

# Commercial Baking and Proofing Oven

This commercial oven combines baking and fermentation capabilities, suitable for a variety of freshly baked goods. The unit features a durable stainless steel construction with independent digital controls for precise temperature and time settings.



## ADDITIONAL IMAGES



## Product Overview

### Commercial Baking and Proofing Solution

This commercial baking and fermentation oven is a versatile, all-in-one appliance designed specifically for professional bakeries, restaurants, and food service establishments. The unit combines a high-performance baking oven with a dedicated fermentation chamber, allowing for a streamlined workflow from proofing to baking. Constructed from durable stainless steel, it is built for longevity and ease of cleaning in busy kitchen environments.

## Technical Specifications

### Total Power

**3.4 KW**

Baking Power

**2.6 KW**

Fermentation Power

### Model

MFT-11H/5F

### Voltage

220V

## Dimensions and Capacity

### Capacity

Function	Capacity
Baking	1 tray
Fermentation	5 trays

### Dimensions (W\*D\*H)

960\*560\*1335mm

## Features

### Key Features

Stainless Steel Construction, Digital Temperature Controls, Interior Lighting, Glass Viewing Windows, Adjustable Shelves, Mobile Casters