

CONVECTION OVEN



The BH Machinery Electric convection oven are designed are suitable for bread and 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 keep 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.

NFC-3D

- Type: Electric
- Power: 4.5Kw
- Temperature: 20°C ~ 300°C
- Frequency: 50Hz
- Voltage: 240v
- Tray: 3
- Tray size: 400 x 600mm
- Size: 860 x 1110 x 500mm
- Weight: 180Kg

NFC-8D

- Type: Electric
- Power: 14Kw
- Temperature: 20°C ~ 300°C
- Frequency: 50Hz
- Voltage: 415v
- Tray: 8
- Tray size: 400 x 600mm
- Size: 900 x 1110 x 1500mm
- Weight: -

NFC-5Q

- Type: Gas
- Power: 0.2Kw
- Temperature: 20°C ~ 300°C
- Frequency: 50Hz
- Voltage: 240v
- Tray: 5
- Tray size: 400 x 600mm
- Size: 910 x 1200 x 780mm
- Weight: 250Kg

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