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## **Commercial Convection Oven 24x18 6 Shelves**

## Rs. 121000(GST Extra)

The Convection Oven is intended for preparation of various dishes, pastries, bakery and confectionery at catering establishments and trade, in bakeries and confectionery. The whole line has been properly designed with components able to work continuously for long times. It gives perfect baking results. The heat transported by air is uniformly distributed inside the cavity in order to obtain a homogeneous external coloration of food in all trays. The fan and exhaust help blow hot oven air over and around the food, then vent it back out. As a result, this hot air surrounds the food so that it cooks evenly and more quickly.



## **Technical Specifications**

Air Flow Direction **Dual Air Flow** Display Analog 24x18x36 inch Inner Dimension(WxDxH) Mechanical Timer 60 min No of SS Wire Grill 6 nos Power in Watts 4200 W Upto 300 °C Temperature Tray Size 24x18 inch Weight in Kgs 75 kg Capacity 260 Ltr Material Stainless Steel Dimension in Inches (L X W X H) 31x26x44 inch