

Commercial Convection Oven 24x18 2 Shelves

Rs. 47900(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
Color	Grey steel
Display	Analog
Door Type	Double walled
Heating Load	3000
Heating Tube	Stainless steel
Mounting type	Table Top
No. Of Trays	2
Number Of Decks	1
Number of Shelves	2 nos
Oven Type	Cabinet Ovens
Power in Watts	3000W
Temperature	100-200 °C
Tray Size	24 x 18 inches
Weight in Kgs	44 kg
Capacity	100-500 Kg
Material	Stainless steel
Dimension in Inches (L X W X H)	31 x 26 x 19 inch

07 May 2024 - Price Valid For 15 days

No 55, Sri Ram Nagar, Bharathiar University Post, vadavalli, Coimbatore - 641 046. Phone:

9489110117

ashwin@cookkart.in | <https://www.cookkart.in/>