

351COFT4SK

Cooking Performance Group COF-T4-M Double Stacked Electric Thermostatic 4 Tray Full Size Convection Oven with Steam Injection and Stand - 208-240V



Certifications



ETL, US & Canada



ETL Sanitation



3/4" Water Connection



6-30P

Item #: 351COFT4SK Qty: _____

Project: _____

Approval: _____ Date: _____

Features

- Comes with two convection ovens, a stacking kit, and an oven stand
- Each full size cavity can hold 4 full size trays with up to 7 rack positions
- Thermostatically control up to 536 degrees Fahrenheit with 120-minute manual timer
- Features a button that manually adds a burst of steam to the cavity at any time while cooking
- Double plane glass doors

Technical Data

Width	33 1/2 Inches
Depth	33 1/2 Inches
Height	75 5/8 Inches
Interior Width	29 3/8 Inches
Stand Width	31 1/2 Inches
Interior Depth	18 7/8 Inches
Stand Depth	22 13/16 Inches
Interior Height	13 5/8 Inches
Stand Height	23 5/8 Inches
Hertz	60 Hertz

Cooking Performance Group COF-T4-M Double
Stacked Electric Thermostatic 4 Tray Full Size
Convection Oven with Steam Injection and
Stand - 208-240V



Technical Data

Phase	1 Phase
Voltage	208 - 240 Volts
Wattage	5600 Watts
Capacity	4.3 cu. ft.
Control Type	Thermostatic
Door Type	Glass
Features	Steam Injection
Hinge Location	Bottom
Installation Type	Freestanding
Maximum Temperature	536 Degrees F
Number of Chambers	2 Chambers
Number of Doors	2 Doors
Oven Interior Style	Standard Depth
Plug Type	NEMA 6-30P
Power Type	Electric
Rack Capacity	8
Size	Full Size
Temperature Settings	Adjustable
Water Inlet Size	3/4 Inches

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Notes & Details

Add a versatile and space-saving oven to your kitchen with this Cooking Performance Group double stacked electric thermostatic full size convection oven kit. This kit comes with two COF-T4-M thermostatic convection ovens with steam injection, a stacking kit, and an oven stand. This unit has many functions for medium-high volume that make it perfect for baking cookies, pastries, and other baked goods, roasting vegetables, and finishing other dishes. Plus, it features thermostatic controls, and its compact size is great for small footprints 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 double stacked oven is a great addition to convenience stores, cafes, snack bars, hotels, and sports stadiums.

For consistent, quality results, the ovens feature a button that manually adds a burst of steam to the cavity while cooking. The 3/4" water connection makes set-up fast and simple. Steam injection helps food retain its natural moisture, enables better rises, and improves crusts! Each 5600W oven also includes a bi-directional reversing fan system to heat evenly for efficient and thorough cooking.

Each convection oven can be controlled by a manual timer that sets an audible timer from 1-120 minutes and thermostatic control for adjusting the temperature up to 536 degrees Fahrenheit. When the timer reaches zero, the heat will turn off, but the oven can also run without the timer. Each 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. An included vent tube safely vents hot air and moisture that's released from the oven. When your cooking is done, the ovens are 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.

The included full size oven stand elevates your ovens and is made with durable 14 gauge, type 430 stainless steel. Four sturdy 6" bullet feet elevate the unit, offering extra storage space for pans and trays, allowing you to keep your hot food trays out of the way while cooling. The stand features 4 position tray runners for easy access and efficient organization. This oven stand holds the double stacked ovens, which are connected with the included stacking kit. Each oven includes 4" stainless steel bullet feet and requires a 208-240V, 1 phase electrical connection for operation.

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