



# Cyclone SERIES

Job \_\_\_\_\_ Item # \_\_\_\_\_

## ELECTRIC CONVECTION OVENS

- Model COC-E1 Single
- Model COC-E2 Double



**Model COC-E1**  
shown with left hand hinge & right side controls

### STANDARD FEATURES

- Energy efficient 9.5 KW per oven direct forced air heat system
- 208v or 220v-240v, 60hz or 50hz
- Electronic temperature control
- Double-pane thermal glass door window
- Oven lights
- 60-Minute continuous ring timer with manual shut-off
- 150°F (65°C) to 550°F (285°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
- 11-Position removable rack guides with 1 5/8" spacing
- 5 Heavy-duty, positive-stop, chrome-plated wire racks
- Stainless steel stainless front, top & sides
- Stainless steel, fully insulated hinged door
- Front mounted control panel for easy service access
- 1/8" Welded angle iron frame construction
- Heavy-duty industrial grade insulation in top, sides, back and doors
- One year limited parts & labor warranty

### SPECIFICATIONS

Half-size electric, forced air, single and double stack convection type oven. Standard specifications include 9.5 KW per cavity and a patented two speed fan-within-a-fan enhanced air flow system powered by an energy efficient 1/4 HP two-speed 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 with manual shut-off. An indicator light glows when the heating elements are on.

The oven interior measures 23" wide (584mm) by 20" high (508mm) by 15 5/8" deep (397mm). 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 31" wide (787mm) by 27 1/2" deep (699mm) by 25" high (635mm). Front, top and sides and trim are constructed with stainless steel.

A single fully insulated stainless steel door with thermal pane window opens a full 180° and features a unique 23" opening wide mouth design for easy viewing and sideways loading of 1/2-size sheet pans.

Ovens may be ordered with left hand hinge and right side controls or right hand hinge and left side controls.

### OPTIONS & ACCESSORIES

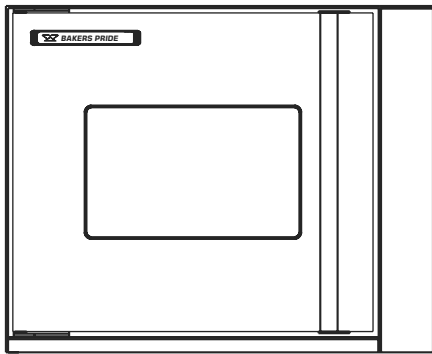
- Steam injection with front panel controls
- Computerized programmable controls with LED display.
- Stainless steel stand with or without casters
- Additional oven racks
- International voltages, 50hz
- Solid door
- Perforated rear panel
- Stacking kit

### CERTIFICATIONS

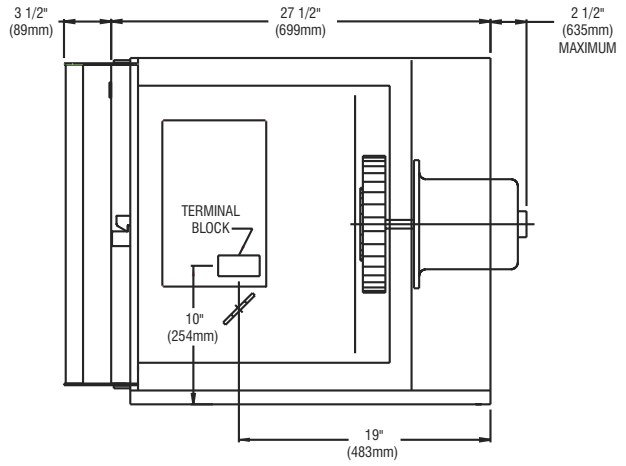


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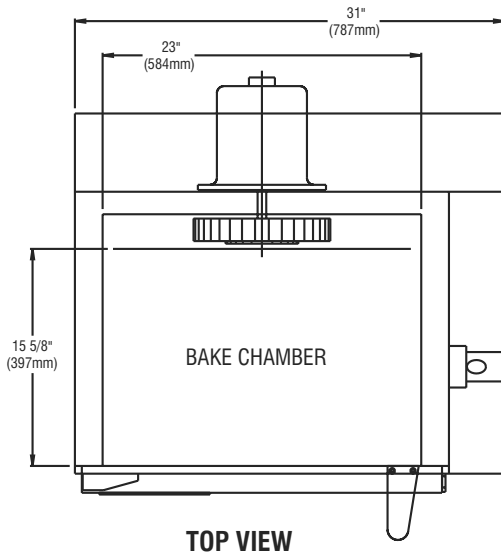
*Continuous product improvement is a policy of Bakers Pride Oven Company. Therefore, specifications and design are subject to change without notification*



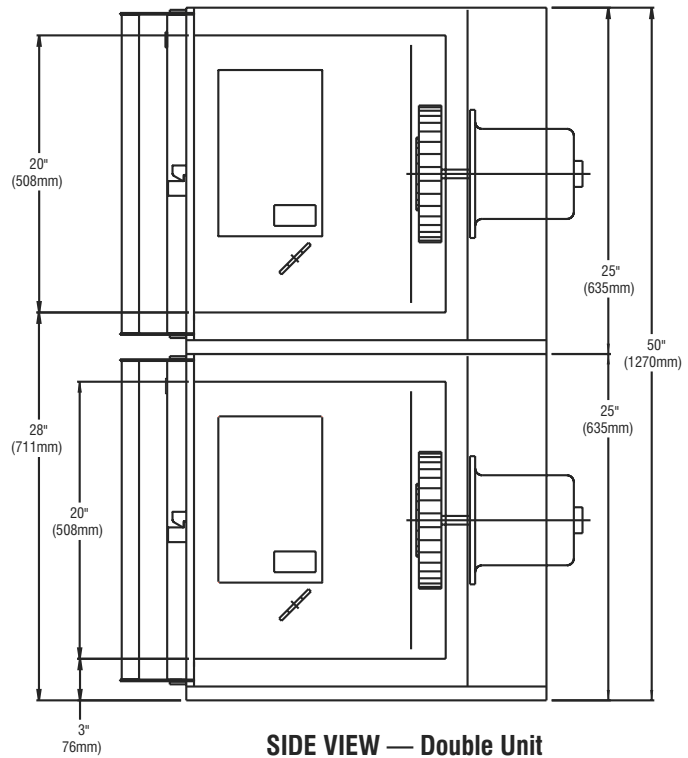
**FRONT VIEW**



**SIDE VIEW — Single Unit**



**TOP VIEW**



**SIDE VIEW — Double Unit**

ALL DIMENSIONS NOMINAL

**SHIPPING INFORMATION**

Model	Shipping Weight		Carton Size		Carton Dimensions					
	Lbs.	Kilos	Cubic Feet	Cubic Meters	Width		Depth		Height	
	Inches	mm	Inches	mm	Inches	mm	Inches	mm	Inches	mm
COC-E1	300	136	20.6	0.6	35.5	902	34.5	877	29.0	737
COC-E2 Double	<i>Shipped in two cartons as per above specifications</i>									

**POWER SUPPLY**

Model	KW	Voltage	Phase	Amps			Fan — 50 HZ		Fan — 60 HZ	
				Line 1	Line 2	Line 3	RPM-low	RPM-high	RPM-low	RPM-high
				COC-E1	9.5	208	3	29.0	29.0	25.0
	9.5	220-240	3	27.6	27.6	23.6	825	1425	1140	1,725
	9.5	208	1	47.3	47.3	—	825	1425	1140	1,725
	9.5	220-240	1	44.8	44.8	—	825	1425	1140	1,725

*Each oven requires separate electrical connections*

**MINIMUM CLEARANCES**

	Vent Hood		Direct Venting	
	Inches	mm	Inches	mm
Right	1	25	NA	NA
Left	1	25	NA	NA
Rear	1	25	NA	NA



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