

# Commercial Convection Oven for Bakery and Food Service

This commercial convection oven is designed for consistent baking in bakeries and food service environments. It features digital controls and stainless steel construction.



## ADDITIONAL IMAGES



## Overview

### Professional Commercial Convection Oven

This high-performance convection oven is engineered for professional bakeries and food service environments, offering consistent results through 360° hot air circulation. Available in 5-tray and 10-tray configurations, it features a durable stainless steel construction and advanced digital or mechanical control options to suit various kitchen workflows. The integrated steam injection and bi-directional fan system ensure superior baking quality for everything from delicate pastries to roasted meats.

## Performance & Heating

### FEATURES



360° Hot air circulation convection

Steam injection function

### PRODUCT DETAIL

#### Imported Heating Tube

The heating tube used in the oven is imported from Germany, which has high thermal efficiency, even heating, chemical resistance, and a long life.



#### Strong Wind Wheel

The wind wheel is made of high-quality material, which can rotate forward and reverse, ensuring uniform heat distribution.



#### Adjustable Air Outlet

The air outlet can be adjusted on both sides of the oven chamber, ensuring uniform heat distribution.



Advanced 360° hot air circulation and steam injection for consistent baking results.

High-efficiency heating tubes and bi-directional wind wheels ensure rapid and uniform heat distribution.

### Heating Technology

**3 ± °C**

Chamber Temp Variance

**1000 °C**

Heating Tube Annealing

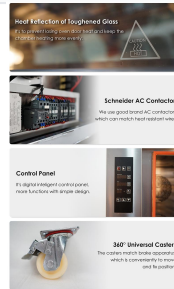
**360 °**

Air Circulation

### Advanced Heating Features

- Imported high-efficiency heating tube
- Bi-directional (forward/reverse) wind wheel rotation
- Adjustable air outlets on both sides
- Steam injection function for crust development

## Control & Safety



**Heat Reflection of Toughened Glass**  
The oven door is made of high-quality toughened glass, which can reflect heat and protect the operator.

**Schneider AC Contactor**  
We use good brand AC contactors, which can ensure the safe operation of the oven.

**Control Panel**  
It is a digital intelligent control panel, which can ensure the safe operation of the oven.

**360° Universal Casters**  
The oven is equipped with high-quality casters, which can ensure the safe operation of the oven.

Equipped with high-quality Schneider contactors and an intuitive digital control panel.

### Control Options

Digital Intelligent Panel • Mechanical Control Panel

### Electrical Components

- Schneider AC Contactor
- Heat-resistant internal wiring
- JINDER Electric Transformer

## Construction

### Build Quality

- Stainless steel exterior and chamber
- Heat reflection toughened glass door
- 360° universal casters with brake apparatus
- Transparent door for process monitoring

## Dimensions & Capacity



OEM SERIES - Customized your Combination Oven



Detailed dimensions for integration planning into commercial kitchen layouts.

### External Dimensions (Standard Unit)

Dimension	Value
Total Height	1570 mm
Width	800 mm
Depth (including handle)	1160 mm

### Available Capacities

5 Trays, 10 Trays

### Configuration

#### Power Source Options

Electric, Gas

#### Customization

Yes