

Commercial Electric Convection Oven for Bread Pizza Cake Baking

This commercial-grade electric convection oven is designed for versatile baking applications. It is ideal for bread, pizza, cakes, and other baked goods, offering precise temperature control and even heat distribution for consistent results.



ADDITIONAL IMAGES



Overview

Professional Commercial Convection Oven

This high-capacity, luxury electric convection oven is engineered for demanding commercial kitchen environments. Designed for versatility, it excels at baking bread, pizza, cakes, and various other culinary creations. With precise temperature management and robust construction, this oven provides consistent, professional-grade results for any food service operation.

Key Features

Color Options

Pink • White • Black

Suitable For

Bread, Pizza, Cakes, Grilled Fish, Chicken Legs, Yeast Dough

Controls and Operation

Control Knobs

- Four-pipe Temperature Control Knob
- Timing Knob
- Firepower Knob

Operational Features

- Indicator Light
- Anti-scalding Handle
- Tempered Glass Door
- Heating Plate (Top)
- Heat Vents

Performance Metrics

Common Cooking Presets

Food Item	Temperature	Duration
Grilled Fish	220°C	35 min
Chicken Legs	220°C	35 min
Cookies/Bread	100°C	60 min
Yeast Dough	45°C	60 min