

Commercial Electric Deck Oven

This electric oven is suitable for various dough types, including bread, corn, pizza, and cookie dough, delivering consistent results. It is designed for commercial baking applications with features like independent temperature controls and durable stainless steel construction.



ADDITIONAL IMAGES



Overview

Professional Commercial Deck Oven

This high-efficiency commercial electric deck oven is engineered for consistent, repeatable baking results across a variety of dough types, including bread, pizza, and cookie dough. Designed with durable stainless steel construction, it features independent temperature controls for each deck, allowing for simultaneous baking of different products. Ideal for bakeries, large supermarkets, and industrial food production environments.

Key Features

Mobility

Casters • Adjustable Feet

Construction Material

Stainless Steel

Monitoring

Viewing Windows, Interior Lighting, Indicator Lights

Performance

Suitable Dough Types

- Bread dough
- Corn dough
- Pizza dough
- Cookie dough

Control System

Independent temperature controls per deck