

OVENS

VULCAN**ECO2D**
HALF SIZE ELECTRIC CONVECTION OVEN

Model ECO2D
shown on optional stainless steel stand

**SPECIFICATIONS**

Half size electric convection oven, Model No. ECO2D, manufactured by Vulcan Hart. Porcelain enamel on steel oven interior measures 15¼" w x 21"d x 20"h. Furnished with nine position nickel plated rack guides and five nickel plated racks measuring 14⅜" x 20⅞". Heated by enclosed tubular heating elements rated at 5.5 kW. Stainless steel front, sides and top enclosure panel. Insulation applied to the top, rear, both sides, bottom and door. Stainless steel door with double pane window. Solid state temperature controls adjustable from 200° to 500°F. 60 minute electrical timer with continuous sounding buzzer. Two speed ½ H.P. permanently lubricated oven blower motor. Requires 208/240 volt, 60 Hz, 1 or 3 phase supply.

Exterior Dimensions:

30" w x 28½" d x 30⅝" h (4" legs and vent) 29" h (4" legs only).

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

- ECO2D** Half size electric convection oven

STANDARD FEATURES

- Stainless steel front, sides and top enclosure panel.
- 4" adjustable chrome plated legs.
- Stainless steel door with double pane window.
- Cool to the touch oven door handle.
- Stainless steel oven door gaskets.
- 5.5 KW input.
- Solid state temperature control adjusts from 200° to 500°F.
- 60 minute electric timer with time expired buzzer.
- ½ H.P. two speed fan motor.
- Oven cool switch for rapid cool down when door is open.
- Oven interior liners are porcelain on steel.
- Nine position rack guide with five nickel plated racks.
- Requires 208/240 volt, 60 Hz, 1 or 3 phase power supply.
- One year limited parts and labor warranty.

OPTIONS

- Set of four 13½" stainless steel legs with adjustable feet and stack set.
- Set of four 13½" stainless steel legs with casters and stack set.
- Stainless steel stand with adjustable stainless steel legs with feet and nine position rack storage. Legs are adjustable from 23¾" to 24¾".
- Stainless steel stand with adjustable stainless steel legs with casters and nine position rack storage. Legs are adjustable from 28" to 29⅞".
- Additional oven racks.
- Rack hanger.
- Second year extended limited parts and labor warranty.

VULCAN

a division of ITW Food Equipment Group LLC

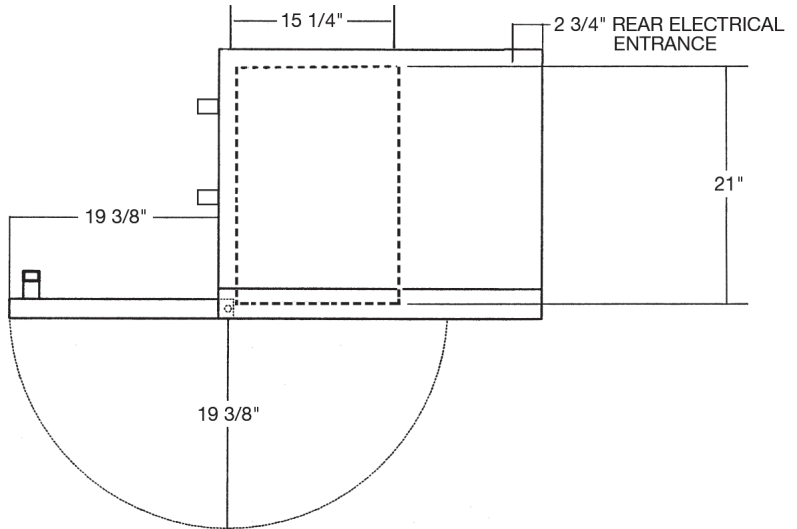
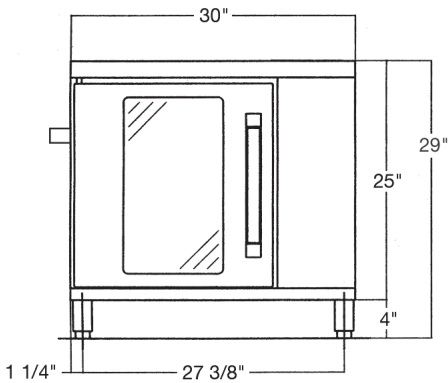
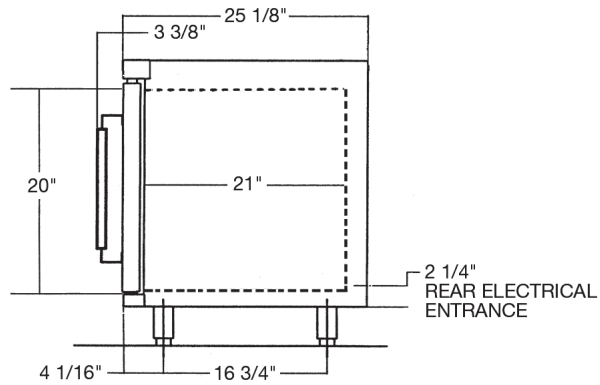
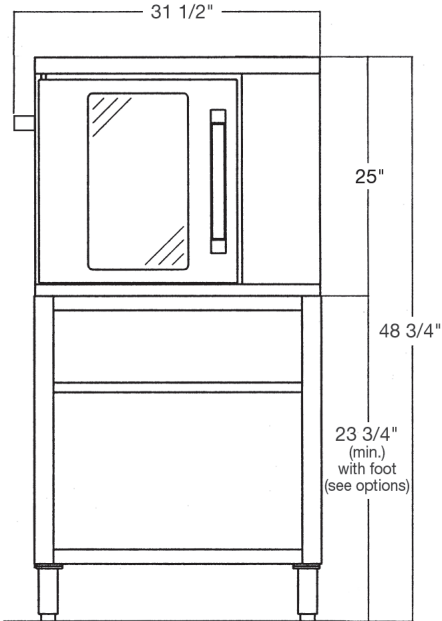
P.O. Box 696 ■ Louisville, KY 40201 ■ Toll-free: 1-800-814-2028 ■ Local: 502-778-2791 ■ Quote & Order Fax: 1-800-444-0602



ECO2D
HALF SIZE ELECTRIC CONVECTION OVEN

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	NOMINAL AMPS PER LINE WIRE									WEIGHT					
		208, 240 VOLT - 3 PHASE LOADING KW PER PHASE			3 PHASE						1 PHASE		WITH SKID & PACKAGING		WITHOUT SKID & PACKAGING	
		L1-L2	L2-L3	L1-L3	208V			240V			208V	240V	LBS.	KG	LBS.	KG
					L1	L2	L3	L1	L2	L3						
ECO2D	5.5	2.5	0	3.0	23	10	12	20	9	11	26	23	250	113	218	99



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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.2