



INNOVATION

- Frameless design: The first 30" steam convection oven from an American brand, that does not require a trim kit.
- Restaurant style stainless steel knobs and handle
- Bold chiseled professional design

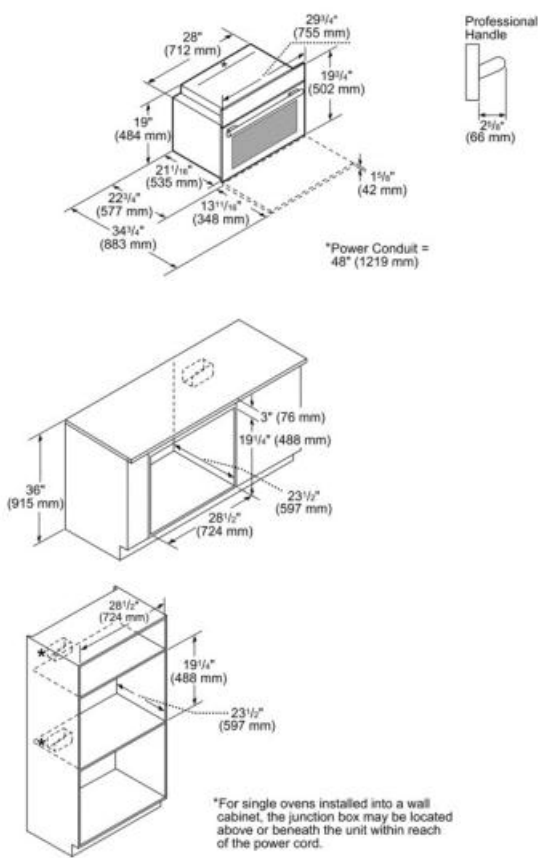
PERFORMANCE

- CookControl™ temperature probe
- Steam and Convection Cooking provides unrivaled food taste and quality. Food stays moist on the inside and is perfectly finished on the outside.
- The ultimate culinary tool—the Steam and Convection Oven offers passionate cooks three cooking solutions—Steam, True Convection, and Steam and Convection.
- Steam offers a healthy cooking
- method and retains food's valuable vitamins and nutrients.
- 40 Easy Cook® food programs. Pre-programmed modes automatically set the oven temperature and humidity to ensure perfect cooking results.
- Steam & convection cooking is effortless and reduces the risk of over-cooking, over-boiling or dried out food.
- 1.4 cu.ft. cavity easily accommodates a 14lb. Turkey.
- Features 9 advanced conventional cooking modes.
- 6 different favorite settings can be individually programmed.
- 1 rack, 2 perforated and 2 non-perforated pans included.
- Our non-plumbed oven allows for easy installation into any home.
- Steam Clean assist function keeps the oven spotless.
- Large 1.4 qt. water tank can be used for an entire

cooking cycle.

DESIGN

- Blue electronic graphic display controls all timer functions and shows full text EasyCook programs
- Beautiful stainless steel cavity is illuminated with powerful halogen lighting.



Amps (A)	15
Frequency (Hz)	60
Approval certificates	CSA
Plug type	fixed connection
Net weight (lbs)	61
Optional accessories	CS1XLH, CS1XLPH, CS2LH, CS2XLH, CS2XLPH, CSRACKH
Included accessories	1 x STS tray-GN1/3-punched-40 mm deep, 1 x STS tray-GN1/3-unpunched-40 mm deep, 1 x STS tray-GN2/3-punched-40 mm deep, 1 x STS tray-GN2/3-unpunched-28 mm deep, 1 x grid