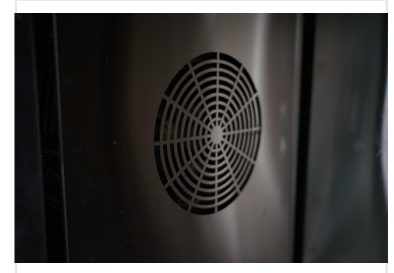
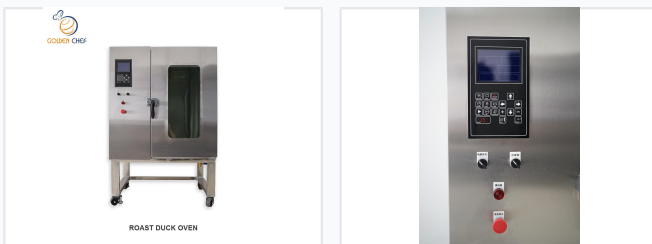


Commercial Roast Duck Oven

This commercial oven is designed for roasting duck and other poultry with consistent results. It features precise temperature control, 360° heating, and a stainless steel build.



ADDITIONAL IMAGES



Product Overview

PRODUCT ADVANTAGE
 Superior heat distribution and 360-degree rotation with the best temperature control system.
 Intuitive LCD control system with glass observation windows for easy operation.
 The best solution for roast duck and chicken.

PRODUCT DETAIL

Efficient heat distribution and durable construction for high-volume roasting.

Commercial High-Efficiency Roast Duck Oven

This industrial-grade roasting oven is engineered for professional kitchens requiring high-volume output and consistent quality. Built with durable 304 stainless steel, it utilizes an intelligent LCD control system and advanced heating technology to deliver precise temperature management. With features like 360-degree heat distribution, balanced airflow, and high-precision electronic monitoring, it is the ideal solution for roasting poultry efficiently.

Technical Specifications

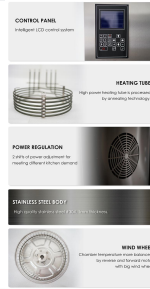
Rated Power

23 KW

Rated Power

Body Material	304 Stainless Steel (1mm thickness)
Heating System	360-degree rotation, Infrared burner, Annealing technology heating tubes
Power Regulation	2 shifts

Control & Operation



Precision controls and balanced airflow management for consistent cooking results.

Core Functions

- Manual/Auto Mode
- Programmable settings
- Digital temperature/time management
- Emergency stop safety

Control System

Intelligent LCD Control

Construction

Build Features

Observation Window • Wheeled Stand • Reverse/Forward Wind Wheel