

CONVECTION OVENS

PRODUCT CODE

BM-CONO-1302-series

Equipped with two timers, one for baking, the other for steaming. The frequency of the steam is adjustable

- Inside and outside of the oven all in stainless steel, heat-resistant glass door with silica-gel air-proof gasket. Thanks to the door which is easily taken-down, cleaning of the oven is very easy.

- The oven is also equipped with two fans (for 8 trays), baking is optimized thanks to the perfect heating system and the possibility of spraying steam as needed.

- The capacity is for either 5 or 8 trays measuring 40 x 60 cm or 46 x 72 cm depending on the model.



Code	Exterior Dimensions Oven	Voltage	Frequency	PowerT	ray Size	Yield (pans) oven
BM-CONO-1302-5(E)	1100x900x730	220V/380V	50-60hz	9kw	600x400x20	5-7
BM-CONO-1302-8(E)	1100x900x1500	220V/380V	50-60hz	16kw	600x400x20	8-10
BM-CONO-1302-5(G)	1170x900x730	110V/220V/380V	50-60hz	0.55kw	600x400x20	5-7
BM-CONO-1302-8(G)	1170x900x1500	110V/220V/380V	50-60hz	0.85kw	600x400x20	8-10