

Commercial Gas Deck Oven for Baking

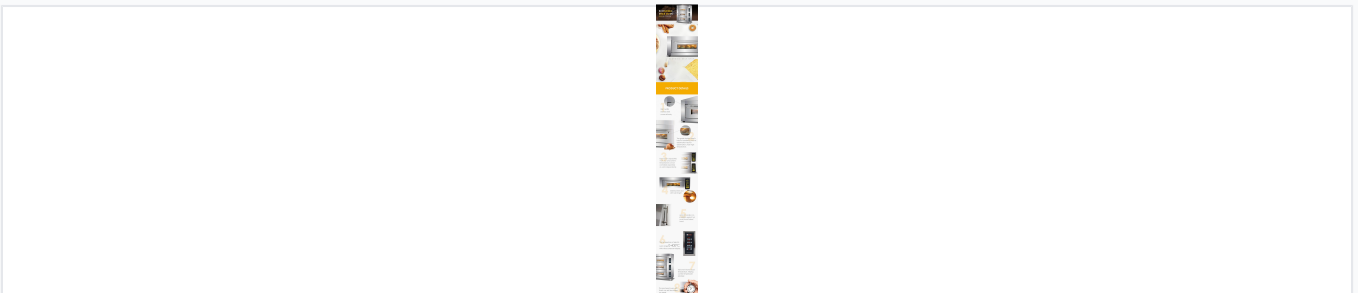
This gas deck oven is designed for bakeries and commercial kitchens. It features multiple decks and a digital control panel for precise temperature and time management.



ADDITIONAL IMAGES



Product Overview



The deck oven features a durable stainless steel body and a precise digital control interface for independent temperature management.

Professional Commercial Gas Deck Oven

This high-performance commercial gas deck oven is engineered for precision baking in professional kitchens and bakeries. Featuring robust stainless steel construction, it offers excellent durability and heat retention. The digital control panel provides precise management of baking cycles, including independent top and bottom temperature controls for consistent, high-quality results across bread, pastries, and other baked goods.

Technical Specifications

Material	High-grade stainless steel
Temperature Range	400 °C
Control System	Digital micro-computer control
Safety Features	Anti-hot handle, Insulated door, Built-in internal light

Capacity & Configuration

Available Models

Configuration	Tray Capacity
1 Deck	2
2 Decks	4
3 Decks	6

Key Features

Baking Performance

2 trays

Trays per Deck

400 °C

Max Temperature