

THE BROASTER COMPANY

Model 120 Convection Oven

- This lightweight unit provides excellent convection cooking, giving you all the benefits of a full size convection oven while still fitting on most countertops.
- Perfect for bars, convenience stores, concessions or anyone with limited cooking space.
- The unique air flow ensures products are cooked evenly to a golden brown finish.
- Bakes more efficiently than conventional ovens, allowing you to cook more products and save energy.



The Broaster Company

2855 Cranston Road, Beloit, WI 53511

(800) 365-8278 • (608) 365-0193

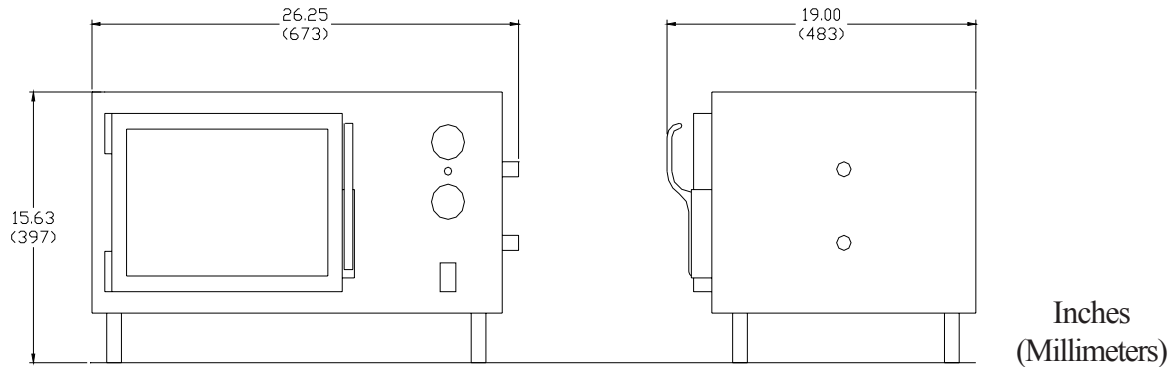
Fax (608) 363-7957 • www.broaster.com

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SPECIFICATIONS

MODEL	OVERALL DIMENSIONS			SHIPPING WEIGHT	CUBES
	W	D	H		
120	26.25" (673)	19" (483)	15.63" (397)	65 lbs.	6.92

ENERGY REQUIREMENTS

MODEL	
120	Single Phase - 120V - 18.3 Amps, 2.2KW

- Cabinet is made of 22 gauge stainless steel for durability.
- Enameled control panel and removable wire shelves allow for easy cleaning.
- Dial timer allows you to set cook time up to thirty minutes at a time.

- Thermostat ranges from 65°F to 500°F.
- Equipped with a 6 foot cord and plug that requires a standard Nema 5-20R receptacle rated 20 Amps.
- Comes with three removable wire shelves but has the ability to hold up to five of them.

ACCESSORIES AVAILABLE

Wire Shelves, Biscuit Tray, Cookie Tray

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