

CVO841

Large Convection Oven

Banks

Description

Counter top convection oven is ideal for baking and roasting. It has reduced cooking times by up to 30% compared with conventional static ovens. This unit is ideal for baking and accepts industry standard 600 x 400 mm trays. Can bake full sized baguettes and much more.

Special Features

- ✓ Even heat distribution
- ✓ Forced hot air circulation
- ✓ 4 shelf positions
- ✓ Cooking trays included
- ✓ Fast heat up time
- ✓ Twin fan convection
- ✓ Good recovery after loading
- ✓ Double glazed door
- ✓ Excellent for fast thawing
- ✓ Adjustable feet
- ✓ 120 minute timer
- ✓ Optional stand



Technical Specification

DIMENSIONS	W835 x D672 x H570
TEMPERATURE	50°C to 300 °C
CAPACITY	4 Trays
POWER	6.4 Kw (30 Amp) 1 Ph
NETT WEIGHT	72 Kg



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Spirit of catering

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