

DOUBLE BATCH DUAL CAVITY OVEN

208-240 VAC / 30 or 50A / 1 or 3 Ph

- ▶ Two independently controlled cooking cavities
- ▶ Air impingement with variable speed control
- ▶ Oscillating rack delivers high, even heat transfer without spotting, performing like a “conveyor in a box.”
- ▶ Half-sheet pan/16-inch pizza capacity
- ▶ Available with tempered glass or stainless-steel doors



Ventless



One-Touch
Controls



Stackable



Cloud-based
Menu Builder

