The NEW Universal Bakery Oven

The Empire Universal Bakery Oven is a high performance convection oven designed to meet the needs of the busiest bakeries, hotels, restaurants, cafeterias and a multitude of other applications. Designed for decreased energy consumption and increased productivity, the Universal Bakery Oven heats up quickly and bakes uniformly and efficiently. The gentle airflow produced by the dual auto-reversing circulation fan allows for an even distribution of heat throughout the baking chamber helping to reduce cooking time by up to 25%.

The Universal Bakery Oven features a robust steam system. The baking chamber is completely sealed eliminating steam and heat loss from the compartment, while its removable side walls and swing-out design make it extremely easy to clean. The heavy duty door design provides smooth operation that remains cool to the touch while in operation. The programmable control panel is intuitive, easy-to-use and can have even the most fundamental baker up and baking in no time! So whether you're making baguettes or biscuits, pot pies or apple pies the Empire Universal Bakery Oven is an ideal addition to your establishment.
UNIVERSAL BAKERY OVEN  UNV-B

LIMITED WARRANTY
This product is warranted to the original purchaser to be free from material and workmanship defects. This warranty extends for a period of one (1) year from the date of purchase on parts and labor and 90 days on electrical components. For additional information or if you have any questions, please do not hesitate to contact us toll free at 1-800-878-4070.

Please note, specifications are subject to change without notice as we continually work to improve our equipment.