JOB	ITEM #
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CONVECTION OVEN

COUNTERTOP – HALF SIZE



Standard Features, Benefits & Options

CONSTRUCTION: Stainless steel construction for strength, durability and easy cleaning. 3, 13" x 18" chrome plated wire racks are included with capacity for 4 racks with 134" clearance between rack positions. 1" footers raise oven off countertops to allow insulating air underneath to reduce heat transfer. 1.5 Cu. Ft. oven capacity.

CONTROLS: Heat settings from 150-550°F. Fast preheat times. Durable fan circulates hot air evenly throughout the cooking chamber for consistent & even cooking results, ideal for small batches of baked goods, pizzas, hors d'oeuvres and other snack foods. NEMA 5-15P plug, 6′ power cord.

DOOR: Double pane window for food product viewing. Vented door framing facilitates the cool to the touch door handle and control panel. High heat-resistant door gasket seals door frame for heat retention.

TESTING: cETLus Design certified. & ETL Sanitation listed complies to ANSI-NSF4 standards.

Model #	Fame Size: W x L x H				
CC-O-E-CT-HS-120	23" wide x 22" x 16" tall				

Model #	Voltage	Amps	Watts	Hz	Phase	Un-skidded Package Size			Ship
						Width	Depth	Height	Weight
CC-O-E-CT-HS-120	120	14.00	1600	60	1	26"	26"	19"	60 lbs.

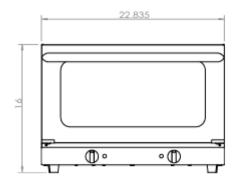
NOTICE: In an ongoing effort of product development & improvement, Comstock-Castle reserves the right to change specifications and product design without notice. Such modifications do not entitle the buyer to corresponding changes or replacements for previously purchased equipment.

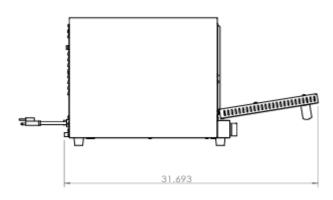


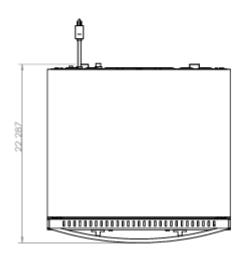


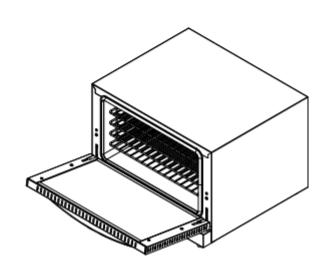


CC-O-E-CT-HS-120 schematic









California Proposition



WARNING: This product contains chemicals known to the State of California to cause cancer and birth defects or other reproductive harm. For more information visit: www.P65Warnings.ca.qov







NEMA 5-15P



