

# Multi-Tier Commercial Electronic Oven

This multi-tier electronic oven is designed for baking and cooking. It features multiple independent baking chambers, each equipped with individual controls and viewing windows.



## ADDITIONAL IMAGES



## Overview

### Professional Baking Performance

This multi-tier commercial electronic oven is engineered for precision and efficiency in high-volume baking environments. Featuring independent micro-computer controllers for each deck, it ensures accurate temperature management and balanced heat distribution. Designed with durable stainless steel and viewing windows, it allows for real-time monitoring to achieve consistent, professional results.

## Technical Specifications

Control System	Digital micro-computer controller
Construction	Stainless Steel, Insulated Doors, Glass Viewing Window
Mobility	Yes

## Configuration Options

### Available Deck Configurations

- 1 Layer
- 2 Layers
- 3 Layers

### Tray Capacity per Layer

- 2 Trays
- 3 Trays

## Key Features

### Performance Highlights

**1 layer**

Min Layers

**3 layer**

Max Layers