



Here's what you should know about Convection Ovens before you buy:

Convection ovens use forced air movement to cook food up to 25% faster, at lower temperatures, than standard radiant ovens. A fan, typically installed in the back of the interior, moves the warmed air around the cooking cavity, effectively removing the cold-barrier that exists around food and making heat transfer more efficient. Some convection ovens feature a radiant element in close proximity to the fan, further increasing the unit's efficiency.

Stainless-steel construction is prevalent throughout the commercial convection oven market, with many models offering porcelain-lined interiors.

Brands: Baker's Pride; Blodgett; Cadco; Cres Cor; Duke; Doyon; Equipex; Garland; Hobart; Holman; Imperial; Southbend; Vollrath; Vulcan; Waring.

Configuration: Countertop; Single-deck; Double-deck

Commercial convection ovens are available in countertop and floor designs for varying capacities. Countertop models are usually electrically powered and can accommodate up to four quarter- or half-size baking pans, depending on the manufacturer. Single- and double-deck ovens come in half and full size designs to fit half- and full-size sheet pans, respectively. Standard depth ovens are 24 inches; baker's depth ovens are 28 inches deep and can hold full-size sheet pans either width-wise or length-wise. Floor ovens can be gas or electrically powered.

Total Btu: range from 15,000 to 144,000 Btu/hr

The Btu – British thermal unit – rating is a measure of the power an oven outputs per hour. The Btu ratings for commercial convection ovens vary widely by manufacturer and by model. The higher the Btu rating, the more heat the oven can create and the faster food will cook.

Fuel Type: Gas; Electric

Commercial convection ovens can be powered by natural or liquid propane gas, or by electricity. Gas ovens require fuel-specific connections, based on which gas is being used.