



Infrared Conveyor Ovens



Foodservice Equipment

Job \_\_\_\_\_ Item# \_\_\_\_\_

# Mighty Chef® Countertop Conveyor Oven

Patented



Model TCO2114

### New conveyor oven with precision electronics.

- High production with consistent quality
- Precise cook times and temperatures can be entered into patented MenuSelect® control
- Five (5) programmable menus, each has independent time and temperature selections.
- Electronically calibrated for accurately maintaining precise temperatures
- Top and bottom temperatures are individually controlled
- Safe, cool exterior

### Application

Conveyor ovens are designed to easily and quickly cook, bake or broil with consistent quality results. Ideal for pizza, garlic toast, cookies, sandwiches, pretzels and much more.

### General Information

The conveyor oven is designed for placement on a countertop and can be stacked up to 3 high with stacking brackets. The oven is equipped with a 14" wide, stainless steel chain-link belt. Selecting the direction from the mechanical switch can easily reverse the belt direction. The overall dimensions are 22"W x 54.5"L x 17.6"H, including legs, and the oven chamber is 22"W x 14.5"D x 3"H. The installed weight is 98 lbs. The oven is supplied with crumb trays, conveyor end trays and adjustable heat curtains.

### Construction

The oven is constructed of welded and reinforced stainless steel. The outer case has a unique air-cooled "cool case", patented design, that is cool-to-the-touch.

### Heating

There are upper and lower independent, pre-formed tubular heaters that radiate the heat throughout the cooking chamber. Heaters are controlled by electronic thermostats. The allowable temperature range is 200°F - 599°F (93°C - 315°C), and the cook time range is 30 seconds to 15 minutes.

### Electrical

The oven is wired 208V or 240V, 60 Hz, 1-phase; or 230V, 50 Hz, 1-phase; or 380-400V, 50 Hz, 3-phase. See electrical information chart on back. The oven is rated at 5.0kW on 208V, 230V and 380-400; oven is rated 5.3kW when used on 240V. 208V and 240V ovens are equipped with an attached 6-ft electrical cord and 6-30P NEMA plug; 230V oven is equipped with 1.8 m cord & IEC 309 plug; 380-400V ovens require field wiring.

### MenuSelect® Control

The patented MenuSelect® control feature allows the operator to preset up to five (5) different times and temperatures into the control. The control accurately executes the times and temperatures automatically, and a ready light glows when the desired temperatures are reached.

### Warranty

Warranted for one year covering parts and on-site labor under the "No Quibble" warranty (USA only).

### Ordering Information

- 208V, 1-Phase, 50/60 Hz
- 230V, 1-Phase, 50/60 Hz (CE Version)
- 240V, 1-Phase, 50/60 Hz
- 380-400V, 3-Phase, 50 Hz (CE Version)

### Accessories

- T2114Stack - Stacking Bracket

TCO 2114



6-30P NEMA Plug  
208/240V, 50/60Hz

TCO 2114



IEC 309  
230V, 50/60Hz



Form 2206



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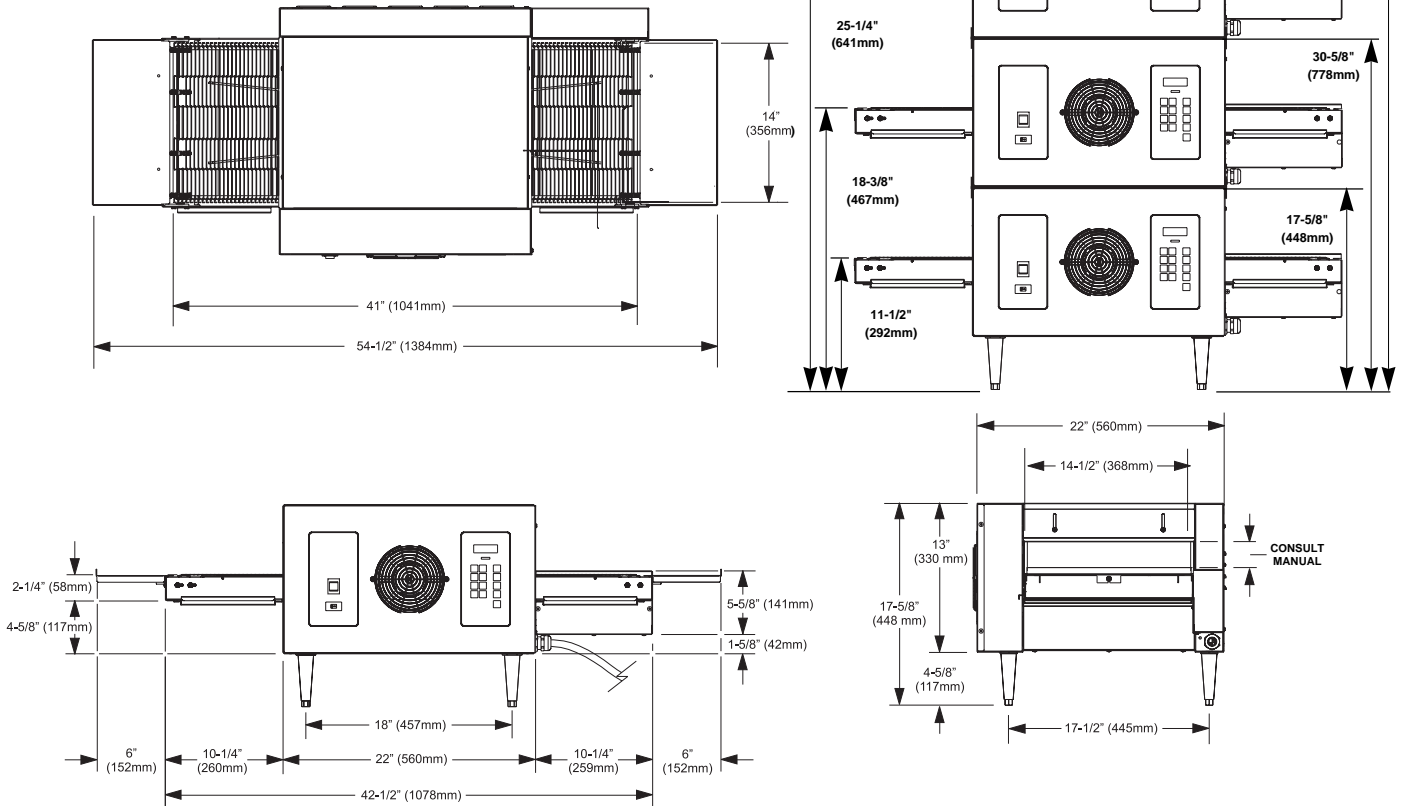
We reserve the right to change specifications and product design without notice. Such revisions do not entitle the buyer to corresponding changes, improvements, additions, or replacements for previously purchased equipment.

Note: All figures in parentheses are in millimeters unless otherwise specified.

Vertical stacking of Mighty Chef ovens require the Mighty Chef Stacking Kit (P/N T2112STACK)  
 • 2 ovens - 1 kit required  
 • 3 ovens - 2 kits required



# Conveyor Oven Mighty Chef®



## General Information

Model	Width	Height	Depth	Net Weight	Ship Weight
TCO2114	54.5" (1384)	17.7" (449)	22" (559)	98 lbs. 44.5 kg	112 lbs (50.8 kg)

## Electrical Information

Model#	Voltage	Phase	Connected					
			Hz	kW	L1	L2	L3	N
TCO21140063	208	1	60	5.0	24A	24A	--	--
TCO21140066	240	1	60	5.3	22A	22A	--	--
TCO21140035	230	1	50	5.0	21.1A	21.1A	--	--
TCO21140077	380-400	3	50	5.0	.3A	10.5A	10.3A	10.3A



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