



INNOVATION

- Restaurant style stainless steel knobs and handle
- Bold chiseled professional design

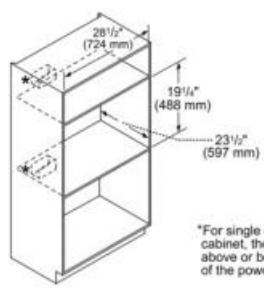
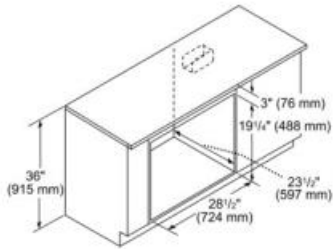
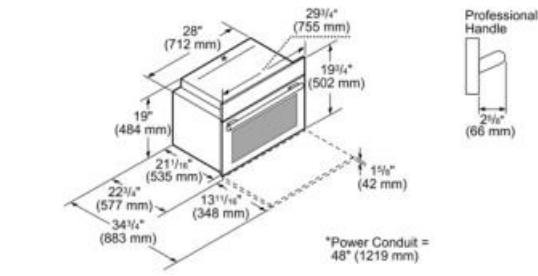
PERFORMANCE

- 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.



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| Amps (A) | 15 |
| Frequency (Hz) | 60 |
| Approval certificates | CSA |
| Plug type | fixed connection |
| Net weight (lbs) | 81 |
| Optional accessories | CS1XLH, CS1XLPH, CS2LH, CS2XLH, CS2XLPH, CSRACKH |
| Included accessories | 1 x STS tray-GN2/3-unpunched-28 mm deep, 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 grid |