



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 21½" leg kit and total height of 27⁹/₁₆" 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)



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.

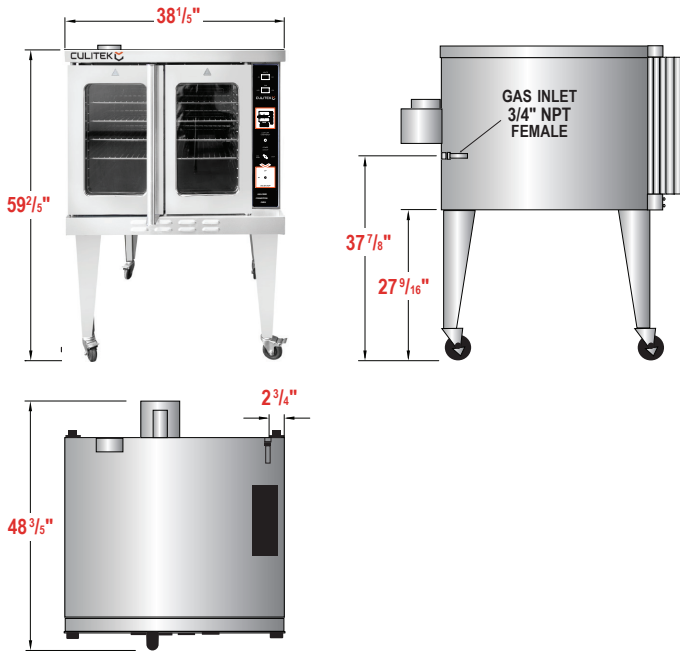
For more information, go to www.P65warnings.ca.gov

MADE IN CHINA

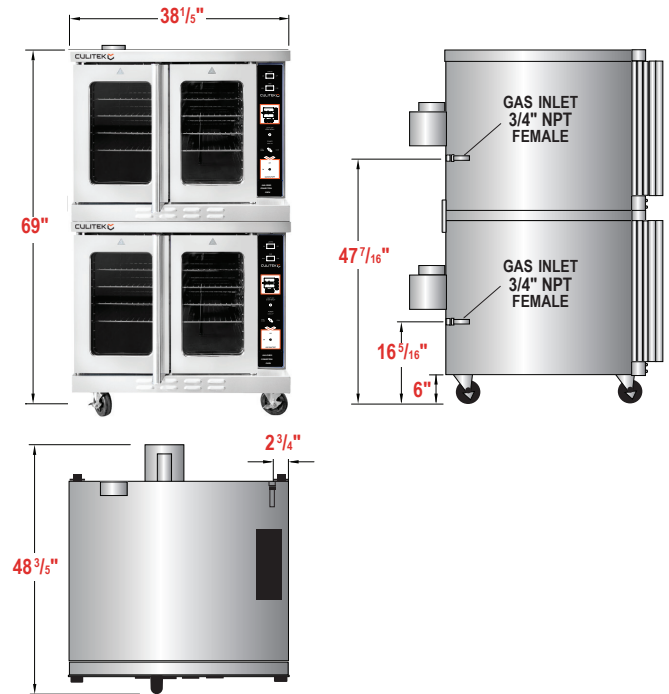
RESIDENTIAL: Culitek assumes no liability for parts or labor coverage for component failure, factory defect or any other damages for units installed in non-commercial foodservice or residential applications.



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