

Convection Oven with Digital Controls

This convection oven is designed for efficient and even cooking. A digital control panel allows for precise temperature and time settings to ensure consistent results.



Overview

Professional Convection Ovens

These high-performance convection ovens are designed for consistent, efficient baking and cooking in commercial environments. Featuring advanced 360° hot air convection circulation, they ensure rapid heating and uniform temperature distribution for high-quality results. Whether utilizing precise digital computer board controls or reliable mechanical thermostats, these ovens offer versatile features including spray functions, fermentation capabilities, and one-key baking programs to streamline your kitchen operations.

Key Features

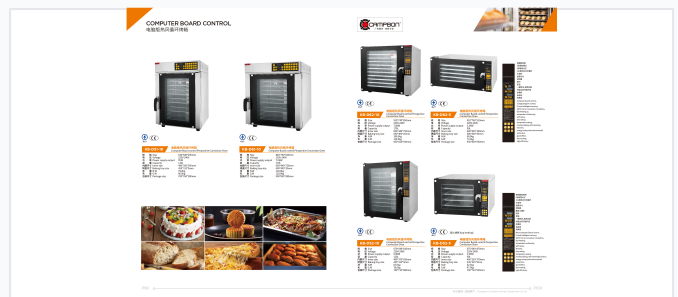
Performance Capabilities

360° Hot Air Convection, Fast Heating, Temperature Uniformity, Spray Function, Fermentation Mode, One-Key Baking, Energy Saving

Technical Specifications



Detailed specifications for computer board control models including dimensions and capacity.



Overview of various high-capacity models and their operational features.

Electrical Requirements

220 V

Voltage Min

240 V

Voltage Max

3 KW

Power Min

7 KW

Power Max

Model Specifications

Model	Capacity	Power	Net Weight
KB-D51-5	60L	3.5KW	55.0kg
KB-D61-5	90L	3.5KW	83.0kg
ZH-4A	60L	3.0KW	44.5kg
ZH-8A	90L	6.0KW	70.0kg
KB-D61-10	170L	7.0KW	118.0kg

Control Systems



Comparison of mechanical thermostat models and available layer stands.

Control Interface Options

- Computer Board Control with 12-level intelligent memory
- Mechanical Thermostat Control
- 120-minute timer (mechanical models)
- Digital time and temperature settings