



**AUSTRALIA'S BUSIEST KITCHENS
RELY ON COOKON.**



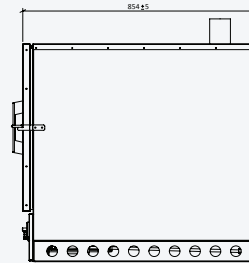
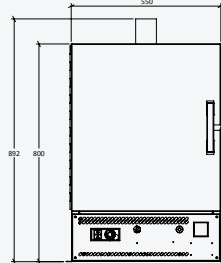
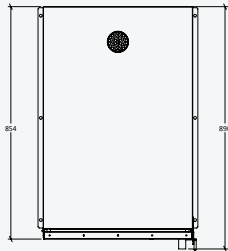
COOKON CPVOG SERIES

HEAVY DUTY GAS PIE VENDOR OVEN/WARMER

The CPVOG series is a gas fired heavy duty pie vendor oven/warmer. The unit is well suited for mobile food or pie vendor applications as the unit is specifically designed for mobile distributing of a variety of hot foods. The unit has removable stainless steel perforated trays which are evenly spaced to provide even temperature throughout the warmer and easy cleaning. The unit comes standard with a solid stainless steel door which can be hinged to either the left or right hand side at the time of ordering. Custom models are available on request.

AVAILABLE MODELS

- CPVOG -1



STANDARD FEATURES

- All stainless steel construction
- Thermostatically controlled to 110°C
- Solid stainless steel hinged door -(can be either L/H or R/H hinged)
- Piezo ignition
- Flame failure safety device
- External mounted temperature gauge
- 9 perforated stainless steel trays

OPTIONAL FEATURES

- Toughened double glazed viewing door

SPECIFICATIONS

GAS TYPE
LPG only

GAS CONNECTION
½" (BSP) female. All units supplied with regulators

GAS RATINGS
CPVOG-1 @ 14MJ/hr

GLOBAL-MARK APPROVAL NO:
GA-102405-011

DIMENSIONS (MM)

- Appliance: 550 x 854 x 800
- **Height does not include Flue – 900
- Internal: 490 x 800 x 575
- Tray size: 435 x 752 x 25

CAPACITY

Pie capacity: 160 (approx)

UNIT WEIGHT

CPVOG-1: 50kg (approx)

Specifications are subject to change without notice.

< CONFIDENCE IN QUALITY >
3 YEAR WARRANTY

All our products carry a 3 year warranty and will last a very long time if our care instructions are followed.
© Cookon is a member of the Langford Metal Industries Group, a Queensland company established 1955.

