

Архангельск (8182)63-90-72  
 Астана (7172)727-132  
 Астрахань (8512)99-46-04  
 Барнаул (3852)73-04-60  
 Белгород (4722)40-23-64  
 Брянск (4832)59-03-52  
 Владивосток (423)249-28-31  
 Волгоград (844)278-03-48  
 Вологда (8172)26-41-59  
 Воронеж (473)204-51-73  
 Екатеринбург (343)384-55-89  
 Иваново (4932)77-34-06

Ижевск (3412)26-03-58  
 Иркутск (395)279-98-46  
 Казань (843)206-01-48  
 Калининград (4012)72-03-81  
 Калуга (4842)92-23-67  
 Кемерово (3842)65-04-62  
 Киров (8332)68-02-04  
 Краснодар (861)203-40-90  
 Красноярск (391)204-63-61  
 Курск (4712)77-13-04  
 Липецк (4742)52-20-81

Магнитогорск (3519)55-03-13  
 Москва (495)268-04-70  
 Мурманск (8152)59-64-93  
 Набережные Челны (8552)20-53-41  
 Нижний Новгород (831)429-08-12  
 Новокузнецк (3843)20-46-81  
 Новосибирск (383)227-86-73  
 Омск (3812)21-46-40  
 Орел (4862)44-53-42  
 Оренбург (3532)37-68-04  
 Пенза (8412)22-31-16

Пермь (342)205-81-47  
 Ростов-на-Дону (863)308-18-15  
 Рязань (4912)46-61-64  
 Самара (846)206-03-16  
 Санкт-Петербург (812)309-46-40  
 Саратов (845)249-38-78  
 Севастополь (8692)22-31-93  
 Симферополь (3652)67-13-56  
 Смоленск (4812)29-41-54  
 Сочи (862)225-72-31  
 Ставрополь (8652)20-65-13

Сургут (3462)77-98-35  
 Тверь (4822)63-31-35  
 Томск (3822)98-41-53  
 Тула (4872)74-02-29  
 Тюмень (3452)66-21-18  
 Ульяновск (8422)24-23-59  
 Уфа (347)229-48-12  
 Хабаровск (4212)92-98-04  
 Челябинск (351)202-03-61  
 Череповец (8202)49-02-64  
 Ярославль (4852)69-52-93

Киргизия (996)312-96-26-47

Россия (495)268-04-70

Казахстан (772)734-952-31

<https://hongling.nt-rt.ru/> || [hgo@nt-rt.ru](mailto:hgo@nt-rt.ru)

## Convection Oven



The “convection” in convection ovens refer to heating via air. A convection oven still using traditional heating methods, but it adds an air flow cycle that blows hot air across the cooking dish and vents it back out again.

Basically, it means that your food is being cooked by both radiant heat and heated air passing over the food. It speeds up the cooking process, and also offers other advantages: Food in convection ovens tends to cook more evenly without experiencing “hot spots,” and it’s easier to brown foods a bit for a delicious crunchy crust when appropriate.

In fact, convection cooking is so efficient that you will need to begin by adjusting the temperature down for your recipes. It saves energy and ensures that your food will cook as expected instead of cooking too quickly.

MODEL	ITEM	VOLTAGE	POWER (kW/h)	N.W. (KG)	DIMENSION (mm)
RX-5D-N	5-Tray Electric Convection Oven	380V 50Hz 3N	9.5	160	1500*870*1050
RX-5Q-N	5-Tray Gas Convection Oven	220V 50Hz	0.55	180	1500*870*1050
RX-10D-N	10-Tray Electric Convection Oven	380V 50Hz 3N	19	243	1500*870*1700
RX-10Q-N	10-Tray Gas Convection Oven	220V 50Hz	1.1	290	1500*870*1700
RX-5D	5-Tray Electric Convection Oven	380V 50Hz 3N	9.5	167	1370*910*890
RX-5Q	5-Tray Gas Convection Oven	220V 50Hz	0.55	200	1420*930*1100
<b>RX-10D</b>	<b>10-Tray Electric Convection Oven</b>	<b>380V 50Hz 3N</b>	<b>19</b>	<b>253</b>	<b>1320*930*1550</b>
RX-10Q	10-Tray Gas Convection Oven	220V 50Hz	1.1	303	1420*930*1840
RX-12DT	12-Tray Electric Convection Oven	380V 50Hz 3N	25	500	1100*1600*1880
RX-12QT	12-Tray Gas Convection Oven	380V 50Hz 3N	1.8	550	1100*1600*1880