

# Countertop Electric Convection Ovens



## Efficient Design for Versatile Cooking

Easily removable glass door makes cleaning a breeze

Full-size or half-size models available to fit your output and space needs

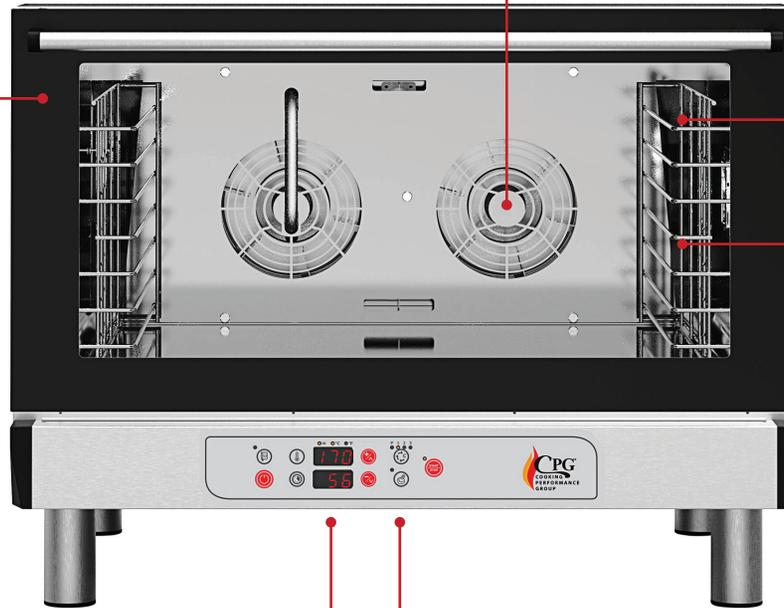
Thermostatic controls or digital programmable models available

All models equipped with a bi-directional fan for uniform airflow throughout the oven cavity

Baffle, racks, and wire shelf are all dishwasher safe

Multiple shelving positions to provide versatility for your application

Steam injection on all models keeps products moist when cooking



These Cooking Performance Group full-size and half-size countertop convection ovens with steam injection have numerous functions from baking cookies, pastries, and other baked goods to roasting veggies or finishing other dishes. Great for applications that need a versatile, compact oven with a space-saving footprint, these ovens are available as thermostatically-controlled units and as digitally-controlled units with up to 99 programs. All units include either programmable or manual steam injection based on the control type. The steam function on these units is meant to introduce steam into the convection oven which can be great for ensuring the food product doesn't dry out, but these ovens are not suitable for use as steamers or combi ovens.

This is commonly used for bakery goods as it allows a breads crust to become crisp while the inside stays moist. It is important to note that the steam function is an optional feature of these units, and they can run without using steam. These units also include bi-directional fans to allow uniform airflow in the cavity. They also have an increased number of shelving positions to provide versatility for each chef. Finally, these units are extremely easy to clean as the glass door is simple to remove and the baffle and racks are dishwasher safe. Take your menu to the next level with these Cooking Performance Group Countertop Electric Convection Ovens!

# Countertop Electric Convection Ovens



**Find the Perfect Fit for Your Establishment**



CHARACTERISTICS	351COFD4M			351COFT4M			351COHT4M			351COHD4M			351COHT3A			351COHD3A		
Voltage	208/240 volts			208/240 volts			208/240 volts			208/240 volts			120 volts			120 volts		
Size	full size			full size			half size			half size			half size			half size		
Control Type	digital			thermostatic			thermostatic			digital			thermostatic			digital		
Number of Motors	2			2			1			1			1			1		
Motor Speeds	1 speed + reverse rotation			1 speed + reverse rotation			1 speed + reverse rotation			1 speed + reverse rotation			1 speed + reverse rotation			1 speed + reverse rotation		
Max Cooking Temp	500°F			536°F			536°F			500°F			536°F			500°F		
Usage	7 days a week / 10 hr. day			7 days a week / 10 hr. day			5 days a week / 8 hr. day			5 days a week / 8 hr. day			5 days a week / 8 hr. day			5 days a week / 8 hr. day		
<b>TRAYS</b>	<b>351COFD4M</b>			<b>351COFT4M</b>			<b>351COHT4M</b>			<b>351COHD4M</b>			<b>351COHT3A</b>			<b>351COHD3A</b>		
Tray Racks	7			7			7			7			5			5		
Rack Spacing	1.57"			1.57"			1.45"			1.45"			1.45"			1.45"		
Max Tray Load	4 trays / 11 lbs. each			4 trays / 11 lbs. each			4 trays / 11 lbs. each			4 trays / 11 lbs. each			3 trays / 6.7 lbs. each			3 trays / 6.7 lbs. each		
<b>DIMENSIONS</b>	<b>351COFD4M</b>			<b>351COFT4M</b>			<b>351COHT4M</b>			<b>351COHD4M</b>			<b>351COHT3A</b>			<b>351COHD3A</b>		
Chamber Size W x D x H	29.3" x 18.8" x 13.6"			29.3" x 18.8" x 13.6"			18.7" x 13.8" x 12.6"			18.7" x 13.8" x 12.6"			18.7" x 16" x 9.6"			18.7" x 16" x 9.6"		
<b>RECIPIES</b>	<b>351COFD4M</b>			<b>351COFT4M</b>			<b>351COHT4M</b>			<b>351COHD4M</b>			<b>351COHT3A</b>			<b>351COHD3A</b>		
	°F	Time/Min	Qty	°F	Time/Min	Qty	°F	Time/Min	Qty	°F	Time/Min	Qty	°F	Time/Min	Qty	°F	Time/Min	Qty
Brownies	350	25	4 trays	350	25	4 trays	350	30	4 trays	350	25	4 trays	350	30	4 trays	350	30	4 trays
Cookies 1.5oz	350	15	96	350	15	96	350	20	48	350	18	48	350	22	28	350	20	28
Apple pies	370	50	4 per 4 tray	370	60	4 per 4 tray	370	60	1 per tray	370	60	1 per tray	370	65	2 x oven	370	65	2x oven
Muffin 4 oz	350	20	80	350	25	80	350	35	30	350	30	30	350	30	20	350	30	20
Biscuits	350	15/18	115	350	15/18	115	350	20	55	350	20	55	350	22	35	350	22	35
Croissant 2 oz	365	20	60	365	22	60	365	24	36	365	22	36	365	25	24	365	22	24
Pizza medium size	390	18	8	390	20	8	390	22	4	390	20	4	390	23	2	390	23	2
Ham and cheese toast	395	12	60	395	12	60	395	15	16	395	15	16	395	15	8	395	15	8
Frozen Baguettes half size	375	20	40	375	20	40	375	22	20	375	25	20	375	25	12	375	25	12
Bagel 2oz frozen	375	16	96	375	18	96	375	20	48	375	18	48	375	22	20	375	22	20

**Note:** Recipes are for reference only. Cooking times and temperatures may vary based on specific application.