

# 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