

CONVECTION OVEN

MODEL 616



MODEL 616-WG



This unique, compact counter top convection oven circulates heated air throughout the oven for even, precise baking. Designed to bake anything from cookies, biscuits and muffins to pizza and many other commercially prepared non-greasy, frozen snacks and hor d' oeuvres.

FEATURES:

- Adjustable thermostat from 100 - 500 deg.
- All stainless steel enclosure
- Tempered glass, spring-loaded door
- Cookie oven incl. 3 aluminum cookie pans and features a 30 min. timer w/ "HOLD" option
- Pizza oven incl. 2 wire grills and features a 15 min. timer w/ "HOLD" option
- Pizza oven will accommodate (2) 12" pizzas

AVAILABLE ACCESSORIES:

- Cooling rack for cookie pans (#616CR)
- Boxed set of (3) cookie pans (#616PS3)
- Parchment paper: 500 sheets (#18167-1)
1000 sheets (#18167-2)

CONVERSION KITS:

- Cookie oven to Pizza oven: (#18052)
Incl. 2 wire grills and internal side support rack
- Pizza oven to Cookie oven (#18017)
Incl. 3 cookie pans and internal side support rack

ELECTRICAL:

- 115 volts, 12.7 amps, 1470 watts
- Best when operated on an individual branch circuit
- 6' power cord length

DIMENSIONS:

9" H x 22-1/2" W x 15" D
Inside dimension: 7" H x 13-1/2" W x 14-1/2" D

SHIPPING WEIGHT:

Approx. 45 lbs.



An ISO 9001 Company

FP140019
02/10

WISCO INDUSTRIES®

P.O. BOX #10
OREGON, WI 53575
PHONE: 608-835-3106
FAX: 608-835-8273
www.thepizzaoven.biz

LIMITED WARRANTY:

Wisco Industries, Inc. expressly warrants the product will be free from defects in workmanship and materials for a period of 1 year from the date of shipment. WISCO DISCLAIMS AND EXCLUDES ANY AND ALL OTHER EXPRESS OR IMPLIED WARRANTIES, INCLUDING WITHOUT LIMITATION, ANY AND ALL WARRANTIES OF MERCHANTABILITY OR FITNESS FOR A PARTICULAR PURPOSE.

Buyer agrees that its SOLE AND EXCLUSIVE REMEDY against Wisco and Wisco's SOLE AND EXCLUSIVE LIABILITY arising out of any defect or nonconformity in the product shall be replacement/exchange of such nonconforming countertop food service equipment at Wisco's expense. No countertop food service equipment shall be returned without Wisco's consent. IT IS AGREED THAT WISCO'S MAXIMUM LIABILITY SHALL NOT IN ANY CASE EXCEED THE SALE PRICE FOR THE COUNTERTOP EQUIPMENT CLAIMED TO BE DEFECTIVE OR NONCONFORMING.

SUGGESTED TIMES AND TEMPERATURES

NOTE: Actual times and temperatures may vary considerably from those shown below. They are affected by the product weight, consistency, temperature, recipe and type of pan. If your recipe differs, record your proven time and temperature for ready reference.

PRODUCT	DEGREE (DEG. F)	TIME
MEATS		
Lasagna	275 deg. F	90 min.
Hot Dog, (10)	325 deg. F	10-15 min.
Baked Stuffed Pork Chop	375 deg. F	20-30 min.
Bacon (on racks)	400 deg. F	5-7 min.
POULTRY		
Chicken breast & thigh	350 deg. F	40 min.
Chicken back & wing	350 deg. F	35 min.
Chicken (2-1/2 lbs. Quartered)	350 deg. F	30 min.
Chicken/Turkey pot pies	25 deg. F	30-35 min.
FISH & SEAFOOD		
Fish Sticks	325 deg. F	16-18 min.
Fish Steaks (5 oz.)	350 deg. F	20 min.
Baked Stuffed Shrimp	400 deg. F	6-7 min.
Baked Stuffed Lobster	400 deg. F	10 min.
Lobster Tails (frozen)	425 deg. F	9 min.
POTATOES		
Idaho Potatoes	400 deg. F	50 min.
Oven Roasted Potatoes	325 deg. F	10 min.
BAKED GOODS		
Frozen Berry Pie (22oz)	350 deg. F	30 min.
Fresh Apple Pie (20 oz)	375 deg. F	25 min.
Pumpkin Pie	300 deg. F	30 min.
Apple Turnovers	350 deg. F	15 min.
Bread (1 lb. Loaves)	325 deg. F	30 min.
Corn Bread	350 deg. F	15-20 min.
Hamburger Rolls	300 deg. F	15 min.
Yeast Rolls	325 deg. F	25 min.
Croissant	325 deg. F	15-18 min.
French Bread	375 deg. F	18-20 min.
Chocolate Cake	325 deg. F	20 min.
Fruit Cake	275 deg. F	70 min.
Brownies	325 deg. F	20 min.
Danish	325 deg. F	12 min.
Sugar Cookies	300 deg. F	15 min.
Chocolate Chip Cookies	325 deg. F	10 min.
Peanut Butter Cookies	325 deg. F	10 min.