

# Commercial Combination Oven

This combination oven offers versatile baking and cooking capabilities, functioning as a convection oven, electric oven, and gas oven. It is designed for professional use in bakeries and commercial kitchens, providing precise temperature control and even heat distribution for consistent results.



## ADDITIONAL IMAGES



## Product Overview

### Professional Combination Oven

This high-performance combination oven is engineered for versatile baking and cooking applications in commercial kitchens and bakeries. It features advanced airflow technology with reversible fans to ensure rapid, even heat distribution for consistent results across all levels. Designed for durability and ease of use, the unit includes precise digital controls and robust stainless steel construction to meet the demands of high-volume food production.

## Technical Specifications



Engineered for precision: The adjustable ventilation system and reversible fan ensure uniform heat distribution for perfectly baked goods.

### Airflow & Ventilation

- Adjustable hot air vents
- Reversible fan rotation
- Rapid heat-up capability

### Power Configurations

Electric, Gas

## Configuration Options



Modular design: Available in multiple deck and tray configurations to suit different kitchen capacities and production needs.

### Model Configurations

#### Configuration Type

2 decks with 6 trays (wheeled)

1 deck with 2 trays + 12-tray proofer

5-tray convection oven + 3-deck 6-tray oven with shelf

10-tray convection oven + 1-deck 2-tray oven with shelf

## Design & Build

### Construction

Stainless Steel • Glass Observation Door

### Mobility

Yes