



Convection Oven CO-8F Grill and Steam



Product codes:

Reference: 1721

EAN13: -

UPC: -

Product description:

Material and Design

- Exterior structure in stainless steel, durable and easy to clean.
- Enamelled interior with lighting.
- Double-glazed door for better thermal insulation.
- Compact design ideal for limited spaces.
- 4-layer design for cooking different foods simultaneously.

Technical Specifications

- Model: CO-8F
 - Code: 1721
 - Power supply: 230 V / 50 Hz
 - Total power: 5.1 kW
 - Temperature range: 50 °C – 300 °C
-



-
- Temperature control via thermostat
 - External dimensions: 835 x 770 x 575 mm
 - Internal dimensions: 700 x 490 x 360 mm
 - Capacity: 4 trays of 600 x 400 mm
 - 2 fans with a power of 45 W each
 - Net weight: 55 Kg
 - Gross weight: 60 Kg
 - Interior lighting
 - Built-in grill element
 - Timer: 0 to 120 minutes
 - Energy type: Electric

Included Equipment

- 4 trays of 600 x 400 mm
- Convection system with 2 fans
- Grill element
- Timer: 0 to 120 minutes
- Interior lighting

Additional Features

- Oven without the need for extraction ducts
 - Even cooking on all layers thanks to forced air circulation
 - Fast preheating, saving time and energy
-



-
- Precise temperature control system
 - Ideal for professional kitchens with space limitations

Product features:

Power Supply Voltage: 220-240V 50Hz

Power Watts: 5100W

Interior measurements: 460x370x350mm

Measure: 590x650x560mm

Heat: Ovens

Gas-Electric-Induction-Oil: Electricity

Ovens: Convection with Steam and Grill

Product short description:

The convection oven **CO-8F** by **Eutron** is a versatile and efficient tool for professional kitchens. Designed to bake evenly with its **double fan** system and **grill function**, it offers high performance in a compact design. Ideal for bakeries, restaurants, and hospitality businesses looking to optimize space and improve results.

Product gallery: