



Convection Oven

A Professional Line of Commercial Cooking Equipment

Model: CULCOF-54-NG



CULCOF-54-NG

Convection Ovens

The Professional line of cooking equipment from CULITEK is a must have for any foodservice commercial kitchen. Save energy by cooking food up to 25% faster than traditional cooking methods! Not only do you get faster cook times, your convection oven ensures meats stay tender and juicy and delicate bakery items come out of the oven cooked to perfection. Hot air is circulated throughout the entire oven, resulting in food that is cooked evenly all over—no more cold or hot spots. From baking and roasting to warming and reheating, they are the power-house of ovens! ETL Listed and ETL Sanitation, these models are backed by a 1-year warranty on parts and labor.

Operation

- 54,000 total BTU
- Electronic spark ignition with automatic pilot system and safety shut-off
- Maintains a temperature range of 150°F to 550°F
- Electronic controls featuring a 60-minute timer and manual temperature knob
- 1/4 HP, two-speed fan motor with cool-down feature
- 3/4" NPT rear gas connection and pressure regulator

Cabinet Construction

- All stainless steel construction
- Cooking chamber is lined with porcelain enamel for easy cleaning

Door(s)

- 50/50 dependent doors, dual pane thermal glass window
- Door interlock switch automatically turns fan and burner off when doors are open

Electrical Control

- 6 foot power cord with NEMA 5-15 plug
- 120V, 60 Hz oven controls

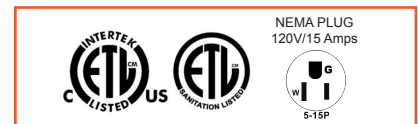
Model Features

- Five chrome-plated adjustable oven racks
- Ten position guide rack with 1 1/2" spacing, fits 5 full size sheet pans
- 32" steel legs with black powder coating for added durability
- Adjustable bullet feet
- Field convertible to Liquid Propane (LP)

EQUIPMENT THAT DOMINATES
For Culinary Professionals

STANDARD FEATURES

- All stainless steel construction
- Cooking chamber is lined with porcelain enamel for easy cleaning
- 50/50 dependent doors with double pane, thermal glass
- 54,000 BTU per oven cavity
- Temperature range of 150°F to 550°F
- 32" steel legs with adjustable bullet feet
- 60-minute continuous ring timer with manual shut off
- Doors have an interlock switch that automatically turns the fan and burner off when opened
- 3/4" NPT rear gas connection and regulator
- Five heavy-duty adjustable chrome-plated oven racks



Attention CA Residents PROP 65 WARNING

This product can expose you to chemicals, including lead, which are known to the State of California to cause cancer, birth defects, or other reproductive harm.

For more information, go to
www.P65warnings.ca.gov

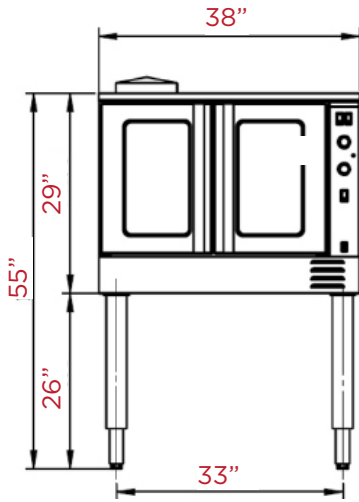
MADE IN CHINA



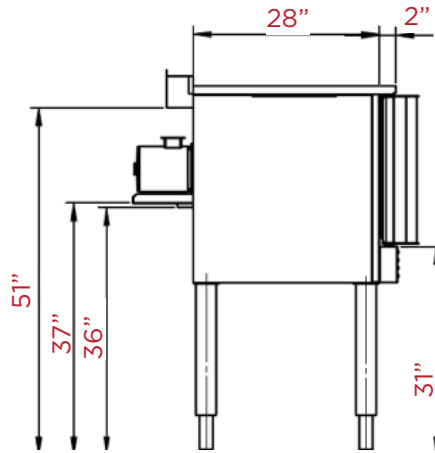
Convection Oven Specifications

A Professional Line of Commercial Cooking Equipment

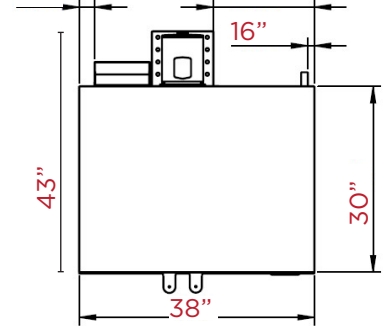
CULCOF-54-NG



Front View



Side View



Top View

CONVECTION OVEN

CULCOF-54-NG

Model Number

**Field convertible to Liquid Propane*

Total BTU	54,000
Number of Racks	5
Rack Guides	10
Interior Dimensions (in)	28 ¹ / ₄ "W x 21 ¹ / ₂ "L x 20"H
Exterior Dimensions (in)	39"W x 41"L x 60"H
Voltage/Hertz/Phase	120/60/1
Net Weight (lbs)	403
Gross Weight (lbs)	579
Shipping Dimensions (in)	31 ¹ / ₂ "W x 35"L x 85"H