



CONVECTION RANGE

Model CCR6-C 36" wide, 6 - burners

Standard Features



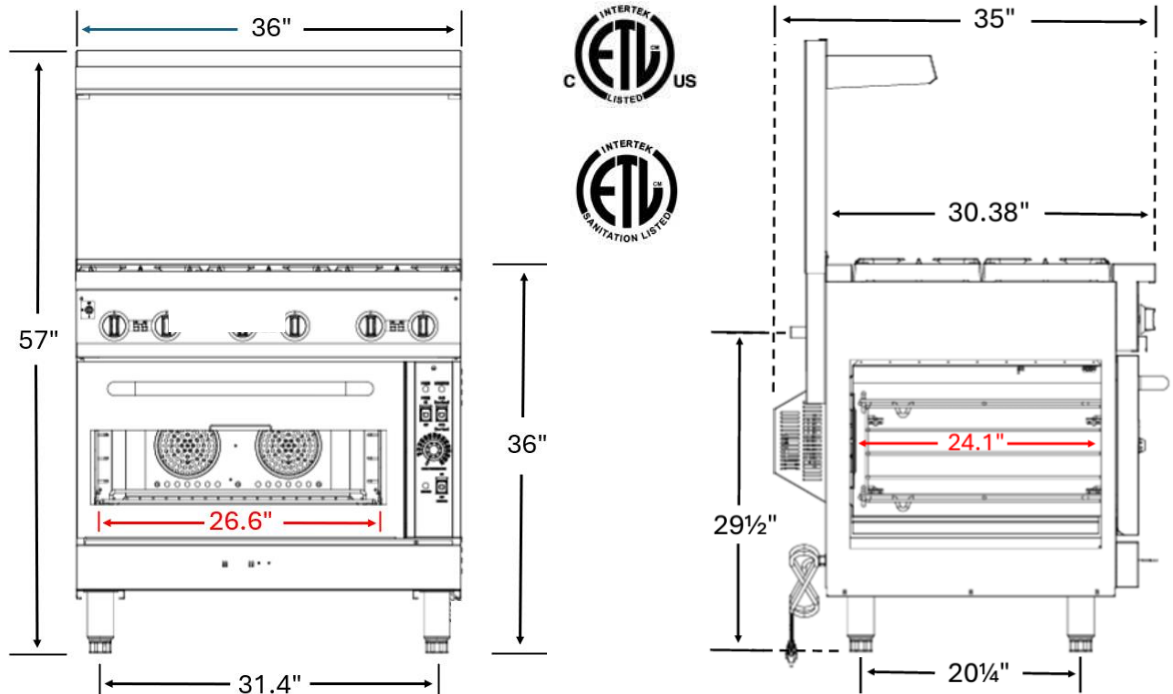
Model CCR6-C

- Sturdy welded frame with heavy duty adjustable legs
- Stainless steel front, back & shelf, Galvanized sides
- 12" x 12" cast iron top grates with anti-clog pilot cover
- Standing top burner pilot for quick ignition
- Cast iron sauté top burners, each rated at 30,000 BTU
- Easy cleaning pull-out drip / crumb pan
- Two oven fans ensure thorough air flow & even temperatures
- Oven temperature range from 220° F to 490° F
- Oven cooling switch
- Thermal coupling safety valve for oven
- Five (5) rack positions with two oven racks included
- 3/4" NPT rear gas hook-up, 4" WC nat. gas, 10" WC for LP

California Proposition 65
WARNING:
This product contains chemicals known to the State of California to cause cancer, and birth defects or other reproductive harm
For more information: www.P65Warnings.ca.gov



See website for full warranty.



Model	Phase / Amps	Volts / HZ	Total BTU	Oven Size	Packing Size	Net Wt.	Gross Wt.
CCR6-C	single / 1.5	120 V / 60Hz	211,000	26 5/8" x 24" x 13 7/8"	41" x 40" x 35"	390 lbs.	495 lbs.