



Equipment That Dominates



FOR SERIOUS
CULINARY
PROFESSIONALS

It all starts with the ingredients.

We understand the importance of having reliable equipment in your operation. Our job is to provide equipment that puts your mind at ease so you can do what you do best, create!



CULITEK 
A Professional Line of Commercial Cooking Equipment

COOKING

**CULITEK, Commercial
Foodservice Equipment
You Can Count On!**

Convection Oven Buying Guide



EQUIPMENT THAT DOMINATES



Stainless Steel
Exterior Construction



More Efficient
than Traditional
Cooking Methods



CULCOF-54-NG



TEKCO-1-NG/LP

SS Series

HD Series

INTERIOR CONSTRUCTION	Porcelain enamel for easy cleaning	Porcelain enamel with coved corners
BTUs	54,000 BTU per oven cavity	46,000 BTU per oven cavity
OPERATION	Ten position guide rack with 1 1/2" spacing, fits 5 full-size sheet pans. 60-minute continuous ring timer with manual shut off.	Thirteen position guide rack. Holds 5 full-size baking pans. Solid state digital controller with Cook 'N Hold feature.
TEMPERATURE RANGE	150°F to 550°F	150°F to 500°F
OVEN DOORS	50/50 dependent doors with double pane, thermal glass. Door interlock switch turns fan and burner off when doors open	50/50 dependent doors with double pane, thermal glass. Door interlock switch turns fan and burner off when doors open
ELECTRONICS	Electronic spark ignition with automatic pilot system and safety shut-off. 1/4 HP, two-speed fan motor with cool-down feature.	Electronic spark ignition with automatic pilot system and safety shut-off. Two-speed fan with adjustable cool-down mode.
AVAILABLE MODELS	Convection Oven CULCOF-54-NG <i>*Field convertible to Liquid Propane (LP)</i>	Bakery Depth Convection Ovens TEKCO-1-NG/LP, TEKCO-2-NG/LP <i>*Choose natural gas (NG) or liquid propane (LP)</i>



CULITEK

A Professional Line of Commercial Cooking Equipment

Equipment That Dominates

COOKING CONVECTION OVENS



CULCOF-54-NG



TEKCO-1-NG/LP

The Professional line of cooking equipment from CULITEK is a must have for any foodservice commercial kitchen. Improve efficiency and boost profits with Convection Ovens that are 25% faster than traditional cooking methods. From baking and roasting to warming and reheating, they are the power-house of ovens! These models are backed by a 1-year warranty on parts and labor.

CULITEK CONVECTION OVEN MODELS

SS SERIES*: CULCOF-54-NG (*Field convertible to Liquid Propane, LP)

HD SERIES: TEKCO-1-NG/LP, TEKCO-2-NG/LP



CULITEK Convection Oven Comparison



Model Number	CULCOF-54-NG	TEKCO-1-NG/LP	TEKCO-2-NG/LP
Total BTUs	54,000	46,000	92,000
Number of Racks	5	5	10
Number of Rack Guides	10	13	26
Interior Dimensions	28 ¹ / ₄ "Wx21 ¹ / ₂ "Lx20"H	29"Wx31 ¹ / ₂ "Dx24"H	2 pieces: 29"Wx31 ¹ / ₂ "Dx24"H
Exterior Dimensions	39"Wx41"Lx60"H	38 ¹ / ₅ "Wx48 ³ / ₅ "Dx59 ² / ₅ "H	38 ¹ / ₅ "Wx48 ³ / ₅ "Dx69"H
Voltage/Hertz/Phase	120/60/1	115/60/1	115/60/1
Net Weight (lbs)	403	368	187
Gross Weight (lbs)	579	525	1050
Shipping Dimensions	31 ¹ / ₂ "Wx35"Lx85"H	43"Wx53"Dx64"H	2 pieces: 43"Wx53"Dx64"H



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

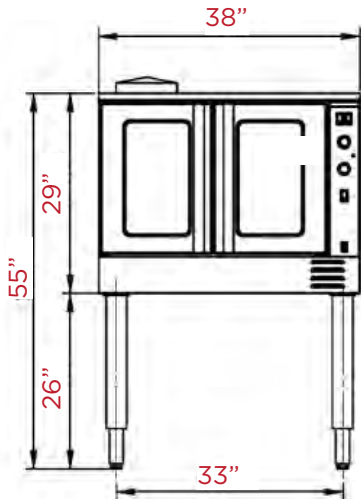
MADE IN CHINA



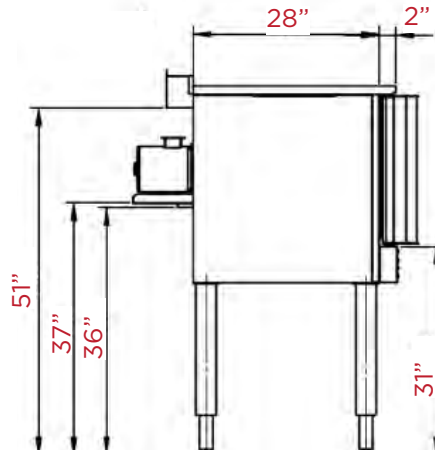
Convection Oven Specifications

A Professional Line of Commercial Cooking Equipment

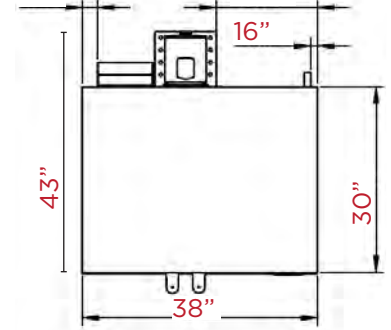
CULCOF-54-NG



Front View



Side View



Top View

CONVECTION OVEN

Model Number

CULCOF-54-NG

**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



HD-Series Bakery Depth Convection Ovens

A Professional Line of Commercial Cooking Equipment

Models: TEKCO-1-NG/LP, TEKCO-2-NG/LP



TEKCO-1-NG/LP



TEKCO-2-NG/LP

HD-Series Bakery Depth Convection Ovens

The Professional line of cooking equipment from CULITEK is a must have for any foodservice commercial kitchen. Improve efficiency and boost profits with HD-Series Bakery Depth Convection Ovens. Not only do you get faster cook times, your convection oven ensures meats stay tender and juicy and delicate bakery items, such as breads and pastries, cook evenly. Utilizing a 2-speed fan, air is circulated around the food allowing for consistently prepared meals that are delivered as much as 25% faster than traditional cooking methods. From baking and roasting to warming and reheating, they are the power-house of ovens! Energy Star® certified, ETL Listed and ETL Sanitation, these models are backed by a 1-year warranty on parts and labor.

Operation

- 46,000 BTU per oven cavity
- Electronic spark ignition with automatic pilot system and safety shut-off
- Maintains a temperature range of 150°F to 500°F
- Solid state digital controller with Cook 'N Hold feature
- Two-speed fan with adjustable cool-down mode
- 3/4" NPT rear gas connection and pressure regulator
- Natural gas or liquid propane

Cabinet Construction

- Heavy-duty stainless steel exterior
- Enamel interior with coved corners for easy cleaning

Electrical Control

- NEMA 5-15 plug

Door(s)

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

Racks

- Five nickel-plated oven racks
- Accepts (5) 18"x26" full-size baking pans, left to right or front to back

Model Features

- Interior lighting provides greater visibility
- Energy Star® rating makes them 20% more efficient than standard models
- Available in natural or liquid propane gas
- Model TEKCO-1 comes standard with 21 1/2" leg kit and total height of 27 9/16" with casters
- Model TEKCO-2 comes standard with stacking kit and casters

EQUIPMENT THAT DOMINATES
For Culinary Professionals

STANDARD FEATURES

- Energy Star® rating makes them 20% more efficient than standard models
- Stainless steel exterior and enamel interior with coved corners for easy cleaning
- 50/50 dependent doors with double pane, thermal glass
- Solid state digital controller with "Cook 'N Hold" feature
- Temperature range of 150°F to 500°F
- 46,000 BTU per oven cavity
- 2-speed fan, with adjustable cool-down mode
- Electronic spark ignition, with an automatic pilot system and safety shut off
- 3/4" NPT rear gas connection and regulator
- Five nickel-plated oven racks on 13-position rack guide
- Interior oven light(s)



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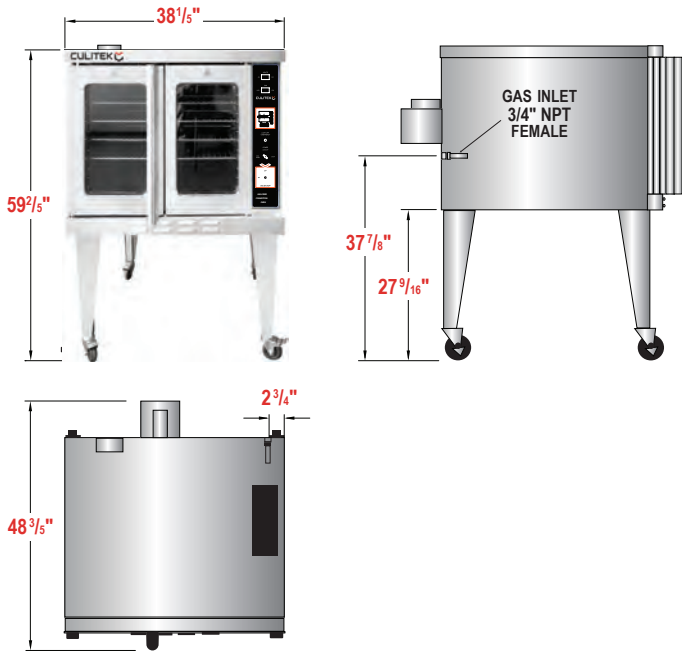
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MADE IN CHINA

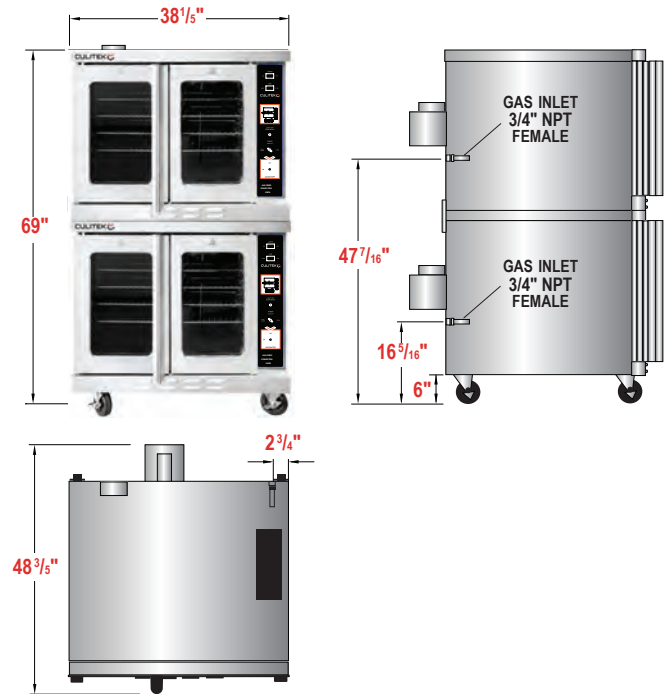
RESIDENTIAL: Culitek assumes no liability for parts or labor coverage for component failure, factory defect or any other damages for units installed in non-commercial foodservice or residential applications.



TEKCO-1-NG/LP



TEKCO-2-NG/LP



BAKERY DEPTH CONVECTION OVENS

Model Number	TEKCO-1-NG/LP	TEKCO-2-NG/LP
Number of Racks	5	10
Rack Guides	13	26
Total BTUH	46,000	92,000
Interior Dimensions (in)	29"W x 31 1/2"D x 24"H	2 pieces: 29"W x 31 1/2"D x 24"H
Exterior Dimensions (in)	38 1/5"W x 48 3/5"D x 59 2/5"H	38 1/5"W x 48 3/5"D x 69"H
Voltage/Hertz/Phase	115/60/1	115/60/1
Net Weight (lbs)	368	187
Gross Weight (lbs)	525	1050
Shipping Dimensions (in)	43"W x 53"D x 64"H	2 pieces: 43"W x 53"D x 64"H