

Commercial Gas Convection Oven with 5 Trays

This gas convection oven is designed for commercial baking applications, offering a five-tray capacity. Its convection system ensures even heat distribution for consistent baking results.



ADDITIONAL IMAGES



Overview

Professional Commercial Convection Oven

This commercial gas convection oven is engineered for high-performance baking in professional kitchens, bakeries, and restaurants. Featuring a robust stainless steel construction and advanced hot blast technology, it ensures uniform heat distribution and consistent baking results. With an integrated steam function and programmable settings, it offers versatility for everything from delicate pastries to dried fruits.

Construction & Design

Material	201 Stainless Steel (1.5mm thick front panel)
Insulation Material	10mm wave fiber cotton
Mobility	Universal wheels, Foot brake

Performance & Capacity

Compatible Tray Sizes

- 40 x 60 cm
- 46 x 72 cm
- 46 x 66 cm

Tray Capacity	5 trays
Layer Spacing	11 cm
Memory Capacity	60 programs

Safety & Maintenance

Safety Systems

Pulse point flame detection • Flameout protection • High-temperature resistant insulation

Maintenance

Stainless steel interior with detachable heating tubes for easy cleaning

Special Features

Specialized Functions

Steam function, Fruit drying, Hot blast circulation