

Labycare-Commercial use combination oven (SKSS333A)



- Standard double wall fabrication. Inner chamber made of richly anodized aluminum or highly polished stainless steel sheet. Exterior fabricated out of thick mild steel sheet duly finished in stove enamel off-white paint or paste mat finish colour combinations. The gap between the walls is filled with special grade glass-wool for heat insulation. Inner chamber is ribbed for placing shelves at convenient levels. Provided with two or three removable shelves. Special elegant door closing device has been provided. Ni chrome wire heating elements - provided on three sides attain quick and uniform heating in range of 50°C to 250°C + 1°C controlled by capillary type thermostat.

Our commercial oven options have been designed with a host of features that make your life easier and your food the best it can be.

Description : The oven is designed to cook food in a variety of ways. It has a digital display and a control panel on the top right. The oven is made of stainless steel and has a double door design. The inner chamber is made of anodized aluminum or highly polished stainless steel sheet. The gap between the walls is filled with special grade glass-wool for heat insulation. The inner chamber is ribbed for placing shelves at convenient levels. The oven is provided with two or three removable shelves. A special elegant door closing device has been provided. Ni chrome wire heating elements are provided on three sides to attain quick and uniform heating in the range of 50°C to 250°C + 1°C, controlled by a capillary type thermostat.

Specifications :

Item Commercial use combination oven

Material of Rack/Tray Stainless Steel (304)

Material of Oven Body(Outer) Stainless Steel (304)

Material of Oven Body(Inner) Steel Platted

Door Single

No Of Rack/Tray 3

Temperature Control Pannel Electronics

Door with Toughned Glass No

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