

Proctor Silex® Commercial Roaster Oven



Heavy-Duty Roaster Oven/Warmer is built to last in a commercial kitchen



Images of Proctor Silex® Commercial Products available online at:
<http://commercial.hbps-imagebank.com>

Richmond, Va. – The Proctor Silex® Commercial Roaster Oven is designed for heavy-duty use, featuring rugged stainless steel construction and a double-coated, removable inner pot that gives you the versatility to prepare a wide variety of foods in a busy restaurant.

This roaster oven is capable of roasting a 20 lb. turkey, and in addition can cook stews and vegetables, warm sauces or soups, and bake potatoes or cobblers. The commercial high-dome lid is designed to encompass larger foods, and the temperature control can be adjusted between 200° and 450°F for evenly cooked food.

It's durability and reliability that makes Proctor Silex® Commercial products: Tested. Proven.®

KEY FEATURES

Heavy Duty and Rugged – Durable stainless steel construction, commercially rated to UL standards.

Even Roasting, High Capacity – Adjustable Temperature Control from 200° to 450° ensures even cooking. Commercial-grade, high dome lid is able to hold larger foods.

Insulated Construction – Double coated removable pan helps keep contents moist and warm for hours. Cool-touch handles allow you to safely move the roaster oven from the kitchen to the serving table.

Availability – July 2011

List Price - \$130

Toll-Free Number and Web site:

800.572.3331

www.commercial.hamiltonbeach.com

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