

Commercial Convection Oven for Bakery and Food Service

This commercial convection oven is designed for consistent baking in bakeries and food service environments. It features digital controls and stainless steel construction.



ADDITIONAL IMAGES



Overview

Professional Commercial Convection Oven

This high-performance convection oven is engineered for professional bakeries and food service environments, offering consistent results through 360° hot air circulation. Available in 5-tray and 10-tray configurations, it features a durable stainless steel construction and advanced digital or mechanical control options to suit various kitchen workflows. The integrated steam injection and bi-directional fan system ensure superior baking quality for everything from delicate pastries to roasted meats.

Performance & Heating

FEATURES



PRODUCT DETAIL

Imported Heating Tube

The heating tube used in the oven is imported from Germany, which has high thermal efficiency, even heating, chemical resistance, and a long life.



Wind wheel will rotate in forward and reverse direction to circulate air through oven space. This function can keep heat stable and even.

Adjustable Air Outlet

The air outlet will be designed on both sides of the oven chamber, control air volume according to your demand, which can make heat stable different area of food.



Advanced 360° hot air circulation and steam injection for consistent baking results.

High-efficiency heating tubes and bi-directional wind wheels ensure rapid and uniform heat distribution.

Heating Technology

3 ± °C

Chamber Temp Variance

1000 °C

Heating Tube Annealing

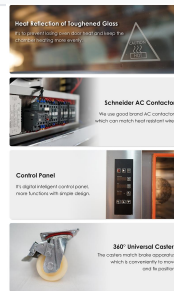
360 °

Air Circulation

Advanced Heating Features

- Imported high-efficiency heating tube
- Bi-directional (forward/reverse) wind wheel rotation
- Adjustable air outlets on both sides
- Steam injection function for crust development

Control & Safety



Equipped with high-quality Schneider contactors and an intuitive digital control panel.

Control Options

Digital Intelligent Panel • Mechanical Control Panel

Electrical Components

- Schneider AC Contactor
- Heat-resistant internal wiring
- JINDER Electric Transformer

Construction

Build Quality

- Stainless steel exterior and chamber
- Heat reflection toughened glass door
- 360° universal casters with brake apparatus
- Transparent door for process monitoring

Dimensions & Capacity



OEM SERIES - Customized your Combination Oven



Detailed dimensions for integration planning into commercial kitchen layouts.

External Dimensions (Standard Unit)

Dimension	Value
Total Height	1570 mm
Width	800 mm
Depth (including handle)	1160 mm

Available Capacities

5 Trays, 10 Trays

Configuration

Power Source Options

Electric, Gas

Customization

Yes