



HOLMAN™ FULL SIZE COUNTERTOP CONVECTION OVEN

Model CCOF-4

Features/Benefits:

- ★ Holman Countertop Convection Oven provides maximum baking capabilities in a minimum footprint. The CCOF-4 requires only 32.1" of counter space and can bake approximately 384 cookies every hour.
- ★ Features four removable wire racks and can accommodate four full size baking pans (not included). Wire racks can be removed and the rack slides will hold standard full size pans.
- ★ Dual high performance reversible rear fans and heating elements which distribute convected heat evenly throughout the bake chamber.
- ★ Heavy-duty oven door hinge mechanism provides reliable operation and is removable without tools for easy cleaning.
- ★ Steam injection system allows the operator to add humidity to the baking chamber keeping menu items moist and flavorful.
- ★ Baking temperature range is 175° F to 500° F accommodating a variety of menu items.
- ★ Oven timer range is 0 to 120 minutes. Heat turns off automatically at the end of the timer cycle. The convection oven can also be used in "hand" mode providing continuous heat.
- ★ A door interlock switch turns off the blower fan when the door is open minimizing heat loss in the oven and preventing heat from expelling into the kitchen.
- ★ Ovens feature an illuminated baking chamber when in use.
- ★ Oven door is constructed of double pane tempered glass providing an insulation barrier keeping the glass cool while providing easy viewing of product.



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Applications:

Holman Countertop Convection Oven is perfect for restaurants, coffee shops, kiosks, caterers, concession stands, snack bars or a variety of other foodservice operations. With fast heat up and even heat distribution, this convection oven will exceed your expectations and deliver perfect results day after day.

Quality Construction:

Holman Countertop Convection Oven is constructed of highly polished stainless steel with dual high performance heating elements and rear fans, stainless steel door handle, wire racks and rack slides. Bake chamber is stainless steel. Oven door is double pane tempered glass and features a heavy-duty hinge mechanism. Oven is shipped with a 6-30 plug.

Warranty:

Holman Countertop Convection Oven is covered by a one-year parts and labor warranty.

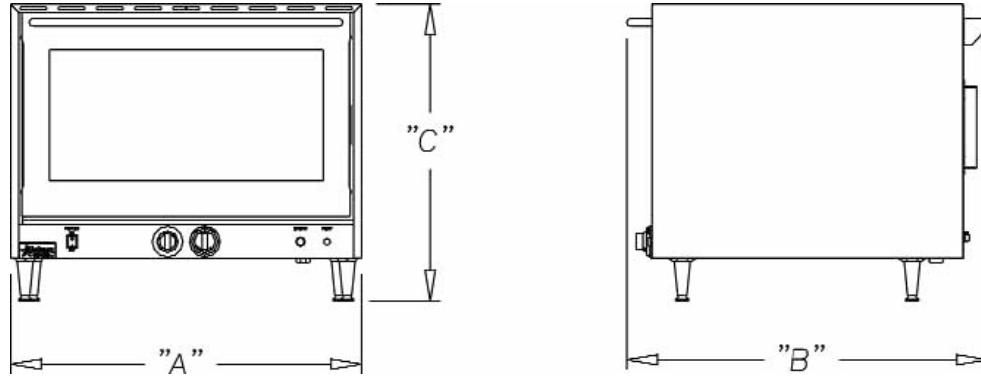


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Model and Specifications

Model No.	(A) Width Inches (cm)	(B) Depth Inches (cm)	(C) Height Inches (cm)	Voltage	Wattage	Amps	NEMA Plug	Approximate Shipping lbs. (kg)	Weight Installed lbs. (kg)
CCOF-4	33.0 (83.8)	33.9 (86.1)	27.8 (70.6)	208V/240V 230V	4,280/5,200 5,235	20.6/23.8 22.8	L6-30	185 (84.1)	160 (72.7)

Typical Specifications

Holman Convection Oven is constructed of highly polished stainless steel with high performance heating element and rear fan, stainless steel door handle, wire racks and rack slides. Bake chamber is stainless steel. Oven door is double pane tempered glass and features a heavy-duty hinge mechanism. A water line can be connected to the oven for the addition of humidity to the baking chamber. Thermostat range is 175 to 500 degrees Fahrenheit. Timer range is 0 minutes to 120 minutes. Oven features a heat indicator light and door interlock switch. Oven holds four full size baking sheets. Unit available in 208/240V and is shipped with a NEMA 6-30 plug. Printed in the U.S.A.

Due to periodic changes in designs, methods, procedures, policies and regulations, the specifications contained in this sheet are subject to change without notice. While Star Manufacturing exercises good faith efforts to provide information that is accurate, we are not responsible for errors or omissions in information provided or conclusions reached as a result of using the specifications. By using the information provided, the user assumes all risks in connection with such use.