



HOLMAN™ 1/2 SIZE COUNTERTOP CONVECTION OVENS

Models CCOH-3 & CCOH-4

Features/Benefits:

- ★ Holman Countertop Convection Ovens provide maximum baking capabilities in a minimum footprint. These ovens require only 24.4" of counter space.
 - Model CCOH-3 bakes approximately 144 cookies every hour.
 - Model CCOH-4 bakes approximately 192 cookies every hour.
- ★ Model CCOH-3 features three removable wire racks and can accommodate three 1/2 size baking pans (not included). Model CCOH-4 features four removable wire racks and can accommodate four 1/2 size baking pans (not included).
- ★ High performance rear fan and heating element distribute convected heat evenly throughout the bake chamber.
- ★ Heavy-duty oven door hinge mechanism provides reliable operation and is removable without tools for easy cleaning.
- ★ Stainless Steel baking chamber ensures even heat distribution and easily wipes clean at the end of the day.
- ★ Baking temperature range is 175° F to 500° F accommodating a variety of menu items.
- ★ Model CCOH-3 features a broiler element in the top of the bake chamber providing intense heat for broiling, browning and finishing menu items.
- ★ 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.
- ★ Ovens feature an illuminated baking chamber when in use.
- ★ Oven door is constructed of double pane tempered glass providing an insulation barrier keeping the glass cool while providing easy viewing of product.



Model CCOH-3



Model CCOH-4

Applications:

Holman Countertop Convection 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.

Quality Construction:

Holman Countertop Convection Ovens are 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 porcelainized steel. Oven door is double pane tempered glass and features a heavy-duty hinge mechanism. Model CCOH-3 shipped with a NEMA 5-15 plug. Model CCOH-4 shipped with a NEMA 6-15 plug.

Warranty:

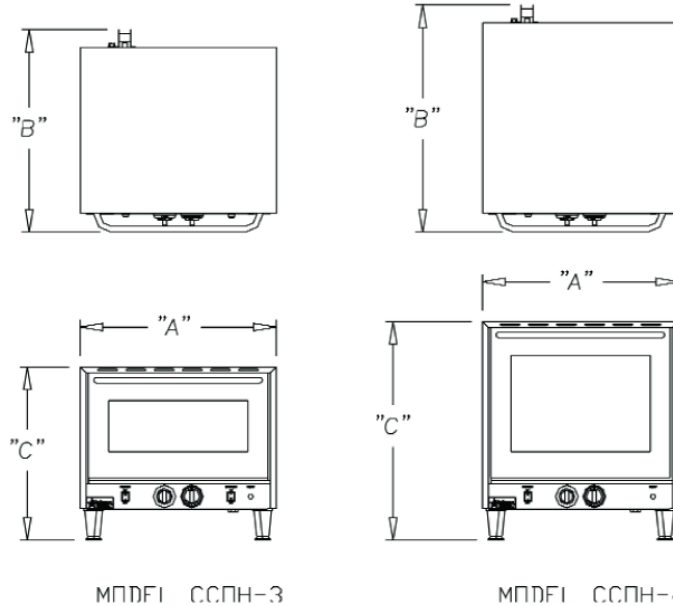
Holman Countertop Convection Ovens are covered by a one-year parts and labor warranty.





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Model and Specifications

Model No.	(A) Width Inches (cm)	(B) Depth Inches (cm)	(C) Height Inches (cm)	Voltage	Wattage	Amps	NEMA Plug	Approximate Weight Installed lbs. (kg)
CCOH-3	25.0 (63.5)	25.8 (65.5)	22.0 (55.9)	120V	1,440	12	NEMA 5-15	86 (39.1)
CCOH-4	25.0 (63.5)	28.9 (73.4)	27.8 (70.6)	208V/240V 230V	2,163/2,880 2,645	10.4/12.0 11.5	NEMA 6-15	120 (54.5)

Typical Specifications

Holman 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 porcelain coated steel. Oven door is double pane tempered glass and features a heavy-duty hinge mechanism. Thermostat range is 175 to 500 degrees Fahrenheit. Timer range is 0 minutes to 120 minutes. Oven features a heat indicator light and door interlock switch. Model CCOH-3 holds three 1/2 size baking sheets and features a broiler element in the top of the bake chamber. Model CCOH-4 holds four 1/2 size baking sheets. CCOH-3 is available in 120V and is shipped with a NEMA 5-15 plug. CCOH-4 is available in 208/240V and is shipped with a NEMA 6-15 plug. Printed in the U.S.A.

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.