

Commercial Toaster Oven for Bread and Baked Goods

This commercial toaster oven is designed for baking cookies, biscuits, toast, and pita bread. It features precise temperature control and durable construction for reliable performance in commercial settings.



ADDITIONAL IMAGES



Overview

Professional Commercial Baking Solution

This high-performance commercial toaster oven is engineered for versatile baking needs, ranging from artisan bread and pita to cookies and biscuits. Constructed with durable stainless steel and featuring a freestanding design, it provides consistent heat distribution and precise mechanical timer control. Ideal for bakeries and food service establishments, this unit combines reliability with ease of use for high-volume production environments.

Technical Specifications

Power & Performance

100 W

Rated Power

220 V

Voltage

300 °C

Max Temperature

Physical Dimensions

Dimension	Value
Length	720 mm
Width	1050 mm
Height	550 mm
Net Weight	47.5 kg

Power Source

Electric / Gas Hybrid Capability

Operation & Control



Precise digital monitoring and interior lighting ensure full control over the baking process.

Control System

- Mechanical Timer Control
- Independent Temperature Adjustment
- Digital Display Monitoring
- Manual Function Selection

Construction & Design

Build Quality

- Stainless Steel Housing
- Freestanding Installation
- Single Deck Configuration
- Interior Lighting for Visibility

Application



Versatile baking equipment designed for efficient heat distribution and consistent results across various baked goods.

Suitable Products

Bread, Pita Bread, Cookies, Biscuits, Toast, Baked Goods

Service & Compliance

Certifications

CE

Warranty & Support

1 Year Warranty with Free Spare Parts