

Project:

Item Number:

Quantity:

CONVECTION OVENS



CO4-120HS



CO4-208240HS

DESCRIPTION

Vollrath® Convection Ovens offer the perfect opportunity for food-service operators to break into the fresh-baked market or expand existing menus. Units are ideally suited for dough, pastries, and cakes. Use with pre-made frozen products to achieve fresh-baked sales with high speed and minimal fuss.

These units are perfect for small restaurants, bars, and coffee shops to bake, defrost, warm, and reheat a wide variety of fresh and frozen products. From cookies, muffins, cake, bread, biscuits, and pizza—to steak, hamburgers, and sandwiches, these are some of the most-versatile ovens on the market.

AGENCY LISTINGS



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.

ITEMS

Item	Model	Description
CO4-120HS	COV-120-HS	Convection Oven Half-Size, 120V
CO4-208240HS	COV-208240-HS	Convection Oven Half-Size, 208–240V

FEATURES & BENEFITS

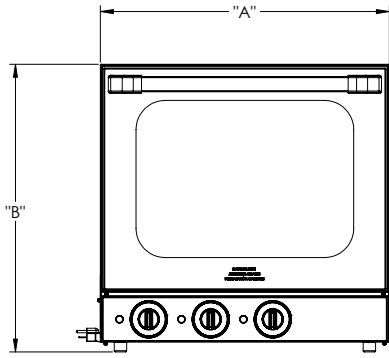
- Stainless steel components are durable and easy to clean.
- Custom fans and shrouds ensure consistent airflow to create even, reliable baking.
- 150–550 °F (66–288 °C) temperatures allow product variety.
- 120-minute timer turns heaters off after baking.
- Continuous-On function provides constant heat.
- Stainless steel shelves are included.
- Improved hinge lasts longer.
- Oven door is easily removed for cleaning.
- Half-size models offer a broil function for even more versatility.
- CO4-120HS is the perfect size for portable catering.
- Improved gaskets retain more heat in the baking chamber.
- Low-profile lights provide more space for pans and food.
- Unit is approved for zero clearance on sides and back.
- 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.
- 4' (1.2 m) cord with plug allows placement options.

CLEARANCE & ENVIRONMENT

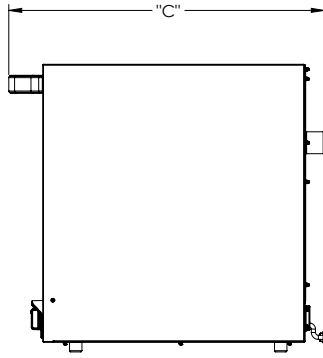
- This unit should be installed adjacent to non-combustible surfaces in a flat location.
- Ensure unit is level to avoid damage during operation.
- Ambient temperatures must be at or below 104 °F (40 °C).
- To avoid damage, plug the unit into a properly grounded electrical supply that matches the nameplate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

Approvals	Date

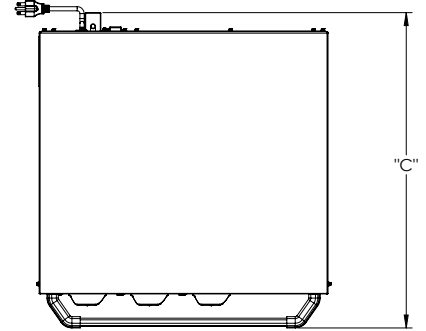
DIMENSIONS shown in inches (cm)



Front View



Side View



Top View

SPECIFICATIONS

Item	Description	Shelves	Overall Dimensions in. (cm)			Cooking Chamber in. (cm)			Volts	Watts	Amps	Shipping Weight & Dimensions (Including Pallet)				Plug (Included) & Receptacle
			Width A	Height B	Depth C	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)	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	
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		



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