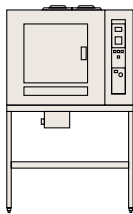


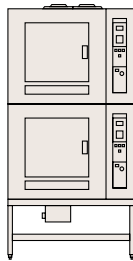
Gas Convection Combo Steamer-Oven



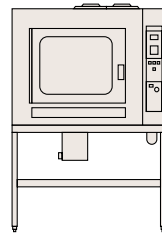
GAS COMBO FEATURES: Oven, steamer & combination cooking modes. Solid state operating controls with digital time & temperature readout. Faster heat-up, faster cook times. Temperature control accurate to $\pm 2^{\circ}\text{F}$. New glass door lets you see what you're cooking. Easy service access through front and side. Easy repeat (previous cook setting) feature. Space-saving narrow designs. Over 10,000 BTUs/HR per 12 x 20 x 2 1/2" pan power input. Easy-open doors are air-insulated to retain heat... more even cooking. Field-reversible doors (right- or left-hand swing) standard. Automatic cleaning from touch pad. Easy access steam generator delimiting port standard. Self-diagnostic service trouble shooting standard. 200-575°F operating temperature range standard. Automatic steam generator drain standard. Free venting drain eliminates flavor transfer. Three optional control panels: Cook Only, Cook to Probe & Hold and Programmable. Designed from the ground up to Groen's strict specifications. Easy to use, easy to clean, easy to service. Patented tube-fired heat exchanger provides unidirectional air flow for faster cook times and more even browning.



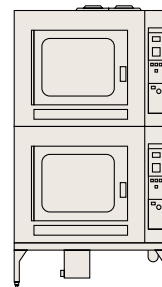
CC10-GF



(2)CC10-GF



C/2-20GF



(2)C/2-20GF

CONVECTION COMBO STEAMER-OVEN SPECIFICATIONS (GAS)

| MODEL | DIMENSIONS H x W x D / mm | PAN CAPACITY | FIRING RATE (BTU/HR) |
|---------------------|-------------------------------|-----------------------------------|-----------------------------|
| CC10-CF* | 58 1/8" x 36 11/16" x 32 1/8" | (7) 1/2 size U.S. Bake Pans | 93,000 BTU/HR |
| | 1476 mm x 932 mm x 816 mm | (4) 2 1/2" deep Steamer Pans | |
| (2)CC10-CF* | 73 1/2" x 36 11/16" x 32 1/8" | (14) 1/2 size U.S. Bake Pans | 2 ea. 93,000 BTU/HR |
| | 1867 mm x 932 mm x 816 mm | (8) 2 1/2" deep Steamer Pans | |
| C/2-20CF* | 62 5/8" x 44" x 40 3/8" | (9) 18 x 26" size U.S. Bake Pans | 190,000 BTU/HR |
| | 1591 mm x 1118 mm x 1026 mm | (10) 2 1/2" deep Steamer Pans | |
| (2)C/2-20CF* | 76 1/2" x 44" x 40 3/8" | (18) 18 x 26" size U.S. Bake Pans | 2 ea. 190,000 BTU/HR |
| | 1943 mm x 1118 mm x 1026 mm | (20) 2 1/2" deep Steamer Pans | |

* On stand.

OTHER AVAILABLE OPTIONS: ComboRoast™ chicken racks and grease drip pan. Pan racks for single-stack and stand-mounted ovens. Set of casters (two locking) for easier cleaning and maintenance. Gas quick-disconnect fitting with AGA-approved restraint chain. Single- and double-pantry faucets with 48" spray hose. Right-side heat shield to protect controls from nearby heat or grease source.

