

Multi-Tier Commercial Electronic Oven

This multi-tier electronic oven is designed for baking and cooking. It features multiple independent baking chambers, each equipped with individual controls and viewing windows.



ADDITIONAL IMAGES



Overview

Professional Baking Performance

This multi-tier commercial electronic oven is engineered for precision and efficiency in high-volume baking environments. Featuring independent micro-computer controllers for each deck, it ensures accurate temperature management and balanced heat distribution. Designed with durable stainless steel and viewing windows, it allows for real-time monitoring to achieve consistent, professional results.

Technical Specifications

Control System	Digital micro-computer controller
Construction	Stainless Steel, Insulated Doors, Glass Viewing Window
Mobility	Yes

Configuration Options

Available Deck Configurations

- 1 Layer
- 2 Layers
- 3 Layers

Tray Capacity per Layer

- 2 Trays
- 3 Trays

Key Features

Performance Highlights

1 layer

Min Layers

3 layer

Max Layers