

**O V E N S****VULCAN****ECO22D  
DOUBLE DECK HALF SIZE  
ELECTRIC CONVECTION OVEN**

Model ECO22D



- ECO22D** Double deck half size electric convection oven

**STANDARD FEATURES**

- Stainless steel front, sides and top enclosure panel.
- Stainless steel doors with double pane window.
- Cool to the touch oven door handles.
- Stainless steel oven door gaskets.
- 11 KW total input (5.5 KW per section).
- Solid state temperature controls adjust from 200° to 500°F.
- 60 minute electric timers with time expired buzzer.
- 1/2 H.P. two speed fan motor per deck.
- Oven cool switch for rapid cool down when door is open.
- Oven interior liners are porcelain on steel.
- Nine position rack guides with five nickel plated racks per section.
- Adjustable stainless steel legs - min. 15".
- Requires 208/240 volt, 60 Hz, 1 or 3 phase power supply.
- One year limited parts and labor warranty.

**OPTIONS**

- Adjustable stainless steel legs with casters - min. 17 3/4".
- Additional oven racks.
- Rack hanger(s).
- Second year extended limited parts and labor warranty.

**SPECIFICATIONS**

Double deck half size electric convection oven, Model No. ECO22D, manufactured by Vulcan Hart. Each porcelain enamel on steel oven interior measures 15 1/4" w x 21" d x 20" h. Furnished with nine position nickel plated rack guides and five nickel plated racks measuring 14 3/8" x 20 7/8" per section. Heated by enclosed tubular heating elements rated at 5.5 KW per section. 11 KW total input. Stainless steel front, sides and top enclosure panel. Insulation applied to the top, rear, both sides, bottom and door. Stainless steel doors with double pane window. Solid state temperature controls adjustable from 200° to 500°F. 60 minute electrical timers with continuous sounding buzzer. Two speed 1/2 H.P. permanently lubricated oven blower motors. Requires 208/240 volt, 60 Hz, 1 or 3 phase power supply.

**Exterior Dimensions:**

30" w x 28 1/2" d x 65 1/4" h (legs and feet) 69 1/2" h (legs and casters).

NSF listed. UL listed. UL listed to Canadian safety standards.

**VULCAN**

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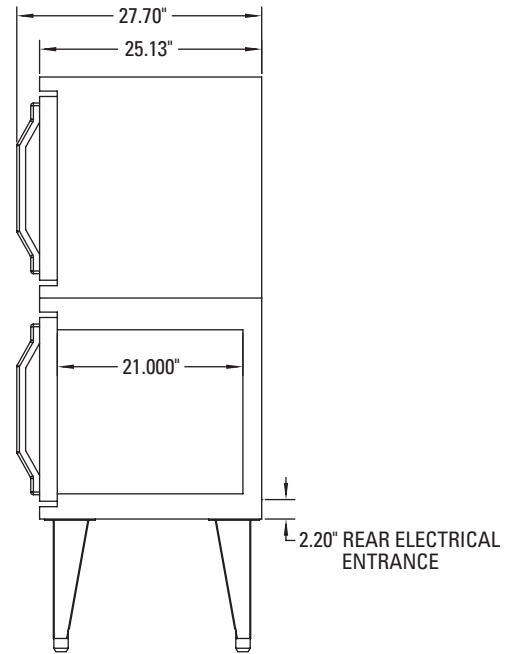
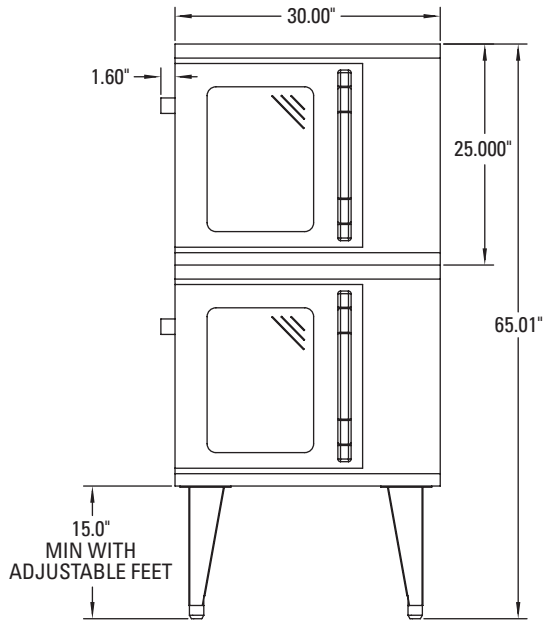
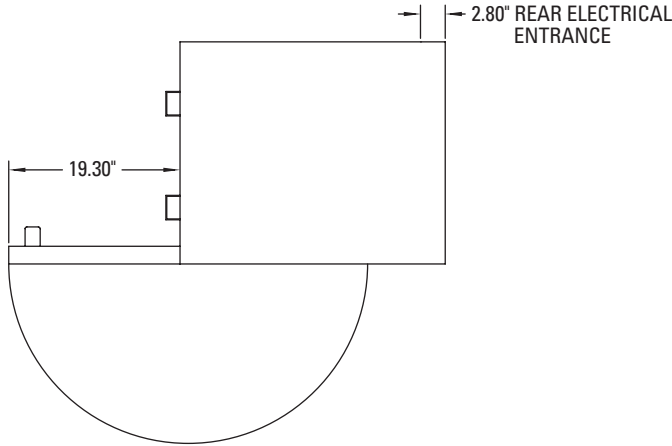
P.O. Box 696 ■ Louisville, KY 40201 ■ Toll-free: 1-800-814-2028 ■ Local: 502-778-2791 ■ Quote & Order Fax: 1-800-444-0602



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**NOTES**

- |                |             |                 |  |
|----------------|-------------|-----------------|--|
| 1. Clearances: | Combustible | Non-combustible | 2. This appliance is manufactured for commercial installation only and is not intended for home use. |
| Rear           | 1"          | 1"              |  |
| Right Side     | 0"          | 0"              |  |
| Left Side      | 1½"         | 1½"             |  |



MODEL NO.	TOTAL KW	208, 240 VOLT - 3 PHASE LOADING KW PER PHASE		NOMINAL AMPS PER LINE WIRE									WEIGHT			
				3 PHASE						1 PHASE			WITH SKIDS & PACKAGING		WITHOUT SKIDS & PACKAGING	
				208V			240V			208V	240V		LBS.	KG	LBS.	KG
				L1-L2	L2-L3	L1-L3	L1	L2	L3	L1	L2	L3				
ECO22D	11.0	5.0	0	6.0	46	20	24	40	18	22	52	46	500	226		



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**NOTE:** In line with its policy to continually improve its products, Vulcan reserves the right to change materials and specifications without notice.