



Project Name: _____

Location: _____

Item #: _____

Qty: _____

Adcraft Half Size Professional Convection Oven, in Stainless Steel

COH3100WPROS



Elevate your kitchen's efficiency with this Adcraft Convection Oven, crafted for durability and precision. Made from SUS430, aluminized, and cold rolled sheets, this oven is built to last. It accommodates four half-size sheet pans, offering ample cooking space. The oven maintains temperatures from 150° to 550°F, ensuring versatile cooking options. Equipped with a glass door and thermostatic control, it allows for precise temperature management. Cleaning is made easy with its straightforward design.

Features and Construction

- Made with SUS430 stainless steel, aluminized, and cold rolled sheets
- Operates on 240V with a NEMA 6-20P plug type
- Features advanced convection technology for even cooking
- Holds 4 half-size sheet pans for efficient batch cooking
- Built-in legs for stable placement in your kitchen
- Advanced thermostatic control system for consistent cooking
- Even heat distribution for consistent results
- Temperature range from 150° to 550°F
- Glass door allows easy monitoring of cooking progress
- 60 minute timer and interior light for better food visibility

Electric

240V / 3300W / 14A
Cord Length (Inches): 59"
Plug Type: NEMA 6-20P
Cord set included

NEMA 6-20P



3rd Party Approvals



Warranty (USA / Canada)

Protected by Admiral Craft Equipment Corporation's one-year limited warranty.

Contact Admiral Craft Equipment for details at 1-877-672-7740



Included Components

- (4) Half Size Racks

Capacity

- (4) Half Size Sheet Pans

Temperature

- Temperature Range (Fahrenheit): 150° - 550°

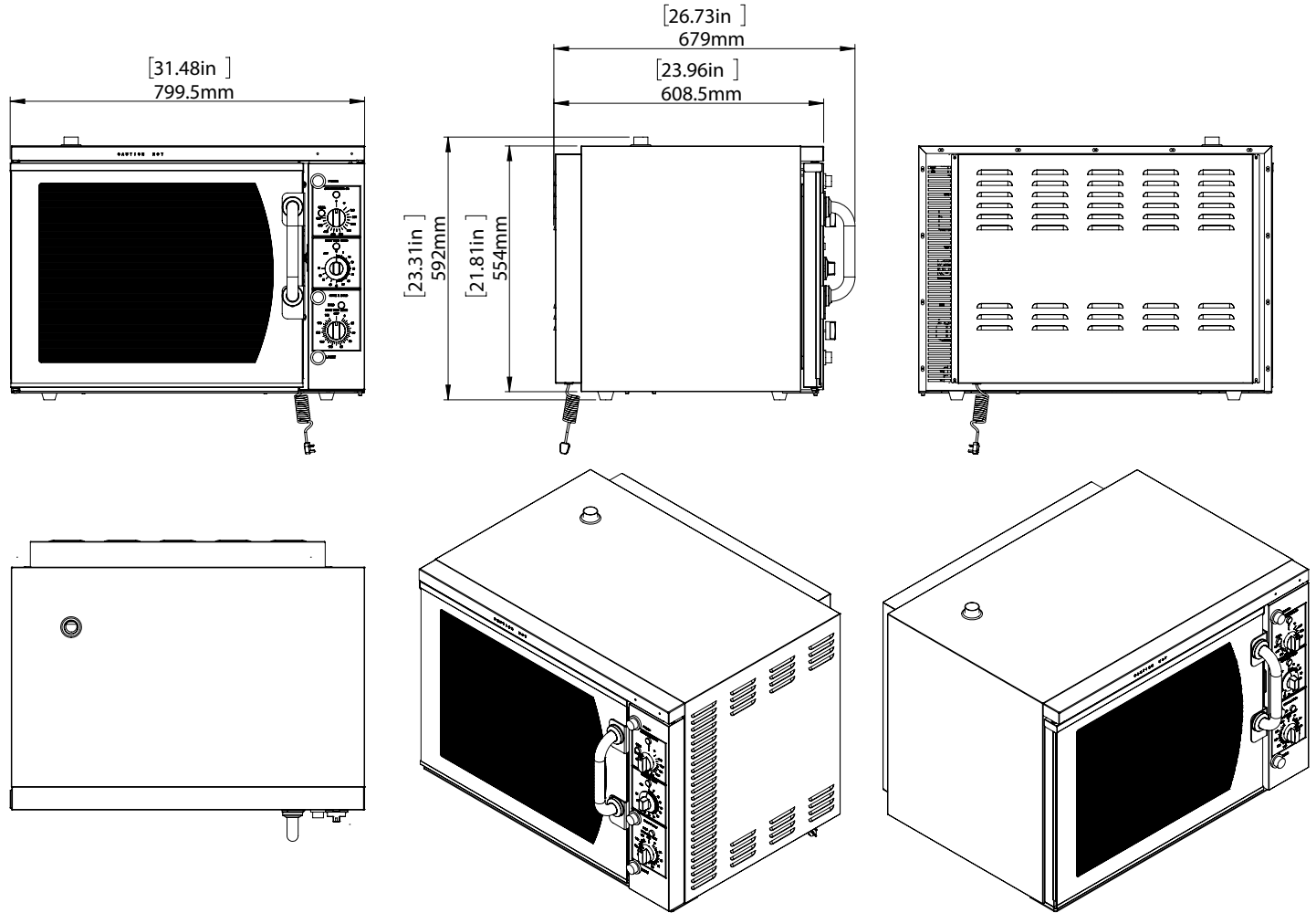


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FRONT

SIDE



TOP

Convection

Control Type	Cooking Area Depth x Width (in)	Timer	Assembled Dimensions L x W x H (in)	Package Dimensions L x W x H (in)	Item Weight (lb)	Shipping Weight (lb)
Thermostatic	15.20" x 21.60"	Up to 60 min.	26.73" x 31.78" x 23.31"	29.70" x 35.00" x 26.00"	160.0	165.0

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