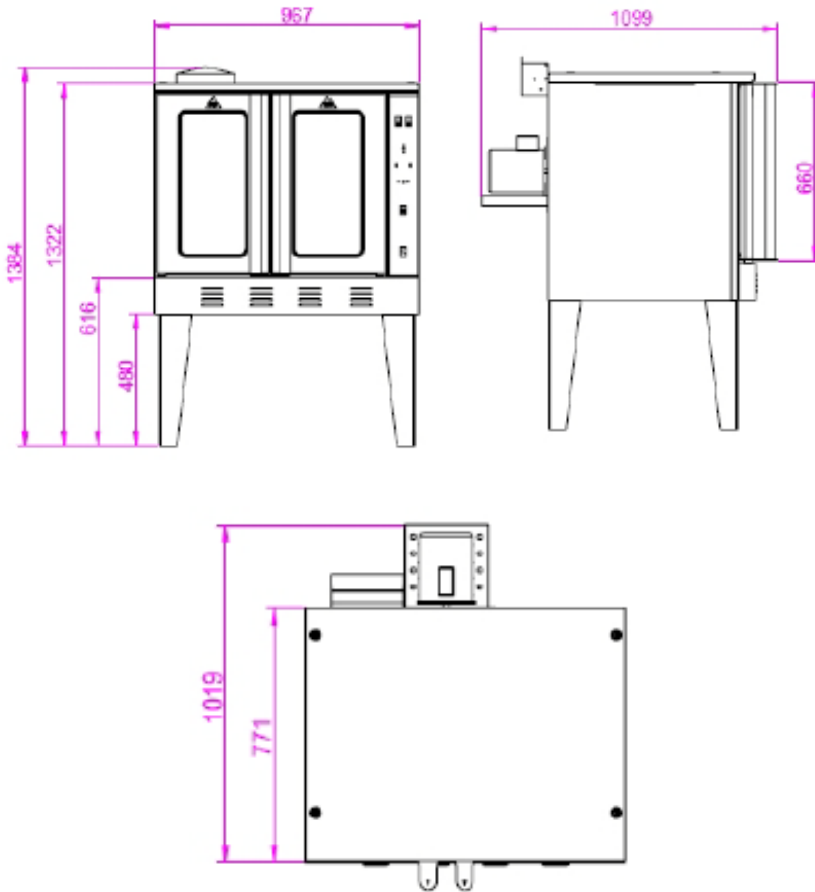




CONVECTION OVEN



Model CCCO-1, shown with optional casters



Standard Features & Benefits



CONSTRUCTION: Heavy gauge steel framing. Independently operated stainless steel doors with double pane glazed windows, stainless steel front. No sag insulation for efficient operation. Heavy angular legs for stability.

CONTROLS: Automatic ignition, solid state temperature control, 120 volt. 60 Hz, 1 phase grounded circuit, 6' cord with 3 prong plug, 7.7 amps total draw.

OVEN: Easy cleaning porcelain cavity, 6 racks with 13 rack positions. Interior light, 2 speed oven blower motor. 54,000 BTU burner, 3/4" gas connection.

TESTING: Optimal pressure is 5" WC for natural gas, 10" WC for propane. ETL design & ETL Sanitation (ANSI-NSF4) certified.

Model #	Packing Size	Appliance size	Net Wgt. Lbs / Kg.	Gross Wgt. Lbs / Kg.
	Centimeters ----- Inches d. x w. x h.	Centimeters ----- Inches d. x w. x h.		
CCCO-1	118 x 107 x 107	110 x 97 x 138	410 / 186	610 / 277
	46 x 42 x 42	43 x 38 x 55		



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