

Commercial Convection Oven

This convection oven features automatic temperature control. It also offers double timing control of baking time and steam injection time.



ADDITIONAL IMAGES



Product Overview

Professional Commercial Convection Oven

This high-performance commercial convection oven is engineered for durability and consistent baking results in demanding kitchen environments. Constructed entirely from stainless steel, it offers a robust, hygienic, and easy-to-clean solution for professional chefs. The unit features advanced automatic temperature and dual-timing controls, ensuring precision for both baking cycles and steam injection.

Key Features

Baking & Performance Features

- Automatic temperature control
- Double timing control (baking time and steam injection)
- Adjustable air duct sizing for even heat distribution
- Automatic forward and reverse motor rotation for uniform baking
- Internal lighting for process monitoring

Construction

Stainless Steel Interior, Stainless Steel Exterior, Glass Viewing Door, Caster Wheels

Operational Highlights

Performance Metrics

1 Yes

Air Duct Adjustability

1 Yes

Auto Forward/Reverse Motor