CONVECTION OVEN

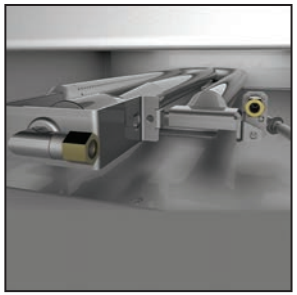
STANDARD FEATURES

- Heavy duty modular convection oven base. 36" wide to accommodate modular rangetops of various sizes to form freestanding ranges, stacked ovens, custom lineups, or cooking suites
- High performance stainless steel tubular U - burner rated at up to 40,000 Btu/hour
- Direct vent flue with standard heat exchanger system for maximum heat transfer from gas burner to oven cavity *(Patent Pending)*
- 28" W x 27" D x 14.5" H - heavy duty stainless steel oven cavity interior with flame spreader for even heat distribution throughout
- Removable stainless steel drip tray for ease of cleaning

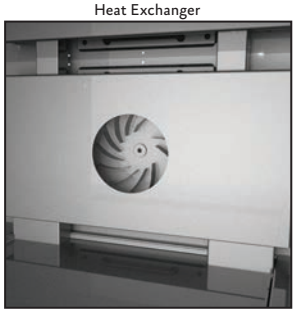
Counter Balanced Soft Opening Door



Intermittent Pilot



Heat Exchanger



- Counter-weight oven door hinge system with hydraulic soft opening capabilities *(Patented)*
- 2-speed low-profile high efficiency convection motor – front serviceable
- Corrosion resistant, integrated "backward curved" cooling fan and impeller system
- Permanent split capacitor motor in compact external rotor motor design with heavy duty ball bearing and class Fmotor insulation design
- Corrosion resistant, integrated fan motor mounting bracket
- 5-position rack supports that are designed to allow placement of full size sheet pans without the use of an oven rack
- 2 heavy duty nickel-plated oven racks included
- High efficiency insulated, water-proof door and oven cavity
- Electronic thermostatically controlled oven from 150°F to 650°F (HCO only)
- Intermittent Pilot System with solenoid safety valve and flame sense (HCO only)
- Standing pilot with combination thermostatic safety valve (HCOP only)
- Full-width Marquise accented™ stainless steel oven door handle and Zamak die cast end caps *(Patented)*
- Heavy gauge welded body construction
- Zamak die cast knobs and bezels with set screws *(Patented)*
- Stainless steel front, sides, and bottom
- ¾" rear manifold with connection options
- 6" height adjustable legs (4)



Model number as shown HCO36

AUTODESK REVIT

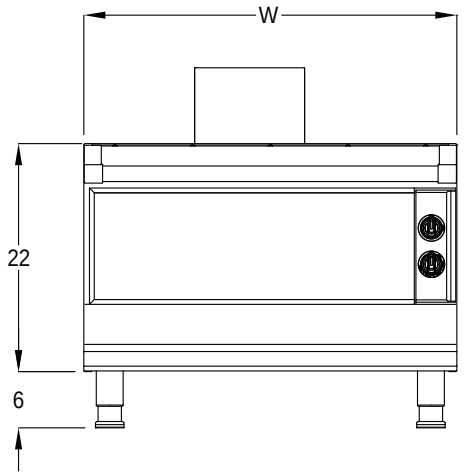
OPTIONS

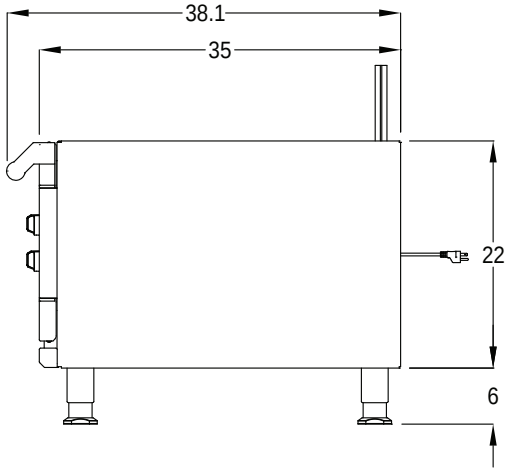
- Colors (contact sales department for available colors)
- Customizable Marquise accented™ control panel (*Patented* / contact sales department for available options)
- Stainless steel back cover
- Additional oven rack
- 6" height adjustable casters (4). Two (2) with brakes
- Curb base

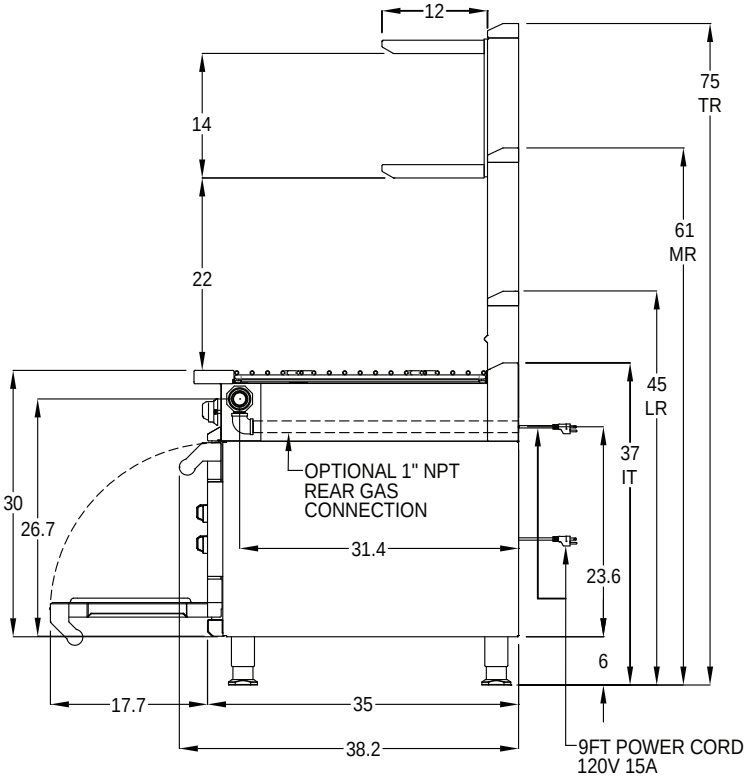
CONVECTION OVEN

www.hestancommercial.com phone 888.905.7463 3375 E. La Palma Ave., Anaheim, CA 92806

CONVECTION OVEN







Model	Description	Gas [Btu/HR]	Approx SHP WT	AMP	Width (W)
HCO36	36" wide Convection Oven Base	40,000	465	3 Amp	36"
HCOP36	36" wide Convection Oven Base w/ Standing Pilot	32,000	465	3 Amp	36"

Note: Hestan Commercial products are not approved or recommended for residential use. Hestan Commercial Corporation reserves the right to change materials and specifications without notice. Specify type of gas when ordering. Specify altitude when above 2,000 ft.

ELECTRICAL : 120V, 60Hz, 15A, 1 phase.

GAS : 3/4" male NPT rear gas connection available. Minimum gas supply is 7" water column for natural gas and 11" for propane. Operating pressure at the manifold is 5" water column for natural gas and 10" for propane. All units require a regulated gas supply.

VENTILATION : The product is required to be installed under an exhaust hood.

CONTACT US: www.hestancommercial.com phone 888.905.7463 3375 E. La Palma Ave., Anaheim, CA 92806