VOLLRATH®

Project:

Item Number:

Quantity:

CONVECTION OVENS



CO4-120HS



CO4-208240HS



CO4-208240FS

ITEMS

Item	Model	Description
CO4-120HS	COV-120-HS	Half-Size Sheet Pans with Broil, 120V
CO4-208240HS	COV-208240-HS	Half-Size Sheet Pans with Broil, 208–240V
CO4-208240FS	COV-208240-FS	Full-Size Sheet Pans with Steam, 208–240V

DESCRIPTION

Vollrath® Convection Ovens offer the perfect opportunity for foodservice operators to break into the fresh-baked market or expand their existing menus. These units are ideally suited for baking dough-based items, pastries, and cakes. Use them with pre-made frozen products to achieve fresh-baked sales with high speed and minimal fuss.

Perfect for small restaurants, bars, and coffee shops, these ovens can bake, defrost, warm, and reheat a wide variety of fresh and frozen products. From cookies, muffins, cakes, bread, biscuits, pizza, steak, hamburgers, and sandwiches, Vollrath Convection Ovens are among the most versatile ovens on the market.

AGENCY LISTINGS

c UL us LISTED

CLASSIFIED UL EPH

Classified by UL to NSF/ANSI 4

WARRANTY

All models shown come with a Vollrath® standard warranty against defects in materials and workmanship. For full warranty details, please refer to vollrathfoodservice.com.

Due to continued product improvement, please consult vollrathfoodservice.com for current product specifications.

FEATURES & BENEFITS

- Stainless steel components are durable and easy to clean.
- 150–550 °F (66–288 °C) range allows product variety.
- 120-minute timer turns heaters off after baking.
- Continuous-On function provides constant heat.
- Stainless steel shelves are included.
- Improved hinge lasts longer.
- Oven door is easily removed for cleaning.
- Half-size models offer a broil function for additional versatility.
- Full-size units feature steam control for browning and crisping.
- CO4-120HS is the perfect size for portable catering.
- Dual, self-reversing fans in FS units promote uniform cooking.
- Improved gaskets enhance heat retention.
- 4' (1.2 m) cord with plug on HS models and 6' (1.8 m) cord with plug on FS models allow placement options.
- Low-profile lights provide more space for pans and food.
- Ventless operation allows location flexibility and space saving.
- Based on independent UL testing, this product complies with NFPA96 for ventless operation using the EPA202 test method. Ventless operation is dependent upon AHJ (Authority Having Jurisdiction) approval.

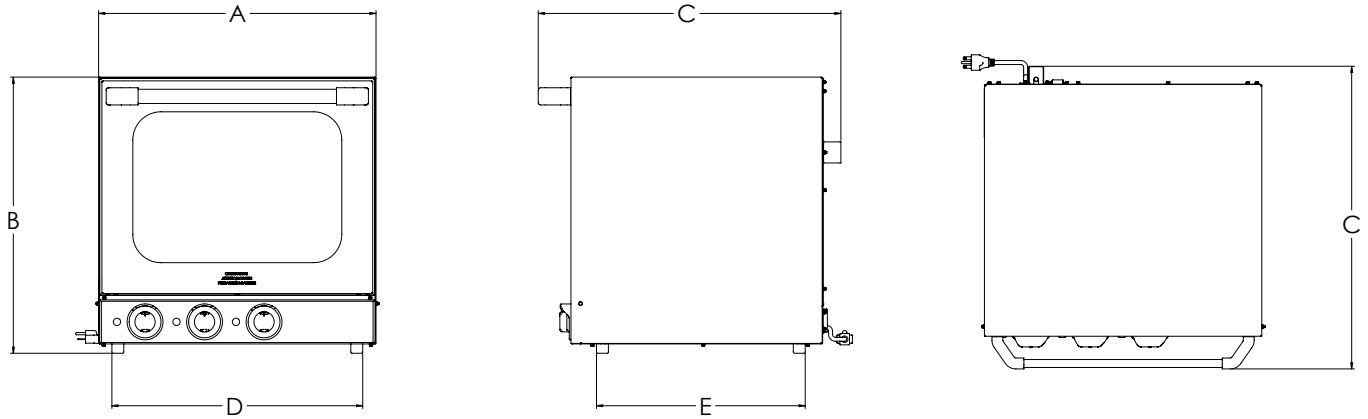
CLEARANCE & ENVIRONMENT

- This unit should be installed adjacent to non-combustible surfaces in a flat location.
- Unit is approved for zero clearance on sides and back.
- Ensure unit is level to avoid damage during operation.
- Ambient temperatures must be at or below 104 °F (40 °C).
- To avoid damage, plug the unit into a properly grounded electrical supply that matches the nameplate rating.

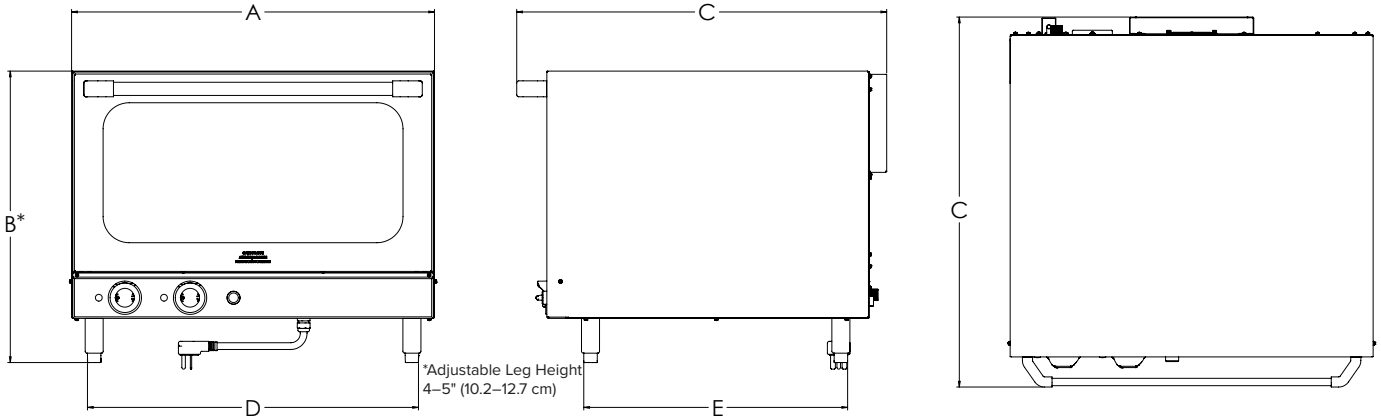
Notice: Ovens cannot be stacked.

DIMENSIONS shown in inches (cm)

HS Models



FS Models



SPECIFICATIONS

Item	Description	Shelves	Overall Dimensions in. (cm)			Footing in. (cm)		Cooking Chamber in. (cm)			Volts	Watts	Amps	Shipping Weight & Dimensions (Including Pallet)				Plug (Included) & Receptacle
			Width A	Height B	Depth C	Width D	Depth E	Width	Height	Depth				Weight lb (kg)	W	H	D	
CO4-120HS	Half-Size 120V	3	23 5/16 (59.2)	18 7/16 (46.7)	25 7/16 (64.6)	21 1/16 (53.5)	17 9/16 (44.5)	18 9/16 (47.1)	9 7/16 (23.9)	14 1/2 (36.7)	120	1440	12.0	111 (50.3)	28 1/4	25 3/8	30 1/2	NEMA 5-15P & R
CO4-208240HS	Half-Size 208-240V	4		23 1/4 (58.9)					13 13/16 (35.0)	14 9/16 (36.9)	208–240	2061–2744	9.9–11.4	127 (57.6)		30 1/8		NEMA 6-15P & R
CO4-208240FS	Full Size 208-240V	4	32 7/8 (83.5)	26 7/16 (67.1)	33 1/2 (85.1)	30 (76.1)	24 1/8 (61.2)	27 11/16 (70.3)	13 13/16 (35.0)	19 1/8 (48.5)		4330–5760	20.8–24	192 (87.1)	39 3/8 (100)	32 1/4 (84.5)	38 3/16 (97.0)	NEMA 6-30P & R

VOLLRATH

VollrathFoodservice.com

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