

Commercial Baking and Proofing Oven

This commercial oven combines baking and fermentation capabilities, suitable for a variety of freshly baked goods. The unit features a durable stainless steel construction with independent digital controls for precise temperature and time settings.



ADDITIONAL IMAGES



Product Overview

Commercial Baking and Proofing Solution

This commercial baking and fermentation oven is a versatile, all-in-one appliance designed specifically for professional bakeries, restaurants, and food service establishments. The unit combines a high-performance baking oven with a dedicated fermentation chamber, allowing for a streamlined workflow from proofing to baking. Constructed from durable stainless steel, it is built for longevity and ease of cleaning in busy kitchen environments.

Technical Specifications

Total Power

3.4 KW

Baking Power

2.6 KW

Fermentation Power

Model

MFT-11H/5F

Voltage

220V

Dimensions and Capacity

Capacity

Function	Capacity
Baking	1 tray
Fermentation	5 trays

Dimensions (W*D*H)

960*560*1335mm

Features

Key Features

Stainless Steel Construction, Digital Temperature Controls, Interior Lighting, Glass Viewing Windows, Adjustable Shelves, Mobile Casters