



URL: <https://www.foodequipment.com.au/media/catalog/product/y/x/yxd-1ae-convectmax-oven-50-to-300-deg-c.jpg>

Description

YXD-1AE - 240 Volt, 10 AMP Convectmax Convection Oven

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 convectmax oven cooks and heats your foods and ingredients flawlessly, whether your serving up a hot meal to customers or defrosting frozen foods from your freezer. This particular oven, while smaller, is far more compact and robust compared to most other ovens. Due to its size this oven can fit snugly within your kitchen without taking up too much space.

It comes with four aluminium trays, two powerful fans for cooling and features a wide range of heating levels.

Compact, Powerful & Heavy Duty Stainless Steel Convection Oven

- 50 to 300 ° C
- Four Aluminium Trays - 435 X 315 mm (Included)
- Two Powerful Fans For Even Baking
- Timer
- Door Opens Forward & Down

YXD-1AE CONVECTMAX OVEN / 50 to 300 ° C

Quick Overview

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1 Year Parts and Labour Warranty

Your Shipping Specifications

Net Weight (Kg)	38
Width (mm)	595
Depth (mm)	530
Height (mm)	570
Packing Width (mm)	650
Packing Depth (mm)	660
Packing Height (mm)	660
Power	240V; 2.4kW; 10A