

Introduction

Convection ovens utilize forced hot air circulation to ensure uniform baking, available in both electric and gas-powered models to adapt to diverse energy supply requirements across different venues. Designed for fast-paced commercial baking environments, these versatile ovens can handle a wide variety of products. They are widely applied in small to medium-sized bakeries and dessert shops, proving particularly well-suited for the efficient batch production of cakes, cookies, pastries, and muffins.



Core Advantages

- Even heat distribution to prevent hot spots and overheating.
- Precision manufacturing with Swiss Bystronic laser cutting and Italian Salvagnini bending for custom sizes, ensuring durability.
- Built-in steam system enhances expansion and crust gloss.
- Electric or gas drive, compatible with global energy standards.
- Space-saving and energy-efficient, ideal for busy bakeries.
- Branding design with customizable colors, logos, and control panels.
- Optional tray racks for efficient workflow and space management, optimizing preparation and kitchen layout.

Customizable Options

- Heating type: Electric or gas-powered.
- Control panel: Mechanical, touch, or LCD display.
- Exterior and branding: Custom colors and logo integration.

parameter

Model	S-005	S-400	S-005+12T	S-005+16F	S-010+6T	S-010	S-005G
Voltage (V)	220/380	380	380	220/380	220/380	220/380	220/380
Power (kW)	9.5	8.5	9.5	10.4	18.5	19	9.5
Maximum Temperature	300	300	300	300	300	300	300
umber of Decks	5	5	5	5	10	10	5
Additional equipment	/	/	6-tier shelf	16-Tray Proofer	6-Tray Baking Tray Rack	/	/
Heating method	Electric	Electric	Electric	Electric	Electric	Electric	Gas
Baking Tray Dimensions (mm)	400×600	400×600	400×600	400×600	400×600	400×600	400×600
Dimensions(mm)	780 × 1253 ×690	840 × 950 ×600	780 × 1253 ×1590	780 × 1253 ×1630	780 × 1253 ×1730	780 × 1253 ×1140	780 × 1253 ×690