

**Cooking Performance Group COF-T4-M Electric
Thermostatic Countertop 4 Tray Full Size
Convection Oven with Moisture Injection -
208-240V, 5600W**



$\frac{3}{4}$ "

6-30P



Intertek

Item #: 351COFT4M Qty:

Project: _____

Approval: _____ Date: _____

- Full size cavity can hold 4 full size trays with up to 7 rack positions and 1 1/2" spacing
- Thermostatically control up to 536 degrees Fahrenheit with 120-minute manual timer
- Features a button that manually adds a burst of moisture to the cavity at any time while cooking
- 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	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

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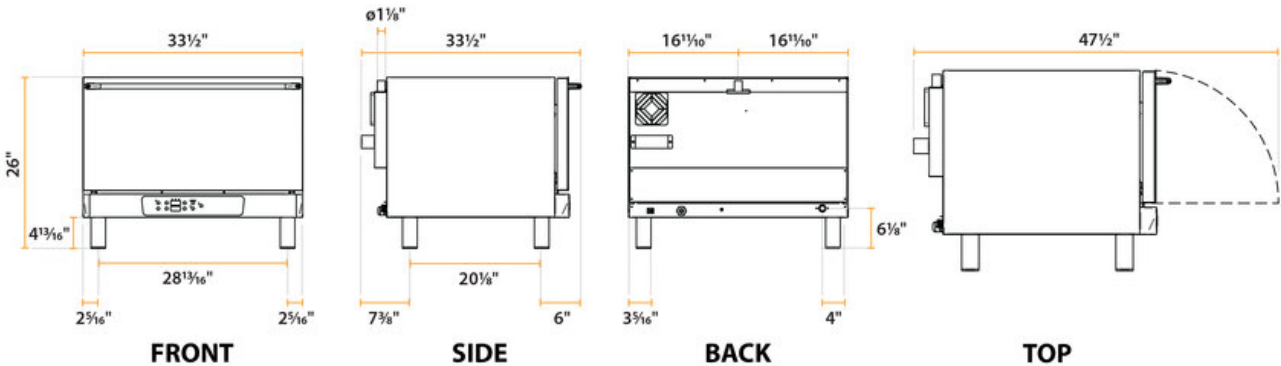


Technical Data

Capacity	4.3 cu. ft.
Control Type	Dial
Door Type	Glass
Features	Energy Star Qualified Moisture Injection
Hinge Location	Bottom
Installation Type	Countertop
Maximum Temperature	536 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

351COFT4M_351COFT4M



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Notes & Details

Add a versatile and space-saving oven to your kitchen with this Cooking Performance Group COF-T4-M electric thermostatic 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 thermostatic controls, 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 a button that manually adds a burst of moisture to the cavity 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 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 glass door pane, stainless steel interior and 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.

⚠ 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.