

# Cooking Performance Group COQ-T3-A Electric Thermostatic Countertop 3 Tray Quarter Size Convection Oven - 120V, 1,650W



## Certifications



ETL Sanitation 5-20P



ETL, US & Canada



Imported from Italy

Item #: 351COQT3A Qty: \_\_\_\_\_

Project: \_\_\_\_\_

Approval: \_\_\_\_\_ Date: \_\_\_\_\_

## Features

- Quarter size cavity can hold 3 quarter size trays with up to 5 rack positions and 1 1/2" spacing
- Thermostatically control up to 536 degrees Fahrenheit with 120-minute manual timer
- Durable stainless steel exterior, baffle, support racks, and wire shelving
- Heavy-duty motors and fan system for uniform airflow
- Double pane glass door with easily removable inner panel for easy cleaning

## Technical Data

Width	22 Inches
Depth	24 11/16 Inches
Height	17 15/16 Inches
Interior Width	14 15/16 Inches
Interior Depth	12 11/16 Inches
Interior Height	9 5/8 Inches
Amps	15 Amps
Hertz	60 Hz
Phase	1 Phase
Voltage	120 Volts

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## Technical Data

Wattage	1650 Watts
Capacity	1.05 cu. ft.
Control Type	Dial
Door Type	Glass
Hinge Location	Bottom
Installation Type	Countertop
Maximum Temperature	536 Degrees F
Number of Chambers	1 Chambers
Number of Doors	1 Doors
Plug Type	NEMA 5-20P
Power Type	Electric
Rack Capacity	3 Racks
Size	1/4 Size
Temperature Settings	Adjustable
Type	Convection Ovens

## Notes & Details

Add a versatile and space-saving oven to your kitchen with this Cooking Performance Group electric thermostatic countertop quarter 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 thermostatic controls, and its compact size is great for small footprint and countertop needs to take up less space in your busy kitchen.

This convection oven's quarter size can handle up to 3 quarter size trays, and it provides optimal versatility with up to five different rack positions and 1 1/2" spacing. This 1,650-watt oven also includes a heavy-duty motor and fan system for uniform airflow in the cavity to heat evenly for efficient and thorough cooking. 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 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. When your cooking is done, this unit is simple to clean with the easy-to-remove inner double pane glass door, 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 and birth defects or other reproductive harm. For more information, go to [www.p65warnings.ca.gov](http://www.p65warnings.ca.gov).