



Convect Max Digital Convection Oven with Grill - YXD-3DI

Quick Overview

- 62L Capacity
- Stainless steel interior and exterior
- Oven Chamber: 460Å—375Å—360 mm
- Cooking Temperature: 50 to 260Å ° C
- 360 Å ° C safety high-limit thermostat
- 120 minutes timer with bell
- Digital Control on YXD-3DI
- Steel handle fixed by Bakelite base
- Dual round heaters plus two high-speed motors
- Stainless steel baffle to generate heat more evenly
- Timing and heating indicators
- Chamber light for a better view of the cooking process
- Nickel coating pan support
- Four aluminum baking trays
- Optional wiring grid 325Å—450mm
- Good insulation on 5 sides
- Rounded corners in the chamber for easy cleaning
- Door latch opens at 90Å ° for easy access to the chamber
- 75mm gap between each level of the tray
- Double-glazed tempered glass, cool to touch
- With Grilling function

Description

The Convect Max YXD-3DI is a high-performance digital convection oven built for busy commercial kitchens, bakeries, cafes, and

food service environments. With a generous 62-litre capacity, it ' s ideal for professionals who need consistent cooking, even heat distribution, and space-saving efficiency. Designed with durability and versatility in mind, this oven includes a built-in grill function, giving chefs more control over finishing and browning.

Its stainless steel construction — both inside and out — ensures long-term reliability and easy cleaning. The digital control panel allows for precise temperature management from 50 ° C to 260 ° C, while the 120-minute timer with bell keeps operations running smoothly. Enhanced by dual high-speed motors and dual round heaters, the oven delivers fast, uniform cooking across all four trays.

This model is designed with practicality at its core: cool-touch double-glazed glass for safety, 90 ° door latch access, and an interior chamber light so you can monitor the process at a glance. Whether you're baking pastries, roasting meats, or grilling vegetables, the Convect Max YXD-3DI delivers outstanding performance in a compact, user-friendly footprint.

Key Features

- 62L oven capacity with 4 included trays (437 × 314mm)
- Digital control panel for accurate temperature settings (50 ° C – 260 ° C)
- Built-in grilling function for finishing and browning
- Dual high-speed motors and dual round heating elements
- Stainless steel interior and exterior for durability
- 120-minute timer with audible bell
- Double-glazed tempered glass door – cool to touch
- 90 ° door latch for safe, easy chamber access
- Interior chamber light for visibility during cooking

Other Features

- Oven chamber dimensions: 460 × 375 × 360 mm
- Rounded interior corners for easier cleaning
- Nickel-coated pan supports
- Good insulation across 5 sides for better efficiency
- Stainless steel baffle for even heat distribution
- Steel handle fixed to Bakelite base for heat resistance
- 75mm tray spacing between levels
- Optional wiring grid (325 × 450 mm) available

2 Years Parts and Labour Warranty

Your Shipping Specifications

| | |
|---------------------|-----------------------------------|
| Knobs | 2 knobs |
| Net Weight (Kg) | 38 |
| Width (mm) | 595 |
| Depth (mm) | 595 |
| Height (mm) | 585 |
| Packing Width (mm) | 660 |
| Packing Depth (mm) | 640 |
| Packing Height (mm) | 640 |
| Power | 240V, 2.4W/10A |
| Warranty | 2 Years Parts and Labour Warranty |