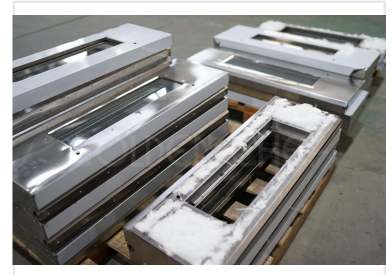


# Commercial Baking Oven

This commercial-grade baking oven is designed for various baking applications. It features precise temperature control for top and bottom heating elements, ensuring even baking.



## ADDITIONAL IMAGES



## Overview



Economic deck oven model featuring a robust mechanical control panel for reliable operation.

### Professional Commercial Baking Solution

This versatile commercial-grade baking oven is engineered for consistent, high-quality results in professional kitchens and bakeries. Available in both electric and gas configurations, it features independently controlled top and bottom heating elements for precise temperature management. Built with durable stainless steel, the oven includes thermal insulation and a viewing window with internal lighting to ensure efficient operation and easy monitoring of the baking process.

## Technical Specifications



1 DECK 1 TRAY ELECTRIC OVEN

1-deck electric oven configuration equipped with a viewing window and digital control interface.

Temperature Range	400 °C
Control System	Mechanical Control, Digital Control
Capacity Configuration	1 Deck, 1 Tray

## Features



Detailed view of the stainless steel exterior, insulated handle, and independent temperature controls.

### Key Features

- Independent top and bottom temperature control
- Stainless steel construction
- Thermal insulation for efficiency
- Anti-hot insulated handle
- Door with viewing window and built-in light
- Integrated timer for precise baking

### Energy Source

Electric • Gas