

Commercial Electric Convection Oven

This commercial electric oven is constructed from stainless steel and features double-layer, high-temperature-resistant tempered glass for monitoring the baking process. It offers independent top and bottom heat control and a microcomputer-controlled pulse ignition and flame detection system.



Product Overview

Professional Convection Oven

This commercial electric convection oven is designed for high-performance baking in professional environments like bakeries, restaurants, and catering services. Featuring a robust stainless steel construction, it offers durability and ease of maintenance for busy kitchens. The unit is equipped with mobility casters, allowing for flexible placement and efficient workflow management.

Technical Specifications

Model	MFT-36H
Power Rating	21 kW
Voltage	380 V

Dimensions & Weight

External Dimensions	1300 x 835 x 1450 mm
Internal Dimensions	860 x 695 x 220 mm
Net Weight	220 kg

Features

Cooking Features

- Three independent baking chambers
- Precise temperature controls
- Integrated timer

Construction	Stainless Steel, Mobile Casters
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