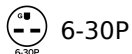


Cooking Performance Group COF-D4-M Double
Stacked Electric Digital 4 Tray Full Size Convection
Oven with Moisture Injection and Stand - 208-240V



Approval: _____ Date: _____



Cooking Performance Group COF-D4-M Double Stacked Electric Digital 4 Tray Full Size Convection Oven with Moisture Injection and Stand - 208-240V



Technical Data

Phase	1 Phase
Voltage	208 - 240 Volts
Wattage	5600 Watts
Capacity	4.3 cu. ft.
Control Type	Digital
Door Type	Glass
Features	Moisture Injection Programmable With Stand
Hinge Location	Bottom
Installation Type	Freestanding
Maximum Temperature	500 Degrees F
Number of Chambers	2 Chambers
Number of Doors	2 Doors
Oven Interior Style	Standard Depth
Plug Type	NEMA 6-30P
Power Type	Electric
Rack Capacity	8
Size	Full Size
Temperature Settings	Adjustable
Water Inlet Size	3/4 Inches

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Notes & Details

Add a versatile and space-saving oven to your kitchen with this Cooking Performance Group double stacked electric digital full size convection oven kit. This kit comes with two COF-D4-M digital convection ovens with moisture injection, a stacking kit, and an oven stand. This unit has many functions for medium-high volume that make it perfect for baking cookies, pastries, and other baked goods, roasting vegetables, and 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 footprints 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 double stacked oven is a great addition to convenience stores, cafes, snack bars, hotels, and sports stadiums.

For consistent, quality results, the ovens feature programmable or manual moisture injection while cooking. The 3/4" water connection makes setup fast and simple. Moisture injection helps food retain its natural moisture, enables better rises, and improves crusts! Each 5600W oven also includes a bi-directional reversing fan system to heat evenly for efficient and thorough cooking.

The digital models have intuitive digital controls with temperature adjustment up to 500 degrees Fahrenheit and an assortment of helpful features for complete control over the cooking process. Each oven features an on / off button, two easy-to-read LED screens for the temperature and a 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. Each convection oven's full size can handle up to 4 full size trays, and they provide optimal versatility with up to seven different rack positions each and 1 1/2" spacing. This unit has an automatic pre-heat setting, which pre-heats to 120% of the set temperature to account for heat loss during loading, and it has a cool down function as well as an interior halogen light to better see your food inside. An included vent tube safely vents hot air and moisture that's released from the oven. When your cooking is done, the ovens are 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.

The included full size oven stand elevates your ovens and is made with durable 14 gauge, type 430 stainless steel. Four sturdy 6" bullet feet elevate the unit, offering extra storage space for pans and trays, allowing you to keep your hot food trays out of the way while cooling. The stand features 4 position tray runners for easy access and efficient organization. This oven stand holds the double stacked ovens, which are connected with the included stacking kit. Each oven 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.