

# DE LUXE

Equipment Company, Inc.

MODEL **CR-1/2/P-1/2-6**  
THE COMPLETE MINI BAKING CENTER

**A COMBINATION OF RADIANT HEAT  
AND GENTLE AIR CIRCULATION**



**Model CR-1/2/P-1/2-6 Oven/Proofer**



**Model CR-1/2 OVEN**

**Countertop**

## OVEN FEATURES:

- 2—13"x18" Half-Size Sheet Pans
- 2—6 1/2" Hi-Crowns
- Gentle Convection Heat Full View Glass Door, Fully Gasketed
- Heavily Insulated
- Solid State Programmable Timer
- 400° Adjustable Thermostat
- Heat Sink—Fast Recovery, Heat Retention
- Nine Individual Heating Elements Insure Even Heat Distribution Elements Warranted for Life of Unit
- Stainless Steel Finish

## PROOFER FEATURES:

- 6—13"x18" Pan Capacity
- Full View Glass Door
- Stainless Steel Finish
- Thermostatically Controlled Temperature
- Individual Humidity Control
- Circulating Blower
- Visible Stainless Steel Water Pan for Humidity

## OPTIONS:

- Door Hinged R.H. or L.H. Please Specify When Ordering
- Specify Electrical Requirements with Order (See Specifications)
- Solid State Thermostat
- 4" Legs

## OVEN CAPACITY:

- 2—Standard Half-Size Sheet Pans 13"x18"
- 2—1 lb. 3-Strap Bread Pans
- 2—18" Round Pizza Pans
- 7" Hi-Crowns
- 8—8" Pizzas
- 4—10" Pizzas
- 2—12", 14", 16" and 18" Pizzas
- 32 Frozen Donuts
- 40 Cookies (1 1/2 oz.)
- 24 Hamburger Buns
- 40—3" (1 1/2 oz.) Biscuits
- 24 Large or Small Muffins



MADE IN USA

4414 28TH STREET WEST, BRADENTON, FL 34207 • 1-800-367-8931