

# Commercial Electric Deck Oven

This electric oven is suitable for various dough types, including bread, corn, pizza, and cookie dough, delivering consistent results. It is designed for commercial baking applications with features like independent temperature controls and durable stainless steel construction.



## ADDITIONAL IMAGES



## Overview

### Professional Commercial Deck Oven

This high-efficiency commercial electric deck oven is engineered for consistent, repeatable baking results across a variety of dough types, including bread, pizza, and cookie dough. Designed with durable stainless steel construction, it features independent temperature controls for each deck, allowing for simultaneous baking of different products. Ideal for bakeries, large supermarkets, and industrial food production environments.

## Key Features

### Mobility

Casters • Adjustable Feet

### Construction Material

Stainless Steel

### Monitoring

Viewing Windows, Interior Lighting, Indicator Lights

## Performance

### Suitable Dough Types

- Bread dough
- Corn dough
- Pizza dough
- Cookie dough

### Control System

Independent temperature controls per deck