



COOKING EQUIPMENT

Item #:

Project:

Qty:

Date:

Approval:

EasyRose Countertop Pizza Commercial Conveyor Oven with 10.5" Belt - 208V 1700W-CPO10B



Technical Data

| | |
|-------------------|------------------|
| Length | 17" |
| Width | 36.5" |
| Height | 19.3" |
| Net Weight | 64 LB |
| Gross Weight | 79 LB |
| Belt Length | 33.4" |
| Temperature Range | 120~600°F |
| Material | Stainless Steel |
| Voltage | 208 V |
| Power | 1700 W |
| Plug Type | NEMA 5-15P |
| Control Type | Manual |
| Conveyor Speed | 2.5 - 20 Minutes |

Features

- Independently controlled top and bottom heating elements for more controlled cooking
- 7 belt speed settings accommodate a wide range of baking, toasting, and melting needs
- Durable Construction: Robust stainless-steel build withstands busy kitchen demands and offers excellent heat resistance
- Versatile Baking: Ideal for pizzas, cookies, bread, and snacks, catering to diverse menu options
- An adjustable heat shield can be raised or lowered depending on the height of the dish
- Easy Maintenance: Simple setup and a removable rear plate make cleaning quick and hassle-free

Certifications



ETL, US & Canada




ETL Sanitation

Technical Data

| | |
|---------------------|----------------|
| Deck Style | Wire Rack |
| Heating Source | Radiant |
| Pizza Size | 10 Inches |
| Power Type | Electric |
| Belt Width | 10.5 Inches |
| Cooking Area Width | 10.5 Inches |
| Full Width | 30-42 Inches |
| Cooking Area Depth | 17.75 Inches |
| Full Depth | 16-22 Inches |
| Cooking Area Height | 3 3/16 Inches |
| Type | Conveyor Ovens |

Notes & Details

The EasyRose countertop conveyor oven is engineered to deliver consistent toasting, melting, and finishing for sandwiches, pizzas, flatbreads, and more. Its precision-designed heating elements ensure even browning and optimal heat distribution, making it ideal for cafes, sandwich shops, diners, and pizzerias with low-to-medium volume needs. The oven features a 10.5-inch slim conveyor belt and an adjustable heat shield that can be raised for taller dishes (like stacked sandwiches or loaded nachos) or lowered to retain heat for flat items such as pizzas. Independent controls allow you to activate only the top or bottom heating elements, providing flexibility for tasks like melting cheese without overcooking. With seven adjustable belt speeds, you can customize cooking times for perfect results every time. Built for durability and safety, the stainless steel construction includes a detachable crumb tray for easy cleaning, while the cool-touch exterior prevents accidental burns. Designed for 208V electrical systems, this oven excels at finishing pre-cooked items but is not recommended for raw dough, uncooked toppings, or from-scratch baking. Compact yet powerful, it combines efficiency with space-saving convenience for busy kitchens.

 **WARNING:** This product can expose you to chemicals including lead, which are known to the State of California to cause cancer, birth defects, or other reproductive harm . For more information, go to www.p65warnings.ca.gov.