

eolo

Convection oven

salva

“HEATS UP
FAST, BAKES
BETTER”



ELECTRIC CONVECTION OVEN FOR TRAYS

Uniform air circulation



1

Intelligent energy-consumption systems



2

High baking speed in a compact format



3

Rounded sealed baking chamber for even baking



4

Steam by water injection into the turbine



5

Includes motorized draft to eliminate manual adjustment



6

Reversible-rotation turbine for homogeneous baking



7

Tray capacity:

4 / 5 / 9 / 10

Trays: 60x40

Width: 78cm

Touch panel:

STC digital display



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