

## CBCO-G Gas Convection Oven

MODEL: CBCO-G

DESCRIPTION: GAS CONVECTION OVEN

TOTAL BTU/HR: 54,000

PACKING SIZE (IN): 46"x42"x42"

N/W (LB): 408

G/W (LB): 606

### FEATURES

- STAINLESS STEEL FRONT, GALVANIZED SIDES w/ HD SUPPORT
- DIRECT FIRED GAS BURNER(3, 18,000 BTU/HR EACH)
  - TEMPERATURE ADJUSTS FROM 167°F TO 563°F
  - PORCELAINIZED INTERIOR FOR EASY CLEANING
    - DUAL PANE THERMAL GLASS WINDOWS
    - 60-MINUTE ELECTRIC TIMER W/ BELL
  - ½ HP FAN MOTOR WITH DUAL-SPEED CONTROL
  - REMOVABLE 13-POSITION RACK GUIDES
  - 4 HEAVY DUTY CHROME PLATED RACKS
    - COOL DOWN FUNCTION
    - INTERIOR CHAMBER LIGHT
- DOUBLE STACKING OPTIONS TO OPTIMIZE KITCHEN SPACE
  - AUTOMATIC IGNITION SYSTEM FOR GAS SAFETY
- MICRO SWITCH FOR COMPLETE SHUT OFF ONCE DOOR IS OPENED
  - ¾" NPT REAR GAS CONNECTION
- ONE YEAR LIMITED PARTS AND LABOR WARRANTY
  - CASTORS INCLUDED
  - STACKING KIT AVAILABLE FOR PURCHASE


OTHER MODELS AVAILABLE



## Installation Instructions

1. A GAS PRESSURE REGULATOR SUPPLIED WITH THE UNIT MUST BE INSTALLED. NATURAL GAS 4.0" (102 MM) W.C. PROPANE GAS 10.0" (254 MM) W.C.
2. AN ADEQUATE VENTILATION SYSTEM IS REQUIRED FOR COMMERCIAL COOKING EQUIPMENT.
3. THESE UNITS ARE MANUFACTURED FOR INSTALLATION IN ACCORDANCE WITH NATIONAL FUEL GAS CODE, ANSI- Z223.1/NFPA #54 (LATEST EDITION).
4. THIS APPLIANCE IS INTENDED FOR COMMERCIAL INSTALLATION ONLY AND IS NOT INTENDED FOR HOME USE.
5. EQUIPMENT CLEARANCE REQUIREMENT:

NON-COMBUSTIBLES	COMBUSTIBLES
SIDES 0"	SIDES 4"
BACK 0"	BACK 4"


6. ALL THE INSTALLATION MUST BE PERFORMED BY QUALIFIED TECHNICIANS.

