Café[™] 30" Combination Double Wall Oven with Convection and Advantium® Technology

CTC912P2NS1







FEATURES & BENEFITS

Unmatched versatility to unleash your imagination - Enjoy a whole new level of cooking flexibility with a single oven that can be used in five different ways. Use it as a Convection Oven, Microwave, Toaster Oven, Warming/Proofing Oven, and Precision Cook Oven with Advantium Technology (upper oven).

The perfect marriage of quality and speed - Eliminate the need for preheating and cook your favorite foods two to four times faster than a conventional oven (upper oven)

The perfect bake is now perfectly easy - Achieve unrivaled performance with the only system that delivers top-down true convection for consistent results on special occasion favorites like roasts, chicken, turkey and more (lower oven)

The oven rack that handles it all - Easily remove heavy dishes with a roller rack that is specially designed to glide smoothly and stay in the oven during the self-clean cycle, so you never have to handle cumbersome racks again (lower oven)

The perfect fit you've always dreamed of - When you're updating your kitchen, attention to detail is a priority. That's why Café wall ovens are guaranteed for an exact fit or Café Appliances will pay up to \$300 toward modifications.

APPEARANCE

Color Appearance	Stainless Steel
Handle	Brushed Stainless
Handle Design	Café Pro
Installation	Above Warming Drawer

FEATURES

Broiler Wattage

Convection Wattage

KW Rating at 208V

KW Rating at 240V

Electrical Input - 120V Amperage

Electrical Input - 120V Watts

Configuration	Double Oven
Comiguration	
	Convection Bake (Upper) Microwave (Upper)
	Proof (Upper)
	Speedcook (Upper)
Advantium Cooking Modes	Warm (Upper)
Cooking System	True European Convection (Lower)
Oven Cleaning Type	Self-Clean with Steam Clean Option (Lower)
Style	Built-In
Cleaning Time	Variable with Delay Clean Option (Lower)
Program Cooking	Over 175 Programmed Menu Selections
	Convection Bake (Lower) Convection Bake Multi/Single Rack (Lower)
	Convection Broil (Lower)
Oven Cooking Modes	Convection Roast (Lower)
Self-Clean Oven Door Lock	Automatic (Lower)
Baking/Speed Cook Pan	Porcelain (Upper)
	Dial
Control Type	Glass Touch
Oven Features	10-Pass Bake Element 8-Pass Broil Element
Oven realures	1 Self-Clean Heavy-Duty Roller Rack
	2 Self-Clean Heavy-Duty Roller Rack
Oven Rack Features	6 Ladder-Rack Positions (Lower)
	Double Oven; 5 in 1 Oven;
Product Type	Microwave Oven Combination
	Audible Preheat Signal
	Auto Recipe Conversion Sabbath Mode
	Control Lock Capability
	C° or F° Programmable
	Defrost Mode
	Delay Clean Option
	Delay Start Electronic Clock & Kitchen Timer (Lower)
	Hi / Low Broil
	Proof Mode
0 0 1 15 1	Temperature Probe
Oven Control Features	Warm Mode
	Cook Defrost
	Express
Microwave Sensor Cooking Controls	Reheat
Microwave Watts (IEC-705)	1000.0
Power Levels	10
Turntable Size	16.0
Cooking Technology	Advantium
Fuel Type	Electric
	1 Halogen Interior Oven Light (Upper)
Oven Interior	2 Halogen Interior Oven Lights (Lower) Hidden Bake
Oven interior	I liddell bake
CAPACITY	
Capacity (Cu. Ft.)	1.7 Upper / 5.0 Lower
POWER / RATINGS	
Amp Rating at 208V	30
Amp Rating at 240V	30
Bake Wattage	2850W
Drailer Wetters	2400W

3400W 2400W

15

1800

5.4

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CT9800

CTC912P2NS1

WEIGHTS & DIMENSIONS

Approximate Shipping Weight	235
Net Weight	215
Overall Height	42 3/8
Overall Width	29 3/4
Overall Depth	26 3/4
Cabinet Width	30
Cutout Dimensions (w x h x d) (in.)	28-5/8 x 42-1/4 x 23-1/2
Oven Interior Dimensions (lower)	25 x 17-3/8 x 20-1/4
Oven Interior Dimensions (upper)	20-1/16 x 8-1/2 x 17

ACCESSORIES

Cookbook	Yes (Advantium)	
WARRANTY		
Parts Warranty	Limited 1-Year Entire Appliance	
Labor Warranty	Limited 1-Year Entire Appliance	
Warranty Notes	See Written Warranty For Full Details	

DIMENSIONS AND INSTALLATION INFORMATION

Note: Cabinets installed adjacent to wall ovens must have an adhesion spec of at least a 194°F temperature rating.

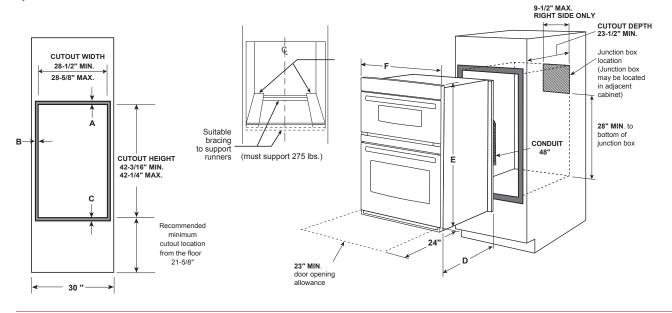
Installation Information: Before installing, consult installation instructions packed with product for current dimensional data.

Door handle protrudes 3" from door face. Cabinets and drawers on adjacent 45° and 90° walls should be placed to avoid interference with the handle.

Electric wall ovens are not approved for installation with a plug and receptacle. They must be hard wired in accordance with installation instructions.

Note: These ovens are not approved for stackable or sideby-side installations.

ATTENTION INSTALLER: All electric into an approved junction box. A plug and receptacle is N	wall ovens must be hard-wired (direct-wired) OT permitted on these products.	T9800 T7800 T7800
NOTE: If the cabinet does not have a solid bottom, two braces or runners must be installed to support the weight of the oven. For single ovens, the runners and braces must support 200 lbs (91 kg). For double	CABINET	30"
	A -Overlap of oven at top of cutout	1"
ovens, the runners and braces must support 375 lbs.	B -Overlap of oven over side of edges of cutout	3/4"
(170 kg).	C -Overlap of oven at bottom of cutout	1"
NOTE: If marks, blemishes or the cutout opening are visible above the installed oven, it may be necessary	OVEN	
to add wood shims under the runners and front trim until the marks or opening are covered.	D –Install depth	23-1/2"
	E –Overall height with trim	42-3/8"
NOTE: If the cabinet does not have a front frame and the sides are less than 3/4" (1.9 cm) thick, shim both sides equally to establish the cutout width.	F –Overall width	29-3/4"



ADDITIONAL ACCESSORIES



CXWD0H0PMBZ Brushed Bronze 2 handles



CXWD0H0PMSS Brushed Stainless 2 handles



CXWD0H0PMBT Brushed Black 2 handles



CXWD0H0PMCU Brushed Copper 2 handles



CXWD0H0PMCG Brushed Brass 2 handles



CXWD0H0PMFB Flat Black 2 handles