

# Commercial Electric Deck Oven for Bread and Pastries

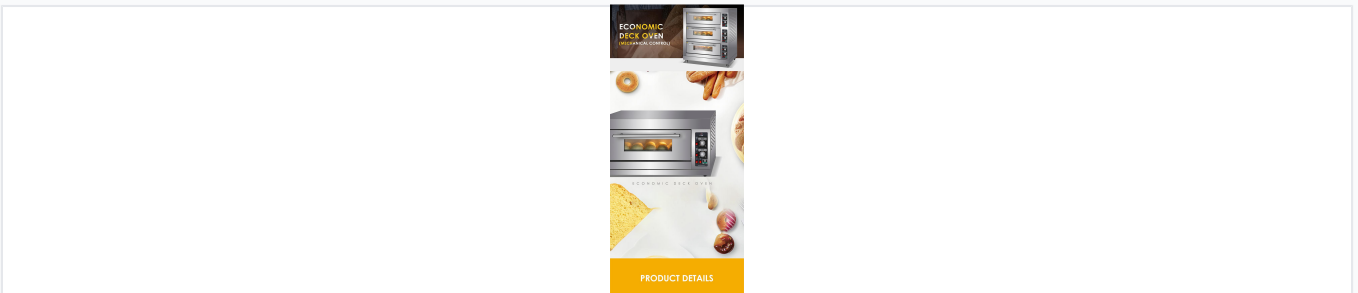
This electric deck oven is designed for baking a variety of products, including bread and pastries. It features precise temperature controls for consistent baking results.



## ADDITIONAL IMAGES



## Product Overview



Professional-grade economic electric deck oven suitable for various baking needs.

### Commercial Deck Oven Solutions

This professional-grade electric deck oven is engineered for high-volume commercial bakeries and restaurants. Featuring durable stainless steel construction, it offers exceptional heat retention and hygiene standards. Each deck operates independently with precise top and bottom temperature controls, allowing for the simultaneous baking of diverse products like bread and pastries.

## Technical Specifications



Durable stainless steel construction with independent layer controls and manual temperature management.

Temperature Range	400 °C
Control System	Mechanical control panel
Body Material	Stainless steel
Safety Features	Anti-hot handle, Insulated door

## Configuration Options

### Available Configurations

Decks	Tray Capacity
1	2
2	4
3	9

## Key Features

### Operational Highlights

- Independent deck operation
- Separate top and bottom temperature control
- Built-in interior lighting
- Integrated timer
- Precision temperature monitoring