

Three-Deck Commercial Electric Oven

This commercial electric oven features a three-deck design suitable for baking various goods. Each deck has individual temperature controls, digital displays, interior lighting, and stainless steel construction with caster wheels.



Overview

Professional Three-Deck Electric Oven

This high-capacity commercial electric oven is engineered for demanding bakery and restaurant environments. Featuring a robust 430 stainless steel construction and a spacious three-layer, six-tray design, it provides consistent performance for large-scale baking. With independent temperature controls ranging from 50 to 400°C and durable S/S heating elements, this unit ensures precision and reliability for all your culinary needs.

Technical Specifications

Power Rating

19.8 KW

Power Consumption

380 V

Voltage

50 Hz

Frequency

Waterproof Rating

IPX4

Capacity

3 layers / 6 trays

Temperature Range

50 - 400°C

Heating Elements

12 total (6 top, 6 bottom)

Design & Build

Material

430 Stainless Steel

Door Design

Double Glass, Full Door Design, Super Big Handle

Available Colors

Black, Orange

Dimensions & Logistics

Dimensions

| Type | Size (mm) |
|---------|-------------------|
| Product | 1220 x 850 x 1580 |
| Inner | 880 x 630 x 335 |
| Packing | 1220 x 850 x 1840 |

Container Loading

- 38 pcs per 20'GP
- 109 pcs per 40'HQ

Features

Key Features

- 60-minute timer with bell ring
- Integrated inner lamp
- Adjustable temperature control