

Ovens

CONVECTION OVENS

PRODUCT CODE

BM-CONO-1303-series

Luxury and artistic appearance, multi-function, small volume but heavy-producing, energy-saving, uniform baking and each floor height is adjustable, with the characteristics of a strong lighting, steaming, automatic temperature control, limited-temperature protection etc.

- In a position to add with an under-frame, or five trays fermentation box, fermentation & baking integration, the largest space-saving.
- Inside is all stainless steel, outside is all stainless steel(optional)
- Suitable for baking bread, cake, moon cake, toast, French bread etc, it is the best choice for hotels, bars, supermarkets, Bakery, schools,& catering.



| Code | Voltage | Frequency | PowerT | ray Size | Yield (pans) | Dimensions |
|--------------|---------|-----------|--------|----------|--------------|-------------|
| BM-CONO-1303 | 220V | 50Hz | 2.5Kw | 350x300 | 1-4 | 680x715x495 |