

Commercial Gas Baking Oven

This commercial gas oven provides stable baking with independent temperature control. It uses liquefied petroleum gas, natural gas, and pipeline gas as fuel, offering high combustion thermal efficiency.



ADDITIONAL IMAGES



Overview

Professional Commercial Baking Solution

This industrial-grade gas baking oven is engineered for high-volume commercial environments, including bakeries and restaurants. Constructed from durable stainless steel, it ensures longevity and easy sanitation, while the intuitive digital control panels allow for precise temperature and timing management. With features like interior illumination and robust build quality, this unit is designed to streamline your baking operations and deliver consistent results.

Technical Specifications

| | |
|-------------------|--------|
| Voltage | 220 V |
| Power Consumption | 0.1 kW |
| Weight | 93 kg |

Dimensions

| | |
|-----------------------------|---------------------|
| External Dimensions | 1390 x 900 x 650 mm |
| Internal Chamber Dimensions | 910 x 715 x 230 mm |

Features

Control Panel Components

- Temperature Control
- Timer Switch
- Power Switch
- Light Switch

Core Features

Stainless Steel Construction, Digital Temperature Control, Interior Illumination, Timer Integrated, Industrial Grade