

The BH Machinery Electric convection oven are designed are suitable for bread an cake baking, chicken as well meat and the other food toasting. They use the far infrared rays to heat oven, the temperature rises evenly and quickly. The food color and taste are very good, all in conformity with hygiene standard. The bottom and the top fire can be controlled and set at will between 20°C ~ 300°C, the oven will keeps the constant temperature automatically. In addition, they were installed the super high temperature safe protectors and the built-in oven lights especially. So that the baking operation is more convenient and reliable. They are ideal equipment in hotel, restaurants, bakeries and canteens.



Features:~

- Electric convection oven with mechanical controls. Two timer equipped, One for the bin and other for the steam.
- Internal and external construction in stainless steel of the highest quality, equipped with a rounded chamber to facilitate cleaning, door in tempered crystal with sealing basket in silicon zed rubber, door glass can be disassemble easily, electric heating with in color armored resistors in stainless steel or indirect gas heating with burner in stainless steel.

要主特点:~

外形美观豪华，功能多，体积小，能耗低，产量大，烘烤均匀且每层高度可调节，具有强照明，喷蒸气，自动控温，限温保护等特点

Specification:~

Model	NFC-3D	NFC-8D	NFC-5Q
Type	Electric		Gas
Power	4.5kw	14kw	0.2kw
Temperature	20°C ~ 300°C		
Frequency	50Hz		
Voltage	240v	415v	240v
Tray	3	8	5
Tray size	400x600mm		
Size	860x1110x500mm	900x1110x1500mm	910x1200x780mm
Weight	180kg	-	250kg

* Designs and specifications are subject to change for improvement without prior notice.

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