

Multi-Mode Steam Oven

This versatile steam oven is designed for modern kitchens. It features precise temperature control for both upper and lower heating elements, ensuring even cooking.



Overview

Professional Multi-Mode Steam Oven

This versatile multi-mode steam oven is engineered for precise culinary performance in modern professional kitchens. It features independent temperature control for upper and lower heating elements to ensure uniform heat distribution and perfect cooking results. With an extensive range of dedicated programs, it streamlines complex kitchen tasks from delicate fermentation to heavy-duty sterilization.

Performance

Cooking Modes

- Pure Steam
- Steam Bake
- Convection Bake
- Upper Heating
- Lower Heating
- Upper and Lower Heating
- Fermentation
- Defrost
- Keep Warm
- Sterilization
- Recipe Mode
- Descaling

Interface & Control

Control Features

Digital Display, Time Reservation, Menu Selection, Start/Cancel Control, Oven Light, Precise Temp Control