

Commercial Multi-Deck Baking Oven

This multi-deck oven is designed for commercial or heavy-duty home use. It features individual temperature controls for each deck and durable heating elements for baking a variety of goods.



Product Overview

Professional Multi-Deck Baking Solution

This commercial multi-deck baking oven is engineered for versatility and precision, offering up to five individually regulated decks. Designed for high-performance baking, each deck features independent controls for top, bottom, and front heat distribution. With robust construction and superior insulation, this oven ensures consistent results and excellent heat economy while maintaining a cool exterior.

Technical Specifications

Individual Deck Controls

- Top Heat
- Bottom Heat
- Front Heat

Deck Capacity	5 decks
Control Versions	Standard, Digital

Design & Build

Key Features

Under-built Prover Available • Halogen Lighting • Reinforced Bottom Frame • High-Efficiency Insulation • Mobile Casters