

Project:	Quantity:
Model #:	Approval:

For Commercial Use Only

CC100 38" Gas Single Deck Convection Oven



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

- cETLus Listed
 - ETL Sanitation Listed
- Conforms to UL & NSF Standards



US Restaurant 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.

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TECHNICAL DATA

DIMENSIONS

Exterior Dimensions	38"L x 43.3"D x 60"H
Interior Dimensions	29"L x 25"D x 20"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"

DIAGRAM

MODEL:CC100

MFR MODEL:

