

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

CTC912P2NS1

CAFÉ

DISTINCT BY DESIGN™



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)

Healthy meals without the fuss - Fresh vegetables and rice are perfectly prepared with a steam cook option that simplifies the entire process (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

Configuration	Double Oven
Advantium Cooking Modes	Convection Bake (Upper); Microwave (Upper); Proof (Upper); Speedcook (Upper); 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
Oven Cooking Modes	Convection Bake (Lower); Convection Bake Multi/Single Rack; (Lower); Convection Broil (Lower); Convection Roast (Lower)
Self-Clean Oven Door Lock	Automatic (Lower)
Baking/Speed Cook Pan	Porcelain (Upper)
Control Type	Dial; Glass Touch
Oven Features	10-Pass Bake Element; 8-Pass Broil Element
Oven Rack Features	1 Self-Clean Heavy-Duty Roller Rack; 2 Self-Clean Heavy-Duty Oven Racks; 6 Ladder-Rack Positions (Lower)
Product Type	Double Oven; Microwave Oven Combination
Oven Control Features	Audible Preheat Signal; Auto Recipe Conversion; Certified 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; Temperature Probe; Warm Mode
Microwave Sensor Cooking Controls	Cook; Defrost; Express; Reheat
Microwave Watts (IEC-705)	1000.0
Power Levels	10
Turntable Size	16.0
Cooking Technology	Advantium
Fuel Type	Electric
Oven Interior	1 Halogen Interior Oven Light (Upper); 2 Halogen Interior Oven Lights (Lower); Hidden Bake

CAPACITY

Capacity (Cu. Ft.)	1.7 Upper / 5.0 Lower
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POWER / RATINGS

Amp Rating at 208V	30
Amp Rating at 240V	30
Bake Wattage	2850W
Broiler Wattage	3400W
Convection Wattage	2400W
Electrical Input - 120V Amperage	15
Electrical Input - 120V Watts	1800
KW Rating at 208V	5.4
KW Rating at 240V	7.2

WEIGHTS & DIMENSIONS

Approximate Shipping Weight	235
Net Weight	215
Overall Height	43 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)
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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 side-by-side installations.

ATTENTION INSTALLER: All electric wall ovens must be hard-wired (direct-wired) into an approved junction box. A plug and receptacle is NOT permitted on these products.

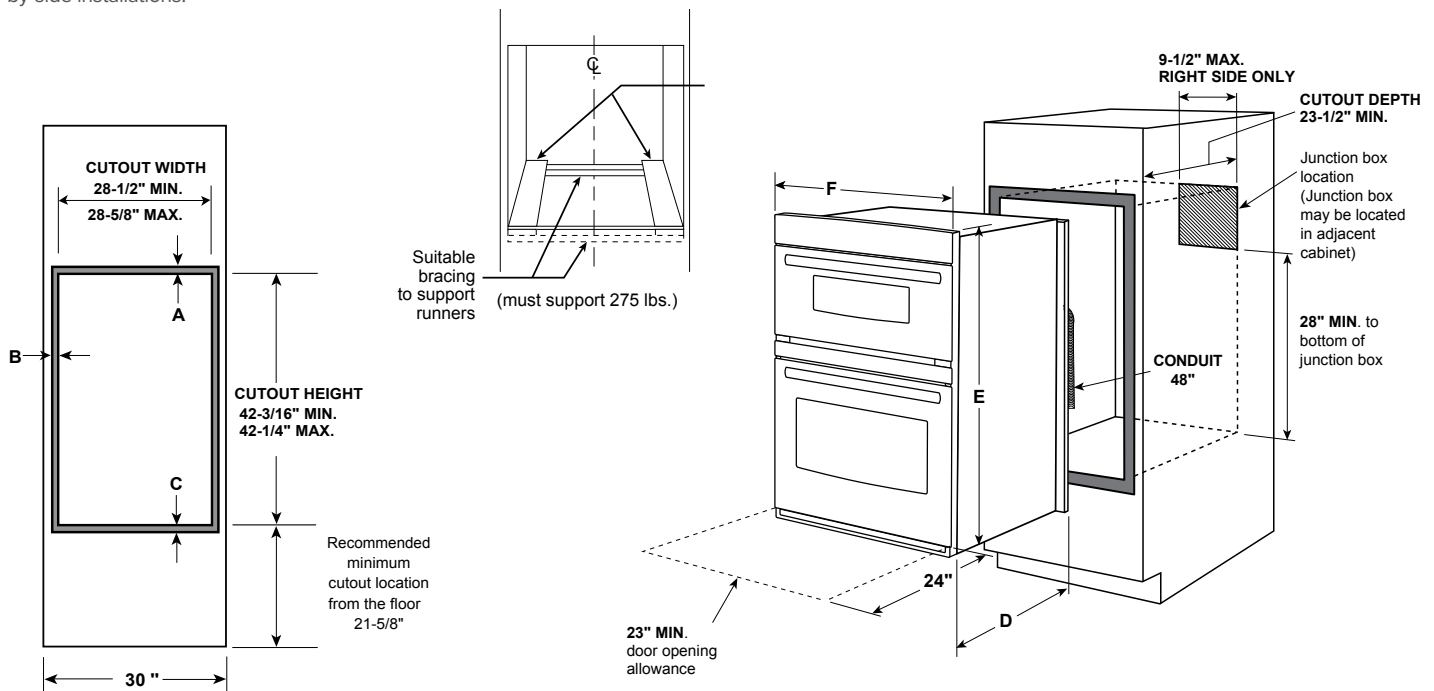
NOTE: If the cabinet does not have a solid bottom, two braces or runners must be installed to support the weight of the oven. For single ovens, the runners and braces must support 200 lbs (91 kg). For double ovens, the runners and braces must support 375 lbs. (170 kg).

NOTE: If marks, blemishes or the cutout opening are visible above the installed oven, it may be necessary to add wood shims under the runners and front trim until the marks or opening are covered.

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.

**CT9800
PT9800
JT7800
JT3800**

CABINET	
A –Overlap of oven at top of cutout	1"
B –Overlap of oven over side of edges of cutout	3/4"
C –Overlap of oven at bottom of cutout	1"
OVEN	
D –Install depth	23-1/2"
E –Overall height with trim	42-3/8"
F –Overall width	29-3/4"



ADDITIONAL ACCESSORIES



CXWD0H0PMBZ
Brushed Bronze
2 handles



CXWD0H0PMSS
Brushed Stainless
2 handles



CXWD0H0PMBT
Brushed Black
2 handles



CXWD0H0PMCUC
Brushed Copper
2 handles