

Commercial Gas Deck Oven for Bakeries

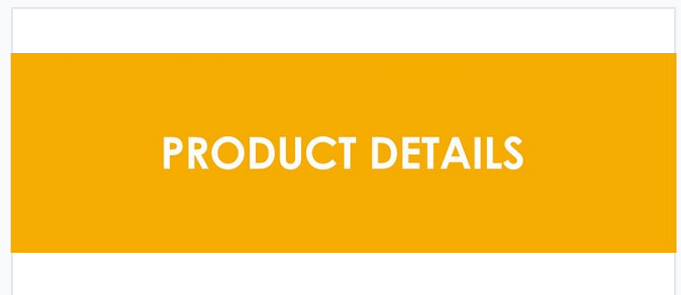
This gas deck oven is designed for consistent baking in commercial bakeries. It features multiple decks with independent controls and precise temperature management.



ADDITIONAL IMAGES



Product Overview



Professional Gas Deck Oven

The YG-36 is a high-performance commercial gas deck oven engineered for consistent and efficient baking results in busy professional environments. Featuring robust stainless steel construction and advanced digital controls, it is designed for demanding bakeries, restaurants, and catering services. Each deck operates independently, offering precise top and bottom temperature control to handle a diverse range of products from bread and pastries to delicate cakes.

Technical Specifications

Temperature Range	400 °C
Control System	Micro-computer digital control panel
Layer Configuration	Multi-deck system with independent top and bottom temperature control

Features



Key Operational Features

- Built-in oven light for monitoring
- Integrated timer function
- Independent deck operation
- Digital temperature display

Construction Materials

High-grade stainless steel, Heat-resistant handle, Thermal insulation