

**P**rofessional  
Power Saver-Turbo-Baking System

**SONER**  
SONER OVEN

# Turbo Fan Electrical Convection Oven

**FULLY  
Stainless  
Steel**



**8A** (4 Trays)



**8A-3** (3 Trays)



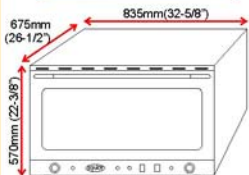
*Evenly Baking Performance*



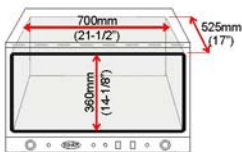
# Turbo Fan Electrical Convection Oven



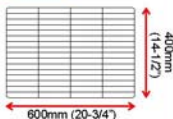
## External Measurement



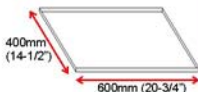
## Internal Measurement



## Grid



## Tray



## SPECIFICATION

MODEL	8 A - 3	8 A
Description	Electric Turbo Fan Oven	Dual Direction Turbo Fan Oven Top Grill & Steam Injector
Voltage Range	220V~240V/1Ph/50Hz +/-3*1.5mm <sup>2</sup>	220V~240V/1Ph/50Hz +/-3*1.5mm <sup>2</sup>
Nos Tray / Size	3 Trays (W600xD400mm)	4 Trays (W600xD400mm)
Power Consumption	3.4kW (15 Amp)	3.5kW (15 Amp) / 6.2kW (27Amp)
Internal Dimension	700 x 525 x 290mm	700 x 525 x 360mm
External Dimension	835 x 675 x 500mm	835 x 675 x 570mm
Convection Temp °C	50°C ~ 300°C	50°C ~ 300°C
Top Grill Temp.	Optional	50°C ~ 300°C
Timer Control Range	0-120 minutes	0-120 minutes
Steam Injection	Optional	3-5 p.s.i (Manual 1-5 sec)
Casing/Cntrl Rear	S/steel: 0.8/1.0/1.0mm	S/steel: 0.8/1.0/1.0mm
Weight	48kg	65kg

Downward swing door with double insulated glass.



Heavy duty hinge set for durability.



Stackable to make best use of limited space.



**ES EPSONER**  
F&B Equipment Sdn Bhd

47-1, Jln 10/91, Trm. Shamelin Perkasia 56100 Cheras, Kuala Lumpur.

Tel: 03-9200 7727 Fax: 03-9200 4922

Email: epsoner@tm.net.my http://www.epsoner.com

General Distributor:

**Professional**  
Special Service - Customer - Satisfaction

Contact us  
Today!

Offer Price are available for Business / Corporate purchase

All contents are subject to change without priority notice. All trademarks are the property of their respective owners.