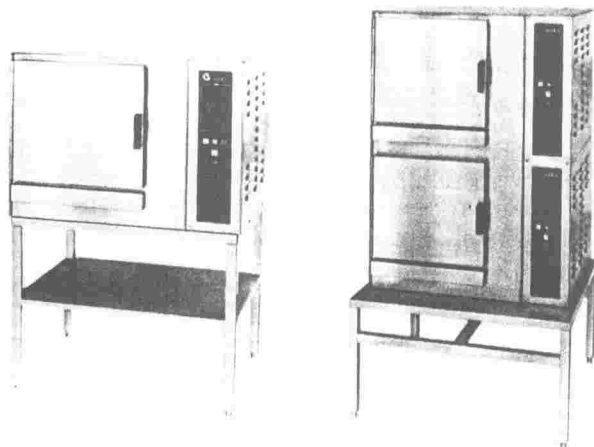


# Combination Steamer-Ovens



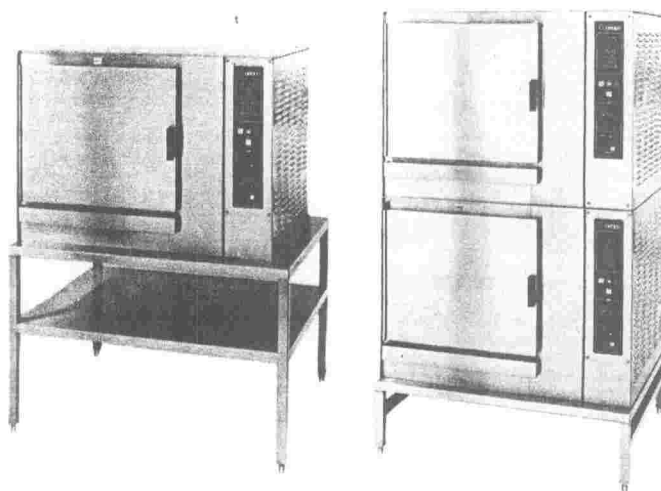
## Electric Convection Combo™ Steamer-Ovens



### Half Size: CC10-E Models

- Oven, Steamer & Combination Cooking Modes
- Solid State Operating Controls with digital time & temp. readout
- Unique cavity accessible steam generator facilitates cleaning
- Temperature control accurate to  $\pm 2^{\circ}\text{F}$
- Easy service access through front and side
- Easy repeat (previous cook setting) feature
- Over 2KW per 12 x 20 x 2 1/2" pan power input
- Doors are insulated to retain heat . . . more even cooking
- Field reversible doors (right or left hand swing) standard
- Automatic cleaning cycle standard
- Self-diagnostic service trouble shooting standard
- 200—575°F operating temperature range standard (90—575°F with Cook-n-Hold option)
- Free venting drain eliminates flavor transfer
- Automatic steam generator flushing standard
- Options include Cook-n-Hold/Proofing, Double Stacking, Heat Shield and Support Stands

Model	Pan Capacity	Height	Width	Depth	Power Input
CC10-E	(7) 1/2 size U.S. Bake Pans (4) 2 1/2" Deep Steamer Pans	24 1/2 (622)	33 1/2 (851)	27 1/2 (699)	9.3KW
CC10-EF (On Stand)	(7) 1/2 size U.S. Bake Pans (4) 2 1/2" Deep Steamer Pans	55 3/4 (1416)	33 3/16 (852)	30 3/8 (772)	9.3KW
(2) CC10-E (Double Stacked)	(14) 1/2 size U.S. Bake Pans (8) 2 1/2" Deep Steamer Pans	47 3/4 (1514)	33 1/2 (851)	27 (686)	18.6KW
(2) CC10-EF (Double Stacked, On Stand)	(14) 1/2 size U.S. Bake Pans (8) 2 1/2" Deep Steamer Pans	75 (1905)	33 3/16 (852)	32 (813)	18.6KW



### Full Size: CC20-E Models

- Oven, Steamer & Combination Cooking Modes
- Solid State Operating Controls with digital time & temp. readout
- Unique cavity accessible steam generator facilitates cleaning
- Temperature control accurate to  $\pm 2^{\circ}\text{F}$
- Easy service access through front and side
- Easy repeat (previous cook setting) feature
- Over 2KW per 12 x 20 x 2 1/2" pan power input
- Doors are insulated to retain heat . . . more even cooking
- Field reversible doors (right or left hand swing) standard
- Automatic cleaning cycle standard
- Self-diagnostic service trouble shooting standard
- 200—575°F operating temperature range standard (90—575°F with Cook-n-Hold option)
- Free venting drain eliminates flavor transfer
- Automatic steam generator flushing standard
- Options include Cook-n-Hold/Proofing, Double Stacking, Heat Shield and shelf for Support Stand
- Roll-up rack system (CRTS) available for double stacked model

Model	Pan Capacity	Height	Width	Depth	Power Input
CC20-EF (On Stand)	(9) 18 x 26" U.S. Bake Pans (10) 2 1/2" Deep Steamer Pans	62 (1575)	43 (1092)	33 1/2 (851)	21KW
(2) CC20-EF (Double Stacked, On Stand)	(9) 18 x 26" U.S. Bake Pans (10) 2 1/2" Deep Steamer Pans	75 1/4 (1911)	43 (1092)	33 1/2 (851)	42KW

