

Commercial Multi-Deck Electronic Oven

This electronic oven is designed for professional baking and cooking applications. It features multiple decks, each with independent temperature controls and digital displays for precise monitoring.



ADDITIONAL IMAGES



Product Overview

Commercial Multi-Deck Electronic Oven

This professional-grade multi-deck oven is engineered for high-performance baking in commercial kitchens, bakeries, and restaurants. Featuring independent temperature controls and digital displays, it ensures precise monitoring across all decks. The durable stainless steel construction and robust heating system are designed for consistent results and energy efficiency, while the wheeled base allows for flexible placement.

Technical Specifications

Inner Liner Material	Plating aluminum plate
Temperature Control	Electronic over-temperature module

Safety & Features

Design Highlights

- Smoke-absorbing hood design
- Optional steam generator
- Durable high-temperature resistant liner
- Stainless steel exterior

Safety Features	Wiring error alarm, Over-temperature protection, Circuit protection
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Operational Features

Mobility	Yes
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