

Commercial Electric Deck Oven

This commercial electric deck oven is designed for baking various goods. It features digital temperature controls, interior lights, a stainless steel exterior, multiple heating elements, and is mounted on casters for mobility.



Overview

Professional Commercial Deck Oven

This high-performance commercial electric deck oven is engineered for demanding bakery and restaurant environments. Featuring a robust 430 stainless steel construction and a spacious dual-layer design, it accommodates up to four trays simultaneously for high-volume production. With precise temperature control ranging from 50 to 400°C and powerful heating elements, this oven ensures consistent, professional-grade baking results.

Technical Specifications

Power Supply

380 V

Voltage

13.2 kW

Power

50 Hz

Frequency

Waterproof Rating

IPX4

Temperature Range

50 - 400°C

Design & Build

Construction Material

430 Stainless Steel

Capacity

2 Layers / 4 Trays

Heating Elements

12 Total (6 Top / 6 Bottom)

Dimensions & Logistics

Dimensions

Specification	Dimensions (mm)
Product Size	1220 x 850 x 1120
Inner Chamber Size	880 x 630 x 335
Packing Size	1220 x 850 x 1240

Container Loading Quantity

- 38 pcs per 20'GP
- 109 pcs per 40'HQ

Features

Key Features

60-min Timer, Double Glass Door, Inner Lamp, Adjustable Temperature, Super Big Handle