



SNACK CONVECTION OVEN SX-641

Capacity: 4 trays 600 x 400 - GN 1/1.



SNACK BAR-PIZZERIA
SNACK CONVECTION OVENS



SALES DESCRIPTION

- ✓ Easy, fast, and practical electro-mechanical control.
- ✓ Convection cooking.
- ✓ Manual humidity control.

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 600 x 400 mm / GN 1/1.
- ✓ Manual humidity control.
- ✓ Halogen lighting.

OPTIONAL

- ☐ Support with guides.

SPECIFICATIONS

Capacity

Tray type: 600 x 400 - GN 1/1
Number of trays: 4
Space between trays: 75 mm
Maximum load per tray: 3 kg

Loading

Total loading: 3400 W

Cooking data

Maximum temperature: 260°C
Fans: 2
Speeds: 1
Manual humidifier: yes (3/4")
Multifunction oven (grill): no

External dimensions (W x D x H)

External dimensions (W x D x H): 750 x 693 x 553mm
Net weight: 45 kg
Crated dimensions
774 x 764 x 682 mm
Gross weight: 45 kg

AVAILABLE MODELS

5120086 Snack convection oven SX-641 230/50/1

* Ask for special versions availability



SAMMIC, S.L. · Basarte, 1.
20720 AZKOITIA (Gipuzkoa) · SPAIN

sammic | sammic.com
Food Service Equipment Manufacturer

Polígono Basarte, 1.
20720 Azkoitia, Spain

phone +34 943 15 72 36
sales@sammic.com



Project

Date

Item

Qty

Approved

product sheet
updated 26/09/2025