

CO Series Commercial Countertop Convection Ovens



Perfectly sized, these Avantco convection ovens are a great way to make baked goods, snacks, warm sandwiches and more right on your countertop. These ovens feature forced-air heat circulation for even cooking. Chrome wire racks are included so you can begin baking right away!

- Chrome wire racks included
- Cool-touch dual pane glass door window
- Constructed of heavy duty stainless steel
- Built-in timer for maximum ease of use
- CE and ETL Listed





Description

If you need more cooking flexibility with limited space requirements, the Avantco CO-16 half size convection oven is a great way to make pizzas, baked goods, snacks, warm sandwiches and more right on your countertop. This 1.5 cu. ft. oven boasts 1600 watts of heating power and forced-air heat circulation for even cooking, and can hold up to four, 1/2 size sheet pans at one time. Four chrome wire racks are included so you can begin baking right away! Plus, cooking temperature can be adjusted up to 500 degrees Fahrenheit, and a built-in 120 minute timer lets you know when food is cooked to perfection.

This oven's interior and exterior are fully constructed of heavy duty stainless steel, and the cool-touch dual pane glass door window keeps heat in while preventing operator burns on the exterior side. A vent with guard is located at the rear of the unit for even heat and air distribution. The Avantco CO-16 requires a 120V electrical connection for operation and is CE and ETL Listed. A cord and NEMA 5-15P plug are included.

Features

- Holds (4) 1/2 size sheet pans at once
- Includes (4) chrome wire racks; can be removed to slide sheet pans into rack guides
- Cool-touch dual pane glass door window
- 1600W, 120V
- CE and ETL Listed

Technical Data

Capacity	1.5 Cu. Ft.
Dimensions	23"W x 22.5"D x 16.5"H
Box Dimensions	26.5"W x 24"D x 19.5"H
Interior Dimensions	18.5"W x 14.5"D x 9.75"H
Voltage/Power	120V
Watts	1600W
Shipping Weight	40 lbs.
Electrical Cord Length	72"

Plan View

