

Commercial Electric Deck Oven with Digital Controls

This electric deck oven is equipped with a digital control panel for accurate temperature and timer adjustments. Its stainless steel construction ensures durability and facilitates easy cleaning.



ADDITIONAL IMAGES



Product Overview



The digital control panel allows for precise management of baking time and temperature.

Professional Electric Deck Oven

This commercial-grade electric deck oven features advanced digital control panels for precise temperature and time management, making it an ideal choice for professional bakeries and food service establishments. Constructed with durable stainless steel, the unit is designed to resist deformation under high heat while ensuring consistent, even baking results. With independent deck controls and built-in interior lighting, operators can simultaneously bake a variety of products like bread, pastries, and cakes with ease and efficiency.

Technical Specifications

Tray Capacity

- 2 Trays (1-Deck model)
- 6 Trays (3-Deck model)

Temperature Range	400 °C
Control System	Micro-computer digital control panel
Deck Options	1-Deck, 3-Deck

Construction & Features



High-quality stainless steel construction ensures durability and efficient heat retention.

Safety Features

Anti-hot handle • Insulated door • Heat-resistant construction

Usability Features

- Independent deck temperature control
- Built-in interior lighting
- Casters for mobility
- Timer function

Body Material

High-grade stainless steel