

Commercial Gas Deck Oven

This gas deck oven is designed for baking a variety of products in commercial environments. It features independent temperature controls and a stainless steel construction for durability and easy cleaning.



ADDITIONAL IMAGES



Overview

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This commercial gas deck oven is engineered for high-performance baking in professional kitchens and bakeries. Built with durable stainless steel, it ensures hygiene and longevity in demanding environments. The unit features independent deck controls, digital temperature regulation, and interior lighting, allowing for precise, simultaneous baking of various products.

Construction & Design

Material	Stainless Steel
Key Features	Viewing Windows, Interior Lighting, Adjustable Feet, Heat Dissipation Vents

Technical Specifications

Operational Capabilities

- Independent temperature control for each deck
- Timer adjustments
- Simultaneous multi-product baking

Control System	Digital Control Panel
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