



SNACK CONVECTION OVEN SX-43 230/50/1

Capacity: 4 trays 450 x 340 (GN 2/3 in option).



5120085



SPECIFICATIONS

Capacity

Tray type: 450 x 340
Optional tray type: GN 2/3
Number of trays: 4
Space between trays: 75 mm
Maximum load per tray: 3 kg

Loading

Total loading: 2800 W
Electrical supply: 230 V / 50 Hz / 1~0

Cooking data

Maximum temperature: 280°C
Fans: 1
Speeds: 1

External dimensions (W x D x H)

External dimensions (W x D x H): 560 x 632 x 530mm
Net weight: 28 kg
Crated dimensions
584 x 724 x 635 mm
Gross weight: 35 kg

SALES DESCRIPTION

- ✓ Easy, fast, and practical electro-mechanical control.
- ✓ Convection cooking.

Ideal for pastry shops, bakeries, and cafés.

The simplicity in design and use does not detract from the best technology to offer the user guaranteed performance and cooking results that meet the user's demands.

The SX convection ovens are designed to achieve uniform cooking for frozen bread, bake-off croissants, and delicate pastries.

The SX ovens guarantee high productivity with fast, even, and perfect cooking.

They are ideal for distribution, cafés, hotels, restaurants, etc., where compact size is important in the workspace.

INCLUDES

- ✓ Support for pastry trays 450 x 340 mm.
- ✓ Halogen lighting.

OPTIONAL

- Internal guides for GN 2/3 trays.
- Support with guides.



SAMMIC S.L.
Bassano, 1 - 20720 ACQUOTIA
www.sammic.com

www.sammic.co.uk

Food Service Equipment Manufacturer

Unit 2, Trevanah Road
Troon Industrial Park
LE4 9LS - Leicester

uksales@sammic.com
Tel.: +44 0116 246 1900



Project	Date
Item	Qty
Approved	

SNACK BAR-PIZZERIA
SNACK CONVECTION OVENS

product sheet
updated 03/02/2025