MINI ROTATING CONVECTION RACK OVEN



Experience efficiency in a compact design with our Mini Rotating Convection Rack Oven. Ideal for in-store baking, this oven combines the power of a large rack oven with a space-saving footprint. Featuring a proofing box for 10 pans, it offers versatility.

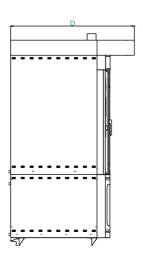


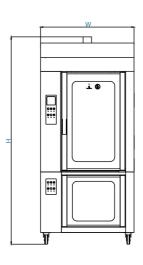
Choose between gas and electric heating, and customize with a manual control panel or touchscreen PLC for pre-stored recipes. The cost-saving double glass and high-quality insulation minimize heat loss. Easy-to-clean stainless steel covers enhance daily maintenance.



This oven handles various baked goods—bagels, croissants, pastries, and bread. The front glass and lighting provide a clear view of the baking process.

With a high-capacity steam system and a 10-pan rack, our Mini Rotating Convection Rack Oven ensures efficient, flexible, and quality baking.





OVENS

MODEL	HEATING SOURCE	PAN QUANTITY	MAX. PAN SIZE	MAX. HEAT	DIMENSIONS W x D x H	POWER	WEIGHT	PROOFING BOX
BH-MRO-10G	Gas/Oil	10	15 1/2" x 23 1/2"	572°F	- 39" x 49" x 84"	220V - 3Ph 60Hz -4AMPS	882 lbs	Included
BH-MRO-10E	Electricity			572°F		220V - 3Ph 60Hz -60AMPS	816 lbs	Included

PROOFING BOX

MODEL	HUMIDITY PAN QUANTITY		MAX. PAN SIZE	MAX. HEAT	WEIGHT	
BH-PRBX-10P	60% - 95%	10	15 1/2" x 23 1/2"	158 °F	176 lbs	

