



Counter Deck Oven

Models: ☐ CDO-17-120 ☐ CDO-17-208 ☐ CDO-17-220 ☐ CDO-17-240

PRODUCT:

QUANTITY:

ITEM#:

Bid Specifications

Unit construction offers stainless steel top, sides and door liner with an aluminized steel oven liner and stainless steel door liner. The unit is insulated on all sides. Oven compartment has two ceramic phosphate decks 16-1/2"x16-1/2" which are removable to allow for easy cleaning. Decks are 3-1/2" apart. Oven's thermostat range is 300°-550°F and includes a 15 minute timer. Thermostat controls three sheath-type electric elements. The location of the three elements are: one under each deck and one at the inside top of the oven.

Standard Features

- Enclosed electric cooking oven with 15 minute timer.
- Two ceramic phosphate (asbestos free) decks, both removable for easy cleaning. Decks are 16-1/2" x 16-1/2"
- Decks are 3-1/2" (89mm) apart.
- Each deck has stainless steel edging.
- Thermostat range 300°-550°F (149°-288°C) with "off" position.
- Three prong, 6 ft power cord supplied.
- Stainless steel top, four sides and all fasteners.
- Insulated on all sides.
- Balanced door, stays down in the open position.
- Spring hinges allow door to remain closed.
- Bakes pizzas up to 16" diameter, cookies, casseroles, pretzels, hot sandwiches and pies.



Counter Deck Oven

Reliability Backed by APW Wyott's Warranty

- APW Wyott's Counter Deck Oven is backed by a 1 year parts & labor warranty.



- Certified by the following agencies:

SANITATION
CLASSIFIED



APW Wyott Foodservice Equipment Company

729 Third Avenue • Dallas, TX 75226 • 800-527-2100 • 1-214-421-7366 • Fax 1-214-565-0976

For more information e-mail us at: Info@APWwyott.com

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See reverse side for product specifications.



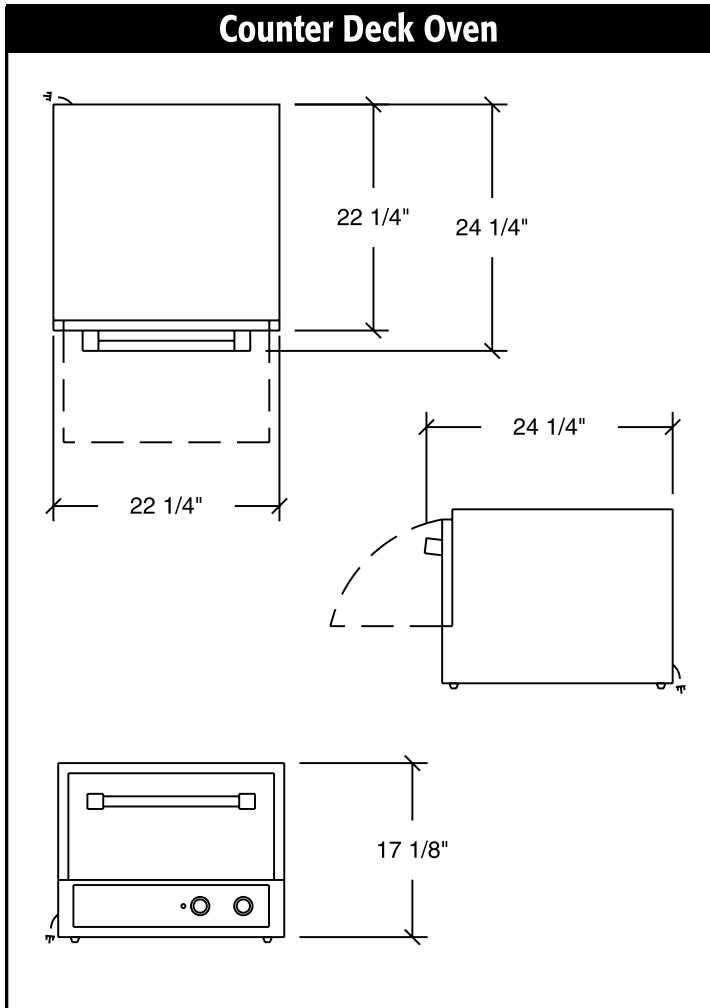
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PRODUCT SPECIFICATIONS

Construction:

Stainless steel exterior with a welded aluminized steel interior. Insulated with a spring-loaded door to keep the door closed in the upright position. Exterior—stainless steel outer panels and door Interior—Aluminized inner liner with two easily removable ceramic phosphate shelves. Legs—1/2" rubber feet to prevent the unit from sliding on the counter top.

Electrical Information:

The 120, 220V and 208/240V versions are provided with a 6-foot power cord with a NEMA 5-15 plug that exits out of left rear corner.

Electrical Specifications:

120V, 1500W, 12.5 Amps
208/240V, 1600W/2140W, 7.7/8.9Amps
220V, 1830W, 8.3 Amps
240V, 2140W, 8.9 Amps

Dimensions:

Exterior: 17-1/8" H x 22-1/4" W x 24-1/4" L
(43 cm x 56.5 cm x 61.6 cm)

Interior: 2 shelves, 16-1/2" x 16-1/2" with 3" of clearance

Ship Weight:

85 lbs. (38 kg)
F.O.B. / Cheyenne, Wyoming

World Class Support

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