

Commercial Electronic Oven

This commercial electronic oven is designed for baking and heating various food items. It features precise temperature controls, a digital control panel, and stainless steel construction with a wheeled base for mobility.



ADDITIONAL IMAGES



Product Overview

Professional Baking Performance

This commercial electronic oven is designed to meet the rigorous demands of professional kitchens, bakeries, and food service establishments. It features a visible glass window for real-time baking control and an efficient heating tube system that ensures balanced heat distribution. The integrated digital micro-computer controller provides precise temperature management, while the durable stainless steel construction offers long-lasting reliability and easy maintenance.

Technical Specifications

Control System	Digital micro-computer controller
Material	Stainless steel
Monitoring	Yes

Configuration Options

Available Tiers

- 1 Layer
- 2 Layers
- 3 Layers

Tray Capacity per Layer

- 2 Trays
- 3 Trays

Features

Key Features	Digital Control, Visible Window, Balanced Heating, Stainless Steel, Mobile Base
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