

Convection Ovens are particularly suitable for baking any type of Bread, Pastry Products, Pizza, Strudel & Cooking Food; this Oven is perfectly useful for Confectioners, Restaurants and Hotels.

Steam distribution on the Baking Chamber is obtained by means of Steam Generator System that leads to Perfect Baking.

At the bottom of the Convection Oven, there is a Fermentation Chamber that provides Heat and Steam for Baking Bulk and Yeast Breads. This Oven has a very good uniformity of Baking and Energy Saving due to High Quality Insulation.

Technical Data

Model	CGO 10 T	CEO 10 T	CGO 5 T	CEO 5 T
Dimensions (cm)	155x86x225	144x86x217	155x86x186	144x86x176
Weight (kg)	425	455	260	240

Convection Chamber

Dimensions (cm)	155x86x154	144x86x146	155x86x100	144x86x93
Electrical Power (Kw)	0.8	6	0.4	3
Voltage (V)	220	380	220	380
Tray Size (cm)	40x60	40x60	40x60	40x60

Fermentation Chamber

Dimensions (cm)	135x86x71	120x86x71	135x86x85	120x86x85
Electrical Power (Kw)	300	300	300	300
Voltage (V)	220	220	220	220
Tray Size (cm)	60x40	60x40	60x40	60x40

