

**Cooking Performance Group COH-D3-A
Electric Digital Countertop 3 Tray Half Size
Convection Oven with Steam Injection - 120V,
1650W**



Intertek


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Approval: _____ Date: _____

- Half size cavity can hold 3 half 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 steam 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

Width	22 Inches
Depth	27 11/16 Inches
Height	18 Inches
Interior Width	18 11/16 Inches
Interior Depth	16 Inches
Interior Height	9 5/8 Inches
Hertz	60 Hertz
Phase	1 Phase
Voltage	120 Volts
Wattage	1650 Watts

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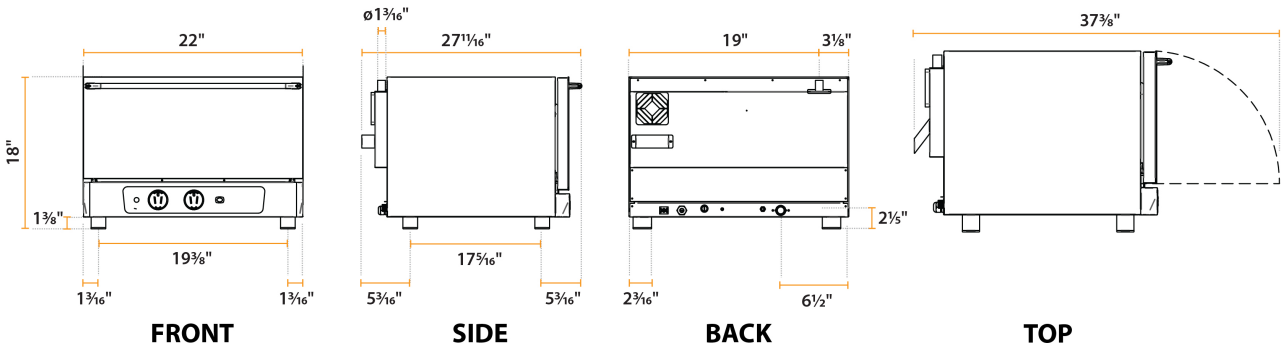


Technical Data

Capacity	1.7 cu. ft.
Control Type	Digital
Door Type	Glass
Features	Programmable Steam Injection
Hinge Location	Bottom
Installation Type	Countertop
Maximum Temperature	500 Degrees F
Number of Chambers	1 Chambers
Number of Doors	1 Doors
Number of Racks	3 Racks
Oven Interior Style	Standard Depth
Plug Type	NEMA 5-20P
Power Type	Electric
Rack Capacity	3
Size	Half 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 COH-D3-A electric digital countertop half 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 8 hours per day, 5 days per week, this oven is a great addition to convenience stores, cafes, snack bars, hotels, and sports stadiums.

This convection oven's half size can handle up to 3 half 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 steam injection while cooking. The 3/4" water connection makes set-up fast and simple. Steam injection helps product retain its natural moisture, enables better rises, and improves crusts! This 1650-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 requires a 120V, 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.