

## General Features:

### Characteristics

All stainless steel made.  
 Baking temperature 300 or 572 max.  
 Proofer temperature 50 or 122 max.  
 Prompt warm-up system.  
 Convection cycle hot wind can get the optimal baking fire.  
 The removable parts in the interior and on the sides makes cleaning and maintenance absolutely convenient.  
 Baking the refrigerant paste can complete automatically from refrigeration to baking.  
 Microcomputer controls.  
 The halogen light in the interior with double layers adiabatic safety glass door can see the whole baking process.  
 The powerful automatic time steam can control the volume of the steam according to the bakers setted program.  
 Lower energy consumption.

### Control Package

Baking timer.  
 Steam timer.  
 Optional digital programmable control.  
 Emergency stop  
 On/Off Switch.



OMJ-CV-10 & PV-16 shown

“Superior quality product  
 at a Chinese price!”

Omega’s storm convection oven is simply your best buy for high volume production. You can either use the CV-5 (5 pans) or CV-10 (10 pans) for baking and use the PV-16 (16 pans) for fermenting. This ovens are made of heavy duty stainless steel inside and outside for easy cleaning.. Standard electric is 3 phase, 380V and 50Hz, other voltages available.

Oven: CV-5 & CV-10

Proofer: PV-16

# Strom Convection Oven Technical Data

Model	Overall dimension (mm/inch)			KW (kw/hp) Electrical	Pan Capacity & Size (mm)	Water Pressure	Weight (kg/lbs)
	W	D	H				
OMJ-CV-5 Oven	800mm 31"	1100mm 43"	670mm 26"	5.0/9.0kw 6.8/12.2hp	600×400mm/5	0~3 bar	160 kgs 352 lbs
OMJ-CV-10 Oven	800mm 31"	1100mm 43"	1070mm 42"	10/18kw 13.5/24.5hp	400×600mm/10	0~3 bar	240 kgs 528 lbs
OMJ-PV-16 Proofer	800mm 31"	1100mm 43"	920mm 36"	1.2kw 1.6 hp	400×600mm/16	0~3 bar	90 kgs 198 lbs

\*Standard power is 3 phrase 380V and 60Hz, but other electric Voltage is available. Please contact the factory.



PS: Specifications are subject to revision and confirmation.