

Commercial Oven with Integrated Dough Proofer

This commercial oven includes an integrated proofer cabinet for efficient baking and dough rising. It features multiple baking chambers with individual temperature controls and a proofer cabinet with adjustable humidity and temperature settings.



ADDITIONAL IMAGES



Product Overview

Commercial Baking Solution

This commercial oven features an integrated dough proofer cabinet, offering a space-saving design perfect for professional kitchens. The unit utilizes three-dimensional circulation heating for uniform fermentation and upgraded high-efficiency heating tubes for rapid performance. Built with durable 304 stainless steel, it is designed for longevity and ease of maintenance in high-volume environments.

Construction & Design

Material Composition	304 Stainless Steel
Mobility Features	Heavy-duty casters with brakes
Monitoring Features	Visible glass window, Built-in LED light

Performance & Operation

Heating System	Three-dimensional circulation heating
Control System	Independent temperature control
Water Service	Yes
Heating Tube Material	304 Stainless Steel