

CONVECTION OVEN

CONSTRUCTION & FEATURES

It is specially designed for open-kitchen bakeries to bake all kinds of puff pastries, baguettes, egg tarts and other snacks, both fresh and frozen. The convection oven offers professional performance and premium quality in a compact size.

- Multifunction small commercial electric convection oven
- Suitable for all kinds of small bakery, cafes and hotels
- 60 present programs, 5 baking steps each
- Practical and beautiful double tempered glass door, easy to clean
- Hot air circulates in both directions and built in steam
- Evenly heat distribution system
- Electromagnetic automatic door lock, door opens, automatically at the end of the baking process



SPECIFICATIONS

Model	TBC-4E	TB-5E	TB-10E
Dimension O.D	840 x 950 x 610mmH	780 x 1250 x 690mmH	780 x 1250 x 1540mmH
Capacity	4 trays	5 trays	10 trays
Voltage	380V/3Ph/50Hz	380V/3Ph/50Hz	380V/3Ph/50Hz
Power	9kw	9kw	18kw
Weight	120kg	136kg	272kg