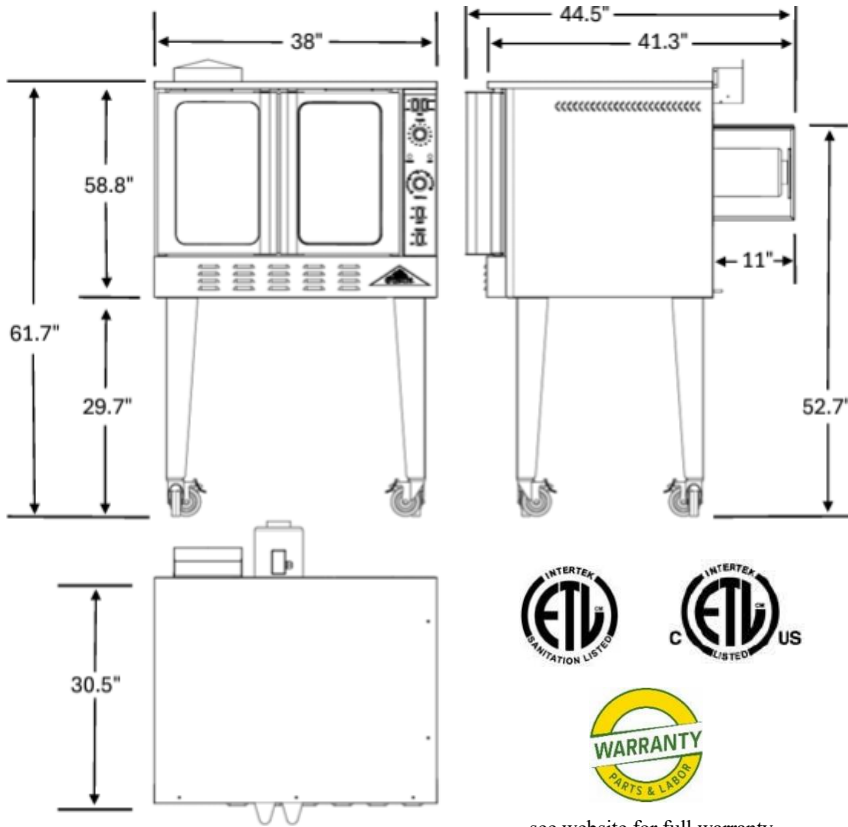




Est.1838 • Commercial Cooking Equipment

CONVECTION OVEN SINGLE CAVITY



see website for full warranty



Model CCCO-1
shown with standard 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 with casters only.

CONTROLS: Automatic ignition, solid state temperature control, 120 volt, 60 Hz, 1 phase grounded circuit, 6' cord with 3 prong plug, 6.5 amps total draw. NEMA 5-15 plug.

OVEN: Easy cleaning porcelain cavity, 5 racks with 10 rack positions. 2 interior oven lights, 2 speed, hi / low oven blower motor, ½ horsepower. 54,000 BTU's, ¾" gas connection. Gas conversion kit included.

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

Model #	Packing Size	Appliance size	Net Wgt. Lbs./Kg.	Gross Wgt. Lbs./Kg.
	Centimeters	Centimeters		
	Inches	Inches		
	w. x d. x h.	w. x d. x h.		
CS-GCO-1	107 x 119 x 99	97 x 114 x 163	400 / 182	525 / 239
	42 x 47 x 39	38 x 45 x 64		



WARNING: This product can expose you to certain chemicals, which are known to the State of California to cause cancer or birth defects or other reproductive harm. For more information go to: www.P65Warnings.com



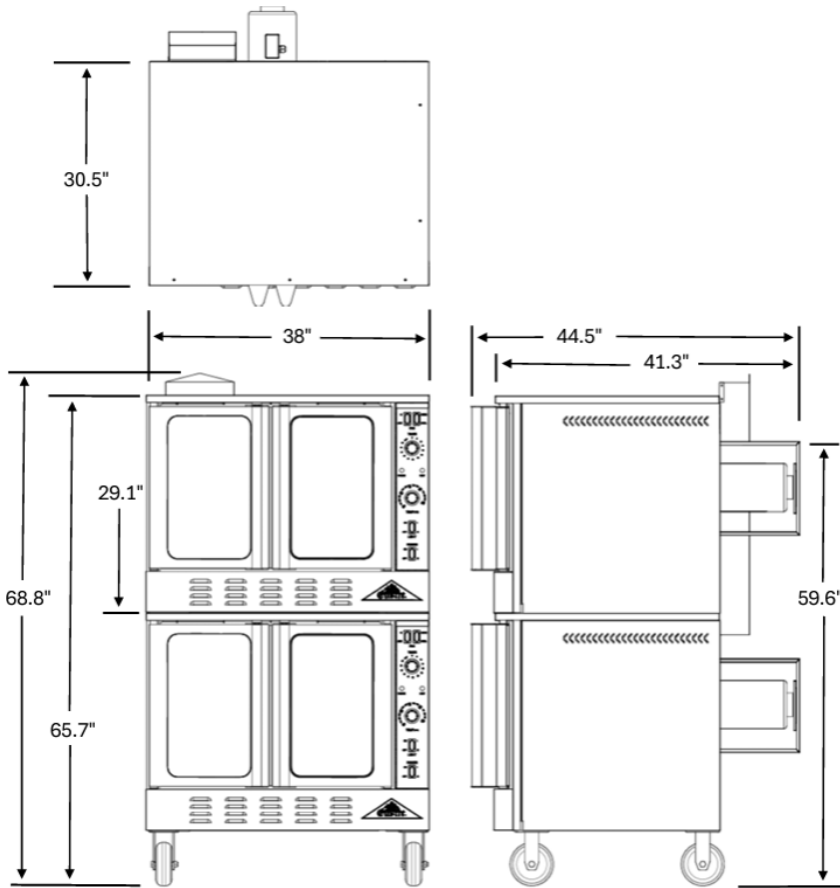
Comstock-Castle Stove Co. • 119 W. Washington St. • Quincy, IL. 62301
Tel.: 217-223-5070 • Fax.: 217-223-0007 • Web: www.castlestove.com





Est.1838 • Commercial Cooking Equipment

CONVECTION OVEN DOUBLE CAVITY



Model CCCO-2
shown with standard casters



see website for full warranty



WARNING: This product can expose you to certain chemicals, which are known to the State of California to cause cancer or birth defects or other reproductive harm. For more information go to: www.P65Warnings.com

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 casters only.

CONTROLS: Automatic ignition, solid state temperature control, 120 volt, 60 Hz, 1 phase grounded circuit, (2) 6' cords with 3 prong plug, 6.5 amps total draw. NEMA 5-15 plug.

OVENS: Easy cleaning porcelain cavity, 5 racks per cavity, each with 10 rack positions. 2 interior oven lights per oven, 2 speed, hi / low oven blower motors, ½ horsepower. 108,000 total BTU's, (2) ¾" gas connections. Gas conversion kit included.

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

CS-GCO-2 is 2 separate units, specs represent each separate unit!

Model #	Packing Size	Appliance size	Net	Gross
	centimeters	centimeters	Wt..	Wt..
	-----	-----	each	each
	inches	inches	crate	crate
	w. x d. x h.	w. x d. x h.	Lbs / Kg.	Lbs / Kg.
CS-GCO-2	107 x 119 x 99	97 x 114 x 163	400 / 182	525 / 239
	-----	-----	-----	-----
	42 x 47 x 39	38 x 45 x 64	800lbs total	1050lbs total



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Tel.: 217-223-5070 • Fax.: 217-223-0007 • Web: www.castlestove.com

