

Multi-Deck Commercial Gas Oven

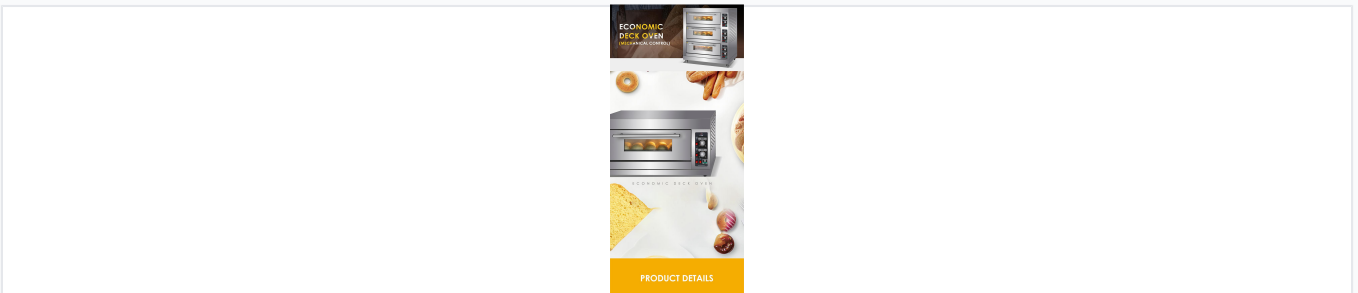
This multi-deck gas oven is designed for high-volume baking in commercial environments. It features independently controlled decks and precise temperature controls for consistent results.



ADDITIONAL IMAGES



Overview



Mechanical control panel designed for easy operation and precise temperature management.

Professional Gas Deck Oven

This commercial-grade gas deck oven is engineered for high-volume baking environments, including bakeries, restaurants, and catering services. Constructed with durable, high-quality stainless steel, it ensures longevity and consistent heat distribution for professional results. The design features independently controlled decks and precise temperature management, allowing for versatile baking of breads, pastries, and various baked goods.

Technical Specifications



Durable stainless steel construction with independent heating element controls for each deck.

Safety Features

- Anti-hot handle insulation
- Stainless steel door with built-in light
- Precise temperature monitoring

Temperature Range	400 °C
Construction Material	High-grade stainless steel
Control Interface	Mechanical Control, Digital Control Available

Operational Capabilities

Baking Capacity

3 Units

Max Decks

9 Trays

Max Trays

Independent Control	Yes
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