

Commercial Gas Convection Oven

This gas convection oven is designed for commercial or industrial use and features a double-door design with glass windows and multiple racks. It is equipped with digital controls for precise temperature and time settings and is mounted on sturdy legs with casters for mobility.



ADDITIONAL IMAGES



Product Overview

Professional Convection Performance

This commercial gas convection oven is engineered for high-volume food service environments, featuring a durable stainless steel exterior and an easy-to-clean enamel interior. With a powerful 46,000 BTU output and precise digital temperature controls ranging from 150°F to 500°F, it offers consistent results for baking and roasting. The unit includes advanced features like steam injection for moisture control and a two-speed fan with a cooling mode, ensuring versatility and efficiency in any professional kitchen.

Performance & Capacity

Heat Output

46000 BTU

Capacity

Temperature Range	150°F - 500°F
Full-Size Pan Capacity	5 pans
Rack Positions	13
Fan Features	Two-speed, Cooling mode

Construction & Design

Materials

- Stainless steel exterior
- Enamel interior
- Nickel-plated racks

Available Configurations

Double Glass Door • Glass & Stainless Steel Door

Door Design

50/50 dependent doors with thermal glass windows

Technical Specifications

Safety Features

- Door switch (auto-fan/burner shutoff)
- Automatic ignition
- Automatic temperature control

Gas Connection

3/4" NPT

Electrical Plug

NEMA 5-15

Fuel Types

Natural Gas, Propane