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COOKKART

Commercial Convection Oven 5 Tray Gas With Steaming

Rs. 185800(GST Extra)

These convection ovens with steam regulation are ideal for bakeries, snack bars, and cake shops that need to heat up or cook croissants, pastry, bread, or simple dishes



Technical Specifications

Dimension in MM (L X

W X H)

1370 X 910 X 890 MM

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Power Consumption 0.5 KW

Power Supply 220V / 50Hz

1. Manual Control Panel 2. With steam function. 3. Distance of tray to tray: 110mm. 4. Using

Special Features

Schneider, Omron components for electrical control system. 5. Up the temperature to 200 $^{\circ}\text{C},$

just need 10-12 mins 6. Suitable for toast,

Hamburger, bread, egg pie, cookie, meat, Chicken,

duck. 7.Gas consumption:2.0kg/h

Temperature Range 0°C to 350°C
Tray Size 400 X 600 MM
Weight in Kgs 350 Kgs