



# SNACK CONVECTION OVEN SX-43

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



SNACK BAR-PIZZERIA  
SNACK CONVECTION OVENS



## 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.

## 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: 2900 W

### 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 680 mm  
Gross weight: 35 kg

## AVAILABLE MODELS

5120085 Snack convection oven SX-43 230/50/1

\* Ask for special versions availability



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Project

Date

Item

Qty

Approved

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