



Over 90 Years Of Quality Foodservice
Products And Service

Item No. _____
Project _____
Quantity _____

Wells Electric Half Size Convection Oven

Model: OC1



Model OC1

APPLICATION

OC1 commercial, heavy-duty, half-size Convection Oven is constructed of stainless steel inside and out. OC1 is supplied with an insulated left hand opening door and five fully adjustable, nickel plated racks. At only 30 1/8 inches wide, OC1 delivers big performance in a compact package.

FEATURES

- Two-speed fan for products sensitive to air velocity
- Ergonomic door handle
- Five fully adjustable racks for 13" x 18" pans
- Heavy-duty, 6" stainless steel legs
- Heavy-duty power cord with NEMA 6-30P cord cap
- Durable, easy to clean stainless steel interior and exterior
- OC1 is Underwriters Laboratories, Inc. listed, and meet NSF standards. A one-year warranty against defects covers parts and labor.

PERFORMANCE FEATURES

- OC1 has a rated output of 5.0 KW (208 volts) and 5.6 KW (240 volts), 60 Hz, single phase.
- Suitable for baking all types of bread, pizza, biscuits, cookies, pastries, meat, fish and fowl.
- Convection Oven is simple to operate: Temperature settings are selected by rotating the temperature control knob.
- Temperature range is 100°F to 450°F and is controlled by a solid state temperature controller.

- Time selection can be quickly increased or decreased during a cook cycle by rotating the timer knob. Timer range is 0 to 12 hours. Just press the START TIMER key to begin.
- Provides five easily programmed menu keys for fast entry of time and temperature settings of commonly prepared items.

OPTIONS/ACCESSORIES

- Caster Set (set of four), 21330
- Stacking Kit allows one oven to be stacked on top of another. If casters are used, they must be installed on the lower oven, 21342
- Oven Rack, replacement, 21376
- Venting & Stacking Kit, 22882

PRODUCT WARRANTY

One year parts & one year labor

COOKING SPECS

Oven Temperature Range:	100°F - 450°F (38°C - 232°C)	
Pre-Heat Time to 375°F (stabilized temperature)	15 minutes	
Typical Product	Temperature	Time (5 Racks)
Rolls (60)	300°F	16 min.
Sugar Cookies	300°F	15 min.
Fish Sticks	350°F	15 min.
Baked Shrimp (stuffed)	400°F	7 min.
Chicken (Breasts)	350°F	30 min.
Idaho Potatoes (120)	450°F	40 min.
Macaroni & Cheese	350°F	30 min.

NOTE: Specifications are subject to change without notice and are not intended for installation purposes.



Sheet No. WELLSOC1-1061

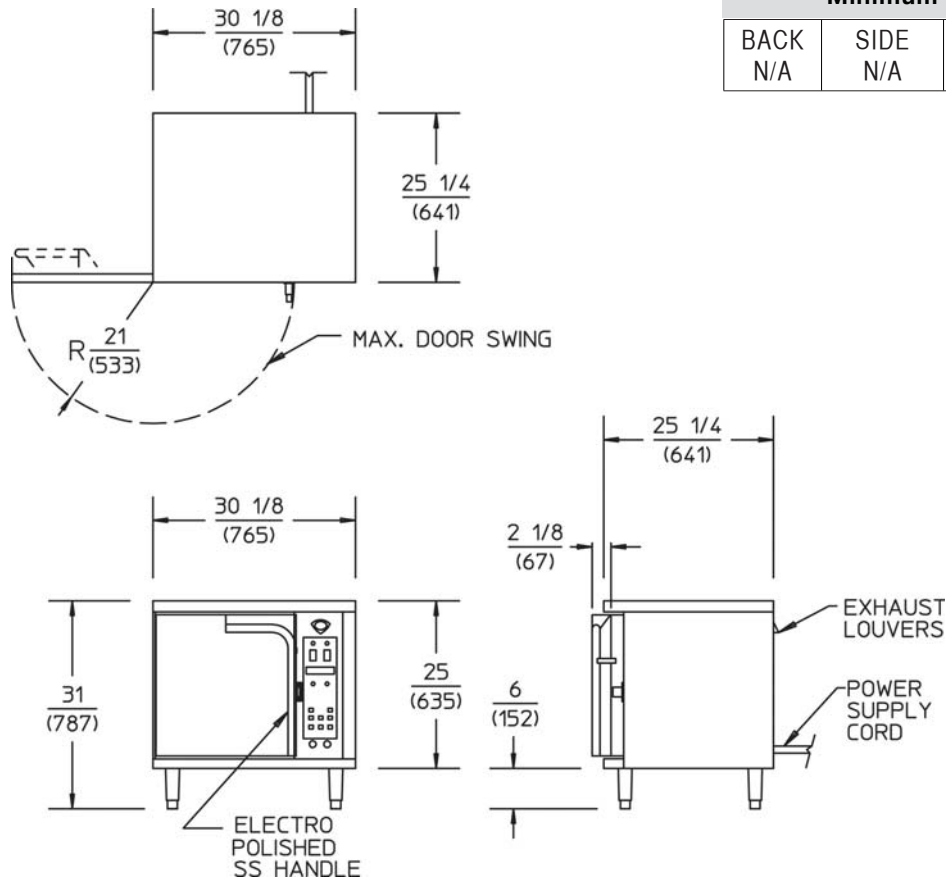
Wells Bloomfield • 10 Sunnen Dr. St. Louis, MO 63143 U.S.A.

Phone: (888) 356-5362 • Fax (800) 264-6666 • Canada & Export Phone : (314) 781-2777 • Canada & Export Fax (314) 781-3636

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Half Size Convection Oven**

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Minimum Clearance			
BACK	SIDE	BOTTOM	FRONT
N/A	N/A	N/A	N/A

Model Number	W x D x H Inches (MM)	Voltage	Watts	AMPS	Supply Cord	Approx. Weight lbs. (installed) LBS (KG)	Approx. Weight lbs. (Shipping) LBS (KG)
OC1	30-1/8 x 25-1/4 x 31 (1189 x 694 x 921) <i>height includes 6" legs</i>	208V 240V	5,000 5,600	24.0 24.0	NEMA 6-30P	243 (110)	253 (115)
INTERIOR DIMENSIONS							
W x D x H (Inches) (MM)							
15-3/8 x 20-1/2 x 20 (391 x 514 x 508)							

NOTE: Specifications are subject to change without notice and are not intended for installation purposes. See installation instructions prior to installing the unit.

CAD SYMBOLS & PRICING



AutoQuotes



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