



SPEC SHEET

KoolMore 8-Pan Full-Size Commercial Cook And Hold Oven 3,000W/240V in Stainless-Steel

Model: KM-CCAH3-2D

FEATURES

- Efficient & Versatile Cooking: 200-325°F for cooking, 110-200°F for holding, ideal for roasting and keeping food at safe temperatures.
- Large Capacity: Two doors, eight racks, perfect for high-volume food service environments.
- Energy-Saving Low-Temp Cooking: Low-temperature cooking reduces energy use, ideal for overnight cooking while preserving food quality.
- Overnight Cooking Convenience: Cooks overnight, auto-switches to hold mode when timer ends, keeping food warm and ready.
- User-Friendly Controls: Mechanical controls with a 12-hour timer for easy cook-to-hold transitions.
- Robust Construction: Durable 430 stainless steel, rust-resistant, easy to clean for long-lasting kitchen use.
- Even Cooking: Interior fan circulates hot air for consistent, high-quality cooking results.
- Convenient Installation: Plug-in NEMA 6-30P, compact with caster wheels for easy commercial kitchen integration.
- UL Listed: Meets top safety standards for commercial kitchen equipment.



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Technical Specs

Dimensions

Length	33.31
Width	27.46
Height	81.18
Interior Depth	26.94
Interior Width	23.34
Interior Height	27.9
Weightlbs	429
Power Cord Length	99
Minimum Back Air Clearance In	No
Minimum Side Air Clearance In	4 In.

Capacity

Net Cubic Feet	19.44
Pan Capacity	8 Full Size

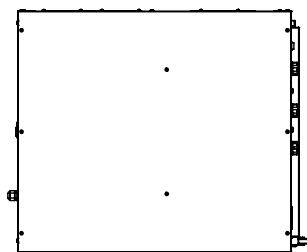
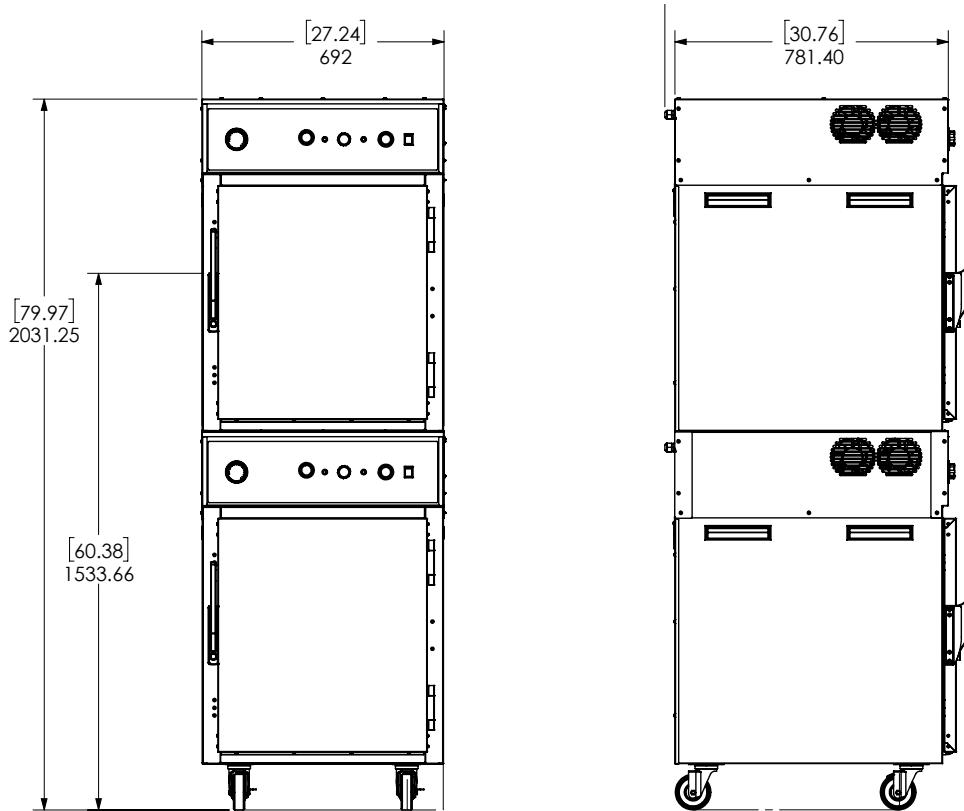
Features & Materials

Temperature Range	200-325 F
Holding Temperature Range	110-200 F
Number Of Doors	2
Installation Type	Plug-in
Control Type	Mechanical
Exhaust Vent Location	Side
Convection	Fan
Casters	4
Interior Cabinet Insulation	Cotton-Fiberglass
Interior Material	Stainless-Steel 430
Exterior Material	Stainless-Steel 430
Gauge Of Stainless Steel	20
Color Finish	Stainless-Steel

Electric & Certification

Plug Type	NEMA 6-30P
Amps	12.5
Hertz	60
Phase	1
Voltage	240
Wattage	6000
Certifications	UL listed for Safety

Plan View



CERTIFICATIONS

