Cooking Performance Group COF-D4-M Electric Digital Countertop 4 Tray Full Size Convection Oven with Moisture Injection - 208-240V, 5600W









Certifications



ETL Sanitation





ETL, US & Canada



Imported from Italy

tem #: <u>3510</u>	COFD4M	Qty:
Project:		_
Approval:		Date:

Features

- Full size cavity can hold 4 full size trays with up to 7 rack positions and 1 1/2" spacing
- Intuitive digital controls with temperature adjustment up to 500 degrees Fahrenheit
- Features 3-stage cooking with up to 99 programs and programmable or manual moisture injection
- Bi-directional reversing fan system with heavy-duty motors for uniform airflow
- Double plane glass door with easily removable inner panel for easy cleaning

Technical Data

Width	33 1/2 Inches
Depth	33 1/2 Inches
Height	26 Inches
Interior Width	29 3/8 Inches
Interior Depth	18 7/8 Inches
Interior Height	13 5/8 Inches
Hertz	60 Hz
Phase	1 Phase
Voltage	208 - 240 Volts
Wattage	5600 Watts
Interior Height Hertz Phase Voltage	13 5/8 Inches 60 Hz 1 Phase 208 - 240 Volts

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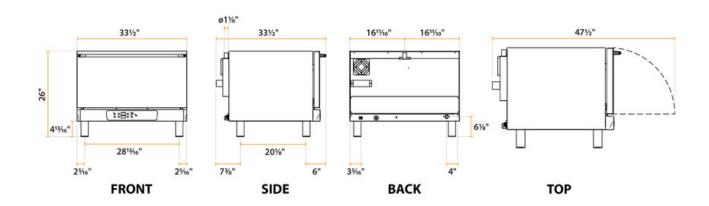


Technical Data

Capacity	4.3 cu. ft.	
Control Type	Digital	
Door Type	Glass	
Features	Energy Star Qualified Moisture Injection Programmable	
Hinge Location	Bottom	
Installation Type	Countertop	
Maximum Temperature	500 Degrees F	
Number of Chambers	1 Chambers	
Number of Doors	1 Doors	
Number of Racks	4 Racks	
Oven Interior Style	Standard Depth	
Plug Type	NEMA 6-30P	
Power Type	Electric	
Rack Capacity	4 Racks	
Size	Full Size	
Temperature Settings	Adjustable	
Water Inlet Size	3/4 Inches	

Plan View

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Notes & Details

Add a versatile and space-saving oven to your kitchen with this Cooking Performance Group COF-D4-M electric digital countertop full size convection oven. This convection oven has many functions for medium-high volume that make it perfect for baking cookies, pastries, and other baked goods to roasting vegetables or finishing other dishes. Plus, it features programmable digital controls with up to 99 programs with 3-stage cooking, and its compact size is great for small footprint and countertop needs to take up less space in your busy kitchen. With a recommended approximate usage of up to 10 hours per day, 7 days per week, this oven is a great addition to convenience stores, cafes, snack bars, hotels, and sports stadiums.

This convection oven's full size can handle up to 4 full size trays, and it provides optimal versatility with up to seven different rack positions and 1 1/2" spacing. For consistent, quality results, this oven features programmable or manual moisture injection while cooking. The 3/4" water connection makes set-up fast and simple. Moisture injection helps product retain its natural moisture, enables better rises, and improves crusts! This 5600-watt oven also includes a bi-directional reversing fan system for uniform airflow in the cavity to heat evenly for efficient and thorough cooking.

This digital model has intuitive digital controls with temperature adjustment up to 500 degrees Fahrenheit and an assortment of helpful features for complete control over the cooking process. This oven's features include an on / off button, two easy-to-read LED screens for the temperature and 999-minute timer, a start / stop button for manual or programmable cooking cycles, and a cooking cycle button to easily cycle through the three different cooking phases. It also has an automatic pre-heat setting, which pre-heats to 120% of the set temperature to account for heat loss during loading, and cool down function as well as an interior halogen light to better see your food inside. When your cooking is done, this unit is simple to clean with the easy-to-remove inner glass door pane, stainless steel exterior, and dishwasher-safe stainless steel baffle, support racks, and wire shelving. This unit includes 4" stainless steel bullet feet and requires a 208-240V, 1 phase electrical connection for operation.

MARNING: This product can expose you to chemicals including lead, which are known to the State of California to cause cancer and birth defects or other reproductive harm. For more information, go to www.p65warnings.ca.gov.