



765 Westminster Street, Providence, RI 02903; 401-273-3300; fax 401-273-3328; www.equipex.com

Convection Ovens – Frequently Asked Questions:

1. Why is a convection oven better than a regular oven?
 - a. The fan is moving the heated air around the cavity of the unit for even baking. In addition, most food will cook in less time. The results – more food can be cooked in less time.
2. What is the highest temperature the unit can go up to?
 - a. Our compact countertop oven temperature reaches 450°F, while the half and full size ovens reach 570°F.
3. Do your ovens need to be under a hood?
 - a. Generally, no but we do recommend checking with your local inspector.
4. When can I use 120v ovens instead of 208/240v?
 - a. When 208/240v is not available, 120v is a practical option. 120v convection ovens are not recommended if the majority of the food products are frozen, as the recovery time will be lengthened. Generally, 120v ovens take a bit longer to preheat than 208/240V ovens. In most cases with room temperature or refrigerated foods, cook times are similar.