CCO-1-N Model# cco-1-P

PROJECT NAME:	LOCATION:
ITEM:	MODEL:

Gas Convection Oven



Centaur's Full Size Gas Convection Oven is ideal for any high volume restaurant or food service establishment. Constructed of stainless steel, this oven operates with a forced air, two speed fan motor system with a cool down feature. The interior of the oven has a 10 position rack guide and fits full size sheet pans. Electronic controls featuring a 60 minute timer and manual temperature knob. The double pane glass doors have a interlock switch that automatically turns the fan and burners off when they are opened. Includes stainless steel legs and adjustable bullet feet.

*Not suitable for installation in a non-commercial or residential applications.



FEATURES LIST

CCO-1-N, CCO-1-P

Construction

- Stainless steel front and angular legs
- Double pane thermal glass windows on doors
- Steel legs with adjustable bullet feet
 Doors have an interlock switch that
 automatically turns the fan and burners off when
 open
- 3/4" rear NPT gas connection

Oven Features

- Easy to Clean Full Porcelain Oven Interior.
- Oven interior measures 28.25" x 21.5" x 20"
- 1/2 HP two speed fan motor
- Cooking chamber is lined with porcelain enamel
- 10 position guide rack with 1.5" spacing in between
- 5 heavy duty adjustable chrome plated racks
- · Seamless interior and corners for easy cleaning

Controls

- Accurate solid state oven thermostat with a range from 250°F - 550°F
- 60 minute continuous ring timer manual shut off
- Temperature ready indicator light
- 6' power cord with NEMA 5-15 Plug

Note: Double Deck ovens are shipped as single decks.

Specifications subject to change without notice

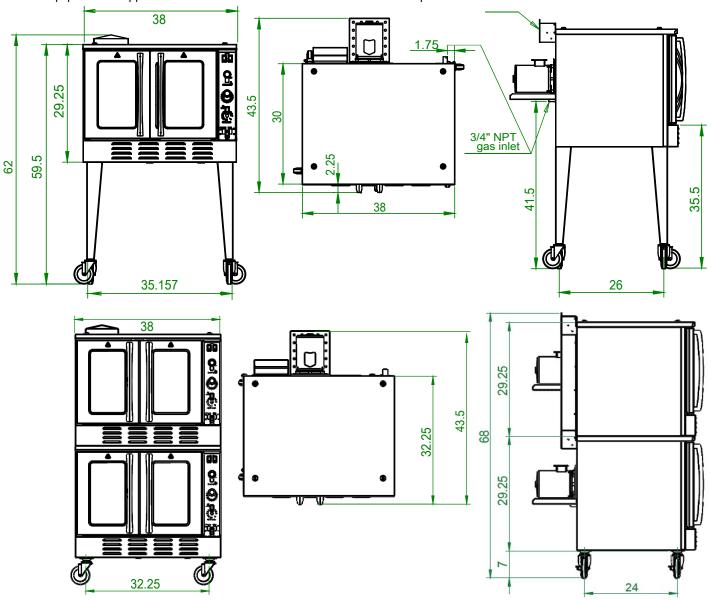




PLAN VIEW

IMPORTANT INFORMATION:

- A combination safety valve with built-in pressure regulator is provided with this unit. Natural Gas 4.0" W.C. Propane Gas 10.0" W.C.
- Gas connection is 3/4" NPT rear gas connection. If using a Flex-Hose, the I.D. for a singel deck should be minimum 3/4" and a double
 deck 1" and must comply with ANSI X 21.69
- All equipment is supplied for Natureal Gas and LPG conversion kit is also provided.



Model	Racks	External Dimensions			Internal Oven Dimensions			Total BTU's	AMP	Volts	Crated Weight (lbs)
		W	D	Н	W	D	Н				(103)
CCO-1-N	5	38	44	62	28.5	21.5	20	54,000	5.9	120V	579
CCO-1-P	5	38	44	68	28.5	21.5	20	54,000	5.9	120V	579

