

inoxForni®

*Economical & Compact
Professional Oven*



100% Electric Model
– 220 V AC



AMERICAN
LINE

A5

DIGITAL



Digital
Controller



Fan with Dual
Rotation



Holds 5 trays
(18 x 13 in)



Steam
Injection



LED
Lighting



From 30°C to 200°C
in just 7 minutes



Consistent
cooking results



High-efficiency
burner (Premix)



Energy efficient



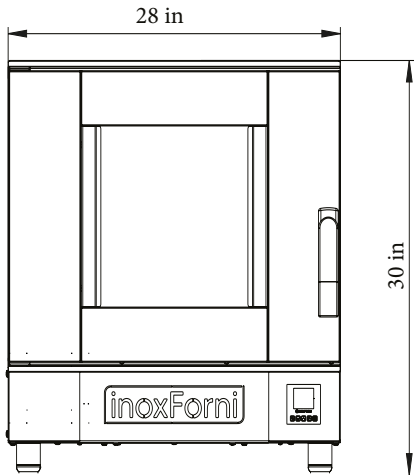
Space-saving
design



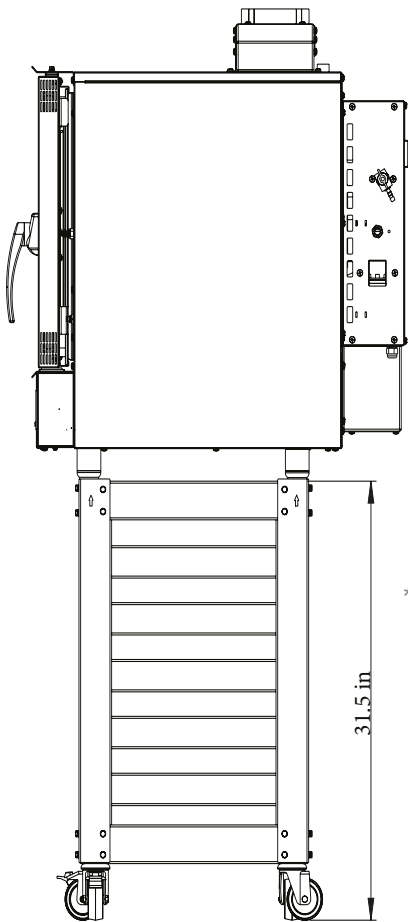
AMERICAN LINE



ELECTRIC



- Static convection oven.
- Compact, versatile design.
- Constructed entirely from AISI 430 N4 stainless steel.
- Wide panoramic door with tempered glass and LED lighting.
- Highly accurate digital controller for managing time, temperature, and lighting.
- Direct steam injection.
- Reversible turbine for even cooking.
- Fast, secure handle closure.
- Low energy consumption.
- Premix burner for extra power and efficiency.
- Easy to move and simple to install.
- Perfect for visionary entrepreneurs.



* OPTIONAL
Support
Table



Model	Voltage	Amperage	Heating Power		Total Electrical Power	Average Heat Consumption	
Electric	220 V / 1 PH	16 A	3.2 kW	10,918.4 BTU/hr	3.6 kW	2.4 kWh	8,188.8 BTU



Model	Height	Width	Depth	Tray Capacity	Tray Dimensions	Tray Spacing	Weight Approx.
Electric	30"	28"	31.5"	5 half-size trays	13" x 18"	3.26"	64.0 kg

