

Commercial Convection Oven with Digital Controls

This commercial convection oven is designed for efficient and consistent cooking. It features precise temperature controls and a convection fan that ensures even heat distribution for uniform baking and roasting.



Overview

Professional Convection Oven

This 70-liter commercial convection oven is engineered for consistent, high-volume performance in professional kitchen environments. It features durable stainless steel construction, precise heating elements, and a convection fan system to ensure uniform cooking results. With optional digital or manual controls, it offers flexible operation for roasting, baking, and professional food preparation.

Technical Specifications

Control System

- Digital Control
- Manual Control
- Dual NTC/Thermostat Control

Capacity

70 liter

Key Features

Double Glass Door, Convection Function, Rotisserie, Inner Lamp, Stainless Steel

Timer Range

60/120 minutes with auto shut-off

Heating Configuration

Top and bottom stainless steel elements