

Product Name :
Full-View Electric Oven

Product Code :
MM-CHINA11001-001



Description :

Full-View Electric Oven

Technical Specification :

The Full-View Electric Oven is a high-performance commercial convection oven designed for bakeries, cafes, restaurants, and food processing centers. Featuring a large full-view double-pane tempered glass door, it allows 360° clear visibility of the baking process — no need to open the door, minimizing heat loss and ensuring consistent, professional results.

Equipped with independent top & bottom heating, forced hot-air circulation, and a SUS304 stainless steel interior, this oven delivers even baking for bread, cakes, pizzas, pastries, and roasted dishes — making it an essential tool for modern commercial kitchens.

Full-View Window – Monitor Baking Without Opening

Heavy-duty double-glazed thermal glass withstands high temperatures (up to 300°C)

Large transparent area for real-time observation

Reduces heat loss by up to 30%, saving energy and maintaining stable temperature

Independent Top & Bottom Heat Control – Precise Baking

Separate control of upper and lower heating elements

Customize heat distribution for different recipes (e.g., soft top for cakes, strong bottom for pizza)

temperature range: Ambient to 300°C

Forced Convection System – Even Heat Distribution

Built-in high-efficiency fan ensures uniform airflow throughout the chamber

Eliminates hot/cold spots, improves consistency, and shortens baking time

Food-Grade Stainless Steel Construction

Interior, racks, and body made of SUS304 stainless steel

Hygienic, corrosion-resistant, easy to clean, and compliant with food safety standards

Smart Microcomputer Control System

Digital temperature controller with mechanical or electronic timer

Features: Timer setting, auto power-off, temperature memory, buzzer alert

Optional: Digital display, multi-stage programming

Multi-Layer Design – High-Capacity Output

Available in 2, 3, or 4 layers – each layer can hold 1–2 standard trays (GN 1/1 or 1/2)

Ideal for batch production and high-volume operations

Comprehensive Safety Protection

Overheat protection

Cooling fan with delay shutdown

Power overload protection

High-temperature warning label

Customizable Models & Options

Power: 3kW to 12kW

Voltage: 220V / 380V (3-phase available)

Custom sizes, tray configurations, and features (e.g., rotisserie, steam injection, humidity control)



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