

Project:	Quantity:
Model #:	Approval:

For Commercial Use Only

CC100 38" Gas Single Deck Full Size Commercial Convection Oven with Legs - 54,000 BTU



FEATURES

- Single deck full-size oven
- Stainless steel front, sides with robust support
- Direct fired gas inshot burner (3) each 18,000 BTU/hr
- Temperature adjustable from 167°F to 563°F
- Porcelainized interior, easy to clean
- Dual pane thermal glass windows
- 60-minute electric timer with bell
- 1/2 HP fan motor with dual-speed control
- Removable 13-position rack guides
- 4 heavy duty chrome plated racks
- Cooling down function
- Interior chamber light
- Double stacking options to optimize kitchen space
- Automatic ignition system for gas safety operation
- Micro switch for complete shut off once door is opened
- 3/4" NPT rear gas connection

- ETL US & Canada
- ETL Sanitation
- Certified to NSF Standards



USR Brands Group is a US supplier of premium quality commercial cooking, refrigeration and food preparation equipment. Our aim is simple. Produce industry-leading commercial restaurant equipment at reasonable prices, and back it all up with an easy to understand, no nonsense warranty that people can count on.

TECHNICAL DATA

DIMENSIONS

Exterior Dimensions	38.15"L x 43.3"D x 60"H
Interior Dimensions	29"L x 25"D x 24"H
Packaging Dimensions	46"L x 42"D x 42"H
Unit Weight	408 lb.
Shipping Weight	606 lb.

ELECTRICAL

Voltage	120
Hertz	60
Phase	1
Amps	9.3
Horsepower	1/2
Plug Type	NEMA 5-15P
Power Cord Length	72"

COOKING

Numbers of Burners	3
Burner BTU	18,000
Number of Decks	Single
Numbers of Ovens	1
Numbers of Oven Racks	4
Number of Doors	2
Temperature Range	167°F - 563°F
Oven Interior Style	Standard Depth
Oven Size	Full Size
Total BTU	54,000
Control Type	Manual
Gas Inlet Size	3/4"
Gas Type	Natural Gas

CONSTRUCTION

Exterior Material	Stainless Steel
Interior Material	Porcelainized
Number of Legs	4
Caster Height	5"

TECHNICAL DRAWING

MODEL: CC100

MFR MODEL:

