

Toastmaster® Countertop Convection Ovens

1/4 Size Oven CCOQ-31/2 Size Ovens CCOH-3 CCOH-4Full Size Oven CCOF-4**CCOF-4**

DESCRIPTION

Toastmaster's Countertop Convection Ovens provide maximum baking capabilities in a minimum footprint. The ovens are perfect for restaurants, coffee shops, kiosks, caterers, concession stands, snack bars or a variety of other foodservice operations. With fast heat up and even heat distribution, this convection oven will exceed your expectations and deliver perfect results day after day.

SPECIFICATIONS

Toastmaster's Countertop Convection Oven is constructed of highly polished stainless steel with high performance heating element and rear fan, stainless steel door handle, wire racks and rack slides. Bake chamber is stainless steel. Oven door is double pane tempered glass and features a heavy-duty hinge mechanism. Ovens are shipped with a NEMA 5-15 plug.

WARRANTY

These units come with a one [1] year warranty for parts and labor.

FEATURES

- High performance rear fan and heating element distribute convected heat evenly throughout the bake chamber
- Baking temperature range is 175° F to 500° F
- Heavy-duty oven door hinge mechanism provides reliable operation and is removable without tools for easy cleaning
- Oven timer range is 0 to 120 minutes. Heat turns off automatically at the end of the timer cycle. The convection oven can also be used in "hand" mode providing continuous heat
- A door interlock switch turns off the blower fan when the door is open minimizing heat loss in the oven and preventing heat from expelling into the kitchen
- Oven door is constructed of double pane tempered glass providing an insulation barrier keeping the glass cool while providing easy viewing of product

CCOQ-3

- CCOQ-3 requires only 19" of counter space and can bake approximately 72 cookies every hour
- Features three (3) removable wire racks and can accommodate three 1/4 size baking pans (not included). Wire racks can be removed and the rack slides will hold standard 1/4 size pans

CCOH-3

- CCOH-3 requires only 24.4" of counter space and can bake approximately 144 cookies every hour
- A broiler element in the top of the bake chamber providing intense heat for broiling, browning and finishing menu items
- Features three (3) removable wire racks and can accommodate three 1/2 size baking pans (not included)

CCOH-4

- CCOH-4 requires only 24.4" of counter space and can bake approximately 192 cookies every hour
- Features four (4) removable wire racks and can accommodate four 1/2 size baking pans (not included)

CCOF-4

- CCOF-4 requires only 32.1" of counter space and can bake approximately 384 cookies every hour
- Four (4) removable wire racks and can accommodate four full size baking pans (not included). Wire racks can be removed and the rack slides will hold standard full size pans
- Steam Injection Feature

CERTIFICATIONS

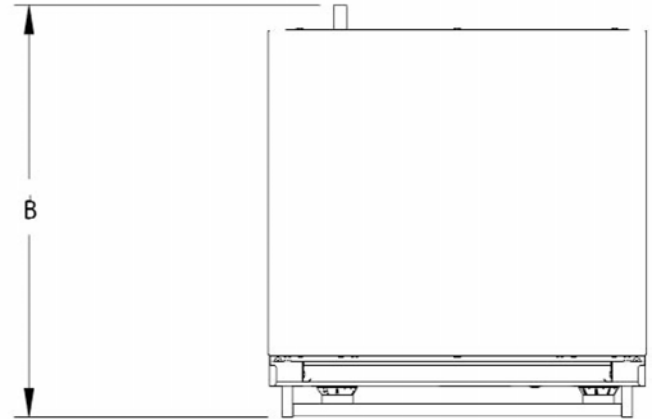
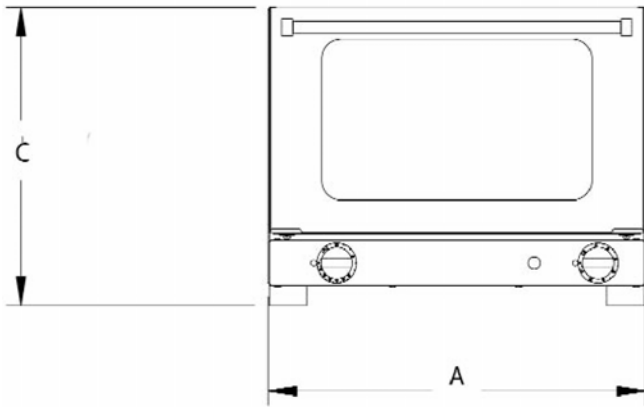


Toastmaster® Toastmaster® Countertop Convection Ovens

1/4 Size Oven □CCOQ-3

1/2 Size Ovens □CCOH-3 □CCOH-4

Full Size Oven □CCOF-4



CLEARANCES

Allow four inches on each side and back of unit for ventilation of oven.

MODEL	CAPACITY	WIDTH [A] in. (mm)	DEPTH [B] in. (mm)	HEIGHT [C] in. (mm)	VOLTS	WATTS	AMPS	NEMA PLUG	APPROX. SHIP WEIGHT	APPROX. INSTALLED WEIGHT
CCOQ-3	1/4-size Baking Pans 3 rack slides	19.0 (482.6)	20.4 (518.2)	15.0 (381.0)	120V	1,440	12.0	5-15P	51 lb. (23.2 kg)	47 lb. (21.4 kg)
CCOH-3	1/2-size Baking Pans 3 rack slides Broiler Feature	25.0 (635)	25.8 (655.3)	22.0 (558.8)	120V	1,440	12.0	515P	108 lb. (49.0 kg)	86 lb. (39.1 kg)
CCOH-4	1/2-size Baking Pans 4 rack slides	25.0 (635)	28.9 (734.1)	27.8 (706.1)	208/240V	2,163/2,880	10.4/12.0	6-15P	141 lb. (64.0 kg)	120 lb. (54.5 kg)
CCOF-4	Full-size Baking Pans 4 rack slides Steam Injection Feature	33.0 (838.2)	33.9 (861.1)	27.8 (706.1)	208/240V	4,280/5,200	20.6/23.8	6-30P	209 lb. (94.9 kg)	160 lb. (42.7 kg)



NEMA 5-15P



NEMA 6-15P



NEMA 6-30P

Due to periodic changes in designs, methods, procedures, policies and regulations, the specifications contained in this sheet are subject to change without notice. While Star Manufacturing exercises good faith efforts to provide information that is accurate, we are not responsible for errors or omissions in information provided or conclusions reached as a result of using the specifications. By using the information provided, the user assumes all risks in connection with such use.