

Commercial Electric Double Deck Oven

This electric oven features two decks with a six-tray capacity, ideal for efficient baking and cooking. Constructed from stainless steel, it offers durability and precise temperature control for consistent results.



ADDITIONAL IMAGES



Overview

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Designed for high-volume commercial kitchens, bakeries, and catering services, this double-deck electric oven offers a six-tray capacity for efficient batch baking. Built with durable materials and featuring precise temperature controls, it ensures consistent results across various culinary applications. The unit includes a large glass viewing window, allowing operators to monitor the baking process without opening the door and losing heat.

Construction & Design

Exterior Material	Front: Stainless Steel 201; Sides: Painted Plate
Interior Material	Non-fingerprint electrolytic plate (Customizable to Stainless Steel 201 or Aluminum)
Mobility	4-inch heavy-duty wheels (optional brake customization available)

Performance & Features

Tray Capacity	6 trays
Heating System	Standard high-stability heating pipe (Customizable to stainless steel or imported pipes)
Control Interface	Mechanical surface boards (Optional microcomputer control panel available)

Customization Options

Available Upgrades	Timer, Pizza Stone, Steam Function, Braked Wheels, Microcomputer Control
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