

# Commercial Multi-Deck Gas Oven

This gas oven is suitable for use in bakeshops, shopping malls, and supermarkets. It features a multi-deck design with separate baking chambers, each equipped with individual controls and viewing windows.



## ADDITIONAL IMAGES



## Product Overview

### Professional Commercial Gas Oven

This commercial multi-deck gas oven is engineered with a durable stainless steel body, ensuring compliance with food sanitation standards while offering a beautiful, practical design. Built for high-volume environments like bakeshops and supermarkets, it features high-quality internal plates that resist deformation during long-term operation. The unit is equipped with precise digital temperature controls and independent heating elements, providing consistent, reliable performance for a wide range of baking needs.

## Technical Specifications

### Safety Features

- Over-temperature safety protection
- Automatic heating shut-off
- Refractory seamless pipe
- High-quality ignition system

### Maximum Temperature

400 °C

### Control System

Digital Temperature Control, Independent Up/Down Thermostat, Digital Timer, Buzzer Alarm

## Design & Build

### Construction

Stainless Steel Body • High-Quality Internal Plates • Double Glass Viewing Window

### Visibility

Yes

## Applications

### Ideal For

Bakeshops, Shopping Malls, Supermarkets, Restaurants