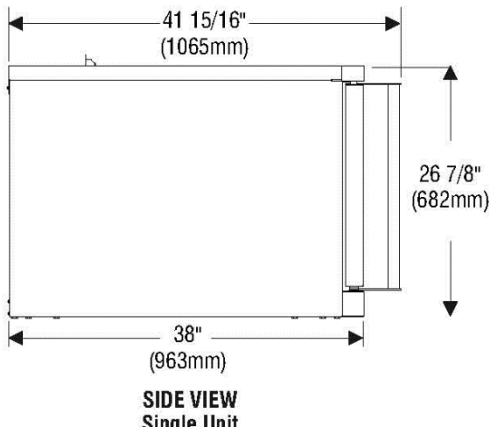




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NOTE: Legs w/adjustable bullet feet are 5 1/2" (140) minimum and 6" (152) maximum



ALL DIMENSIONS NOMINAL

| SHIPPING INFORMATION | | | | | | | | | | |
|----------------------|---|-------|-------------------|------|--------|------|--------|-----|------------|-------------|
| Model | SHIPPING WEIGHT | | CARTON DIMENSIONS | | | | | | Crate size | |
| | Lbs | Kilos | Width | | Depth | | Height | | Cubic Feet | Cubic Meter |
| | | | In | mm | In | mm | In | mm | | |
| BCO-E1 | 514 | 234 | 43 | 1092 | 48 1/4 | 1226 | 34 | 864 | 45.93 | 1.29 |
| BCO-E2 | Double Shipped in two cartons as per above specifications | | | | | | | | | |

| | MINIMUM CLEARANCES | | | |
|------------|--------------------|----|----------------|----|
| | Vent Hood | | Direct Venting | |
| | Inches | mm | Inches | Mm |
| Left Side | 1 | 25 | NA | NA |
| Right Side | 1 | 25 | NA | NA |
| Rear | 3 | 76 | NA | NA |

Suitable for installation on combustible floors when installed on factory supplied legs or casters

| POWER SUPPLY | | | | | | | | | | |
|--------------|-------|---------|-------|------|----|----|----------|----------|----------|----------|
| Model | Watts | Voltage | Phase | Amps | | | Fan-50HZ | | Fan-60HZ | |
| | | | | L1 | L2 | L3 | RPM-Low | RMP-High | RPM-Low | RPM-High |
| BCO-E1 | 10.5 | 208 | 3 | 30 | 30 | 28 | 748 | 1425 | 850 | 1725 |
| | 10.5 | 220-240 | 3 | 26 | 26 | 24 | 748 | 1425 | 850 | 1725 |
| | 10.5 | 208 | 1 | 48 | 48 | - | 748 | 1425 | 850 | 1725 |
| | 10.5 | 220/240 | 1 | 44 | 44 | - | 748 | 1425 | 850 | 1725 |

| SPECIFICATIONS | | | | | | |
|----------------|--------------------|-----|-----------|------|---------|------|
| Model | OVERALL DIMENSIONS | | | | | |
| | Width | | Depth | | Height | |
| | In | mm | In | mm | In | mm |
| BCO-E1 | 38 1/8" | 968 | 41 15/16" | 1065 | 58 1/4" | 1480 |
| BCO-E2 | 38 1/8" | 968 | 41 15/16" | 1097 | 62" | 1575 |

Continuous product improvement is a policy of Bakers Pride Oven Company. Therefore, specifications and design are subject to change without notification