



COOKING EQUIPMENT

Item #:

Project:

Qty:

Date:

Approval:

EasyRose Countertop Pizza Commercial Conveyor Oven with 10.5" Belt - 208V 2800W-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	2800 W
Plug Type	NEMA 6-20P
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.