

Convection Oven

A convection oven works by circulating hot air around the oven's cavity, helping food to cook faster and more evenly. It does this with the help of a fan and exhaust system that blows hot air around the food. Not only does this help food to cook more evenly, but it also gives you a crispy result .because there is less moisture collection.

Convection Oven Parameter

Model	Weight(kgs)	per layer Power(kw)	Voltage(V)	Shelf distane/mm	Qty of tray	Outside Dimension/mm
S-705E	149	9.5	380	90	5	780X135X690
S-710E	270	19	380	90	10	780X1235X1140

Feature :

1 Even Cooking and Browning:The circulating air helps to eliminate hot spots and cold spots in the oven, resulting in food that is cooked more uniformly from edge to edge.

2, Temperature Probe

The Temperature Probe monitors and alerts when the desired finished cooking temperature has been reached.

3. Energy Efficiency:It can ultimately save the cost in the long run by reducing energy consumption. Because it cooks food more quickly and evenly, so less time and energy to reach the desired cooking temperature.

4. Control System option: Programmable PCB or touch screen panel PCB.



S-NP20