



ConvectMax Heavy Duty Stainless Steel Convection Oven w/ Press Button Steam YXD-8A/15E

Quick Overview

- Practical choice.Â Compact, Powerful & Heavy Duty! These high quality kitchen equipment provide an excellent foundation for any kitchen.
- Reliable and efficient. This particular oven is far more compact and robust compared to most ovens. Due to its size this oven can fit snugly within your kitchen without taking up too much space.
- Great value for money. Get the longevity you need for the price you want.
- Additional function. Our ovens feature two powerful reversing fans for even baking, and a powerful Stainless Steel Interior & Exterior.
- Hygienic & easy to clean.Â Our products meet the appropriate Health Department requirements, and are easy to clean, with simple assembly and remarkable service.

Description

ConvectMax Heavy Duty Stainless Steel Convection Oven w/ Press Button Steam YXD-8A/15E

This compact, heavy duty oven is built and serviced straight from our doors here at Federal Hospitality Equipment, along with many other high-quality ovens that have served other restaurants and cafes across Australia.

This oven cooks and heats your foods and ingredients flawlessly, whether you 're serving up a hot meal to customers or defrosting frozen foods from your freezer. It comes with Aluminium trays, two powerful fans for cooling and features a wide range of heating levels.

Key Features:

- Stainless steel structure
- Up to 300oC Cooking Temperature
- 120 minutes timer with bell
- 360oC hi-limiter ensures safety operation
- Chamber light for better view of cooking process

- Steel handle
- Two powerful reversing fans for even baking
- Nickel coating pan support
- Aluminium baking trays
- Stainless steel baffle to generate heat more evenly
- Level distance is 80mm
- Double toughened front glass for better view and isolating heat
- Door latch opens at 90 ° for easy access to the cavity
- Rounded corners in cavity for easy cleaning
- Good insulation at 5 sides
- Optional wire shelf available
- Steam function

Additional Information:

- Temperature Range: 50°C - 300°C
- Trays Included: 4 x 600x400mm
- Dimensions (External): 834mm W x 765mm D x 572mm H
- Dimensions (internal): 700mm W x 460mm D x 360mm H
- Steam function

Warranty: 1 Year Parts and Labour Warranty

Your Shipping Specifications

Net Weight (Kg)	67
Width (mm)	834
Depth (mm)	765
Height (mm)	572
Packing Width (mm)	950
Packing Depth (mm)	910
Packing Height (mm)	700
Power	240V; 3.3kW; 15A
Warranty	1 Year Parts and Labour