

**Cooking Performance Group COH-T3-A Electric
Thermostatic Countertop 3 Tray Half Size
Convection Oven with Moisture Injection -
120V, 1650W**



3/4" Water Connection



5-20P



Imported from Italy



ETL Listed

Approval: _____ Date: _____

- Half size cavity can hold 3 half 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	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 Hz
Phase	1 Phase
Voltage	120 Volts
Wattage	1650 Watts

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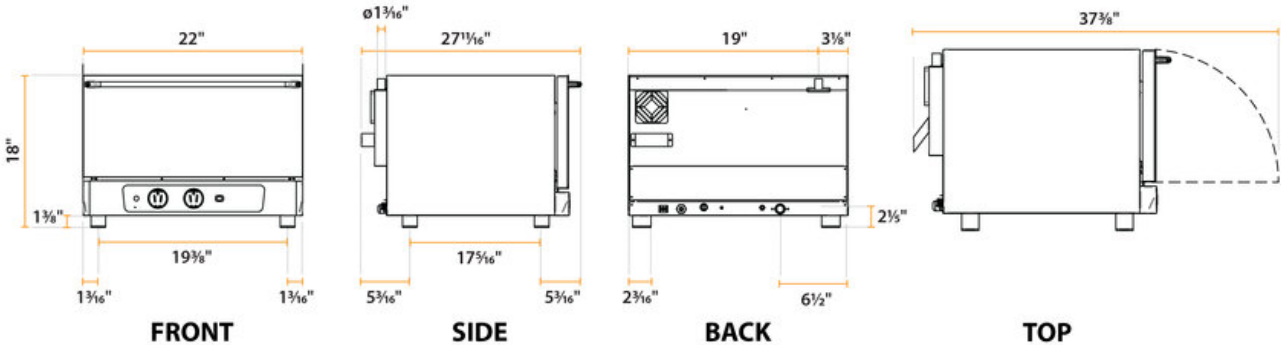


Technical Data

Capacity	1.7 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	3 Racks
Oven Interior Style	Standard Depth
Plug Type	NEMA 5-20P
Power Type	Electric
Rack Capacity	3 Racks
Size	Half Size
Temperature Settings	Adjustable
Water Inlet Size	3/4 Inches

Plan View

351COHT3A_351COHD3A



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Notes & Details

Add a versatile and space-saving oven to your kitchen with this Cooking Performance Group COH-T3-A electric thermostatic 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 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 8 hours per day, 5 days, 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 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 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 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 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.