

Professional Baking Oven

Our range of Baking Ovens offer tremendous control to answer professional culinary needs, such as bakery, hotel and restaurant, and more. Designed with beautiful and durable Stainless Steel, the collection comes in three sizes to suit all baking requirements.



Baking Oven

1 Deck 2 Tray

Vol : 220V 50Hz 0.075kW E.X. Size: 131x85x66 N/G Weight: 98/115

Pack. Size/CBM: 114x98x72/1.02

Tray Size: 400x600mm Temperature: 25-400°C Chamber Size: 870x665x185mm Gas Burner: Stainless Steel Chamber Material: Alusteel Without baking tray



Baking Oven

2 Deck 4 Tray

Vol : 220V 50Hz 0.15kW E.X. Size: : 131x85x140 N/G Weight: 251/270 Pack. Size/CBM: 141x95x150/2.01

Tray Size: 400x600mm Temperature: 25-400°C Chamber Size: 870x665x185mm Gas Burner: Stainless Steel Chamber Material: Alusteel Without baking tray



Baking Oven

3 Deck 6 Tray

Vol : 220V 50Hz 0.225kW E.X. Size: :131x85x168 N/G Weight: 360/375 Pack. Size/CBM: 141x95x178/2.38

Tray Size: 400x600mm Temperature: 25-400°C Chamber Size: 870x665x185mm Gas Burner: Stainless Steel Chamber Material: Alusteel Without baking tray

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