



Standard Features

- Air impingement: 3.2 kW dual heating element
- Microwave: 2 kW dual magnetron operation; adjustable microwave power from 0 – 100% with 10% increments
- Menu options: 16 groups, 24 items per group = 384 recipes
- Self-diagnostic mode monitors performance
- Insulated cook chamber
- 6 cooking stages available
- 150° – 525° F temperature range
- Cool-to-touch doors and exterior surfaces
- Adjustable impingement air speed from 10% – 100% with 10% increments
- 1 rack / position
- 1 basket, 1 tray, 2 oz cleaner, 2 oz shield, and 1 peel included

Options & Accessories

Trays -Solid

- Medium – 21926710

Trays -Perforated

- Medium – 21926740

Spatula / Peel

- Medium – 21926640

Oven Cleaners

- Oven cleaner 32 oz – 21926775
- Oven shield 32 oz – 21926776

Design Features

- Microwave / impingement speed cooking technology
- Easy-to-navigate, full color touch screen display
- Create your own custom jpeg menu icons
- Update menus and firmware via USB port
- Incredible menu flexibility (proteins, vegetables, baked goods, and combinations)
- Low-maintenance side launch microwave design
- Advanced microwave distribution design; up to 10% more microwave power for quicker cook times
- Improved impingement air distribution design creates a 20% increase in air speed for superior browning
- Easy to clean with removable jet plates top and bottom; smooth surfaces throughout including under jet plates and easy clean microwave covers
- 304 stainless steel cavity
- Automatic voltage detection
- Ventless operation



E300 SPEED OVEN



Oven Specifications

Electrical Specifications

Voltage	208 / 240
Amperage	26
Phase	Single
Service amperage	30
Frequency	60Hz
Plug configuration (NEMA)	6-30P

Cook Chamber Dimensions

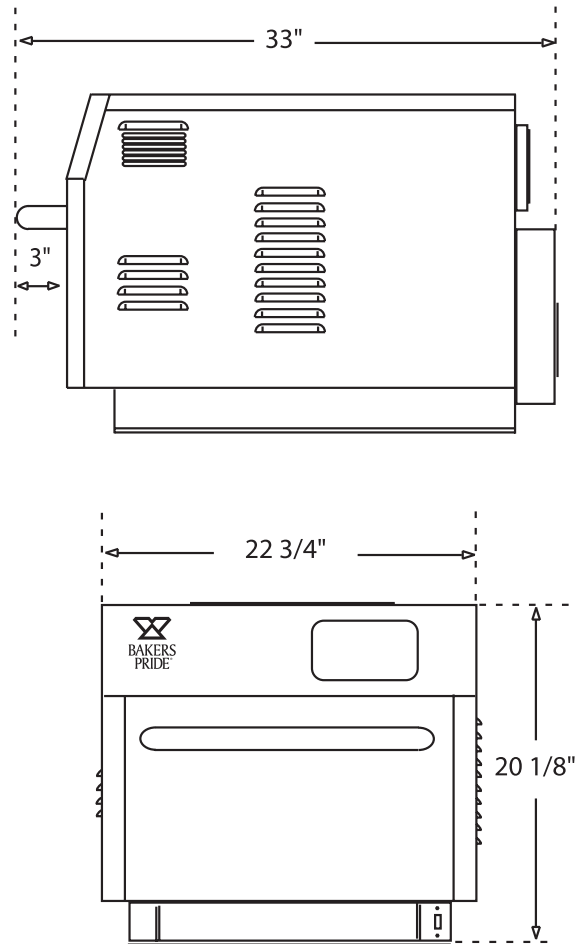
Height	8"
Width	15"
Depth	14"
Volume (cubic feet)	1
Weight lbs. (unpacked)	175
Stackable	Yes

Exterior Dimensions

Height	20 1/8"
Width	22 3/4"
Depth	33"

Clearances

Top	2"
Sides	2"
Back	2"



Compliance with UL 710B using EPA Method 202. Ventless certification is for all food items except for foods classified as "fatty raw proteins." Such foods include bone-in, skin-on chicken, raw hamburger meat, raw bacon, raw sausage, steaks, etc. If cooking these types of foods, consult local HVAC codes and authorities to ensure compliance with ventilation requirements.



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