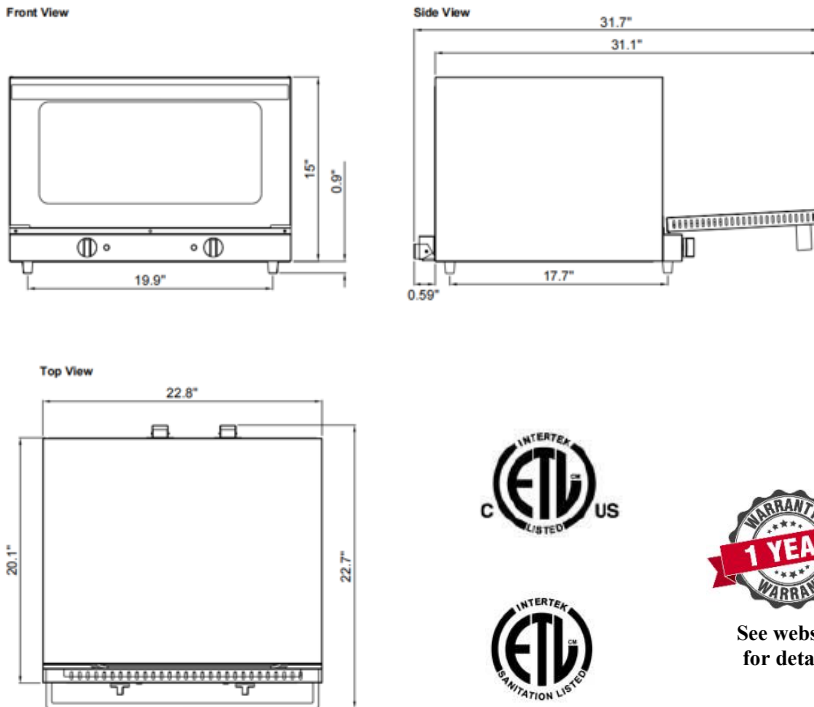




CONVECTION OVEN

COUNTERTOP – HALF SIZE



See website
for details

California Proposition



65 Warning
WARNING: This product contains chemicals known to the State of California to cause cancer and birth defects or other reproductive harm.

For more information visit: www.P65Warnings.ca.gov



NEMA 5-15P plug

Standard Features, Benefits & Options

CONSTRUCTION: Stainless steel construction for strength, durability and easy cleaning. (4) 18" wide x 13" deep chrome plated wire racks are included with 1 3/4" clearance between rack positions. 1" footers raise oven off countertops to allow insulating air underneath to reduce heat transfer. 1.5 Cu. Ft. oven capacity.

CONTROLS: Heat settings from 150-500°F. Fast preheat times. 120-minute adjustable timer. Durable fan circulates hot air evenly throughout the cooking chamber for consistent & even cooking results, ideal for small batches of baked goods, pizzas, hors d'oeuvres and other snack foods. NEMA 5-15P plug, 6' power cord.

DOOR: Double pane window for food product viewing. Vented door framing facilitates the cool to the touch door handle and control panel.

TESTING: cETLus Design certified. & ETL Sanitation listed complies to ANSI-NSF4 standards.

Model #	Frame Size: W x L x H
CP-CO-ECT-HS-120	23" x 22" x 16"

Model #	Voltage	Amps	Watts	Hz	Phase	Un-skidded Package Size			Ship Weight
						Width	Depth	Height	
CP-CO-ECT-HS-120	120	13.3	1600	60	1	26"	26"	18"	60 lbs.

NOTICE: In an ongoing effort of product development & improvement, Comstock-Castle reserves the right to change specifications and product design without notice. Such modifications do not entitle the buyer to corresponding changes or replacements for previously purchased equipment.



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