

CC80-DBL Deep Depth Double Deck Full Size Gas Convection Oven - 120,000 BTU



FEATURES

- Double deck full size convertible gas convection oven
- Durable stainless steel front and doors
- Stainless steel tube burners, total 120,000BTU
- Temperature range: 100 - 560 degrees F
- Porcelainized interior, easy to clean
- Dual pane thermal glass windows
- 60-minute electric timer with bell
- Deep depth (25-3/8") oven cavity
- 3 racks per compartment with 11 positions
- Cooling down function
- Interior chamber light
- Double stacking to optimize kitchen space
- Automatic ignition system for gas safety operation
- Micro switch for complete shut off once door is opened
- Natural Gas standard, LP conversion kit included

- 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	39"L x 39 1/2"D x 71"H
Interior Dimensions	29"L x 25 7/8"D x 20"H
Packaging Dimensions	44"L x 42"D x 77"H
Unit Weight	805 lbs
Shipping Weight	948 lbs

ELECTRICAL

Voltage	120
Hertz	60
Phase	1
Amps	9.3
Horsepower	1/6
Plug Type	NEMA 5-15P
Power Cord Length	72"

COOKING

Numbers of Burners	4
Burner BTU	30,000
Number of Decks	Double
Numbers of Ovens	2
Numbers of Oven Racks	6
Number of Doors	4
Temperature Range	100°F to 560°F
Oven Size	Full Size
Total BTU	120,000
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	6"

TECHNICAL DRAWING

MODEL: CC80

MFR MODEL:

