

# Commercial Multi-Deck Baking Oven with Digital Control

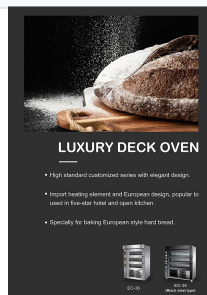
This commercial multi-deck baking oven is equipped with a digital control panel. It is constructed from durable stainless steel and features glass doors.



## ADDITIONAL IMAGES



## Product Overview



High-standard customized series deck oven suitable for five-star hotels and open kitchens.

### Professional Multi-Deck Baking Solution

This luxury electric deck oven is engineered for high-volume commercial baking environments, including professional bakeries, restaurants, and hotels. Featuring advanced digital controls for precise temperature and time management, it ensures consistent, high-quality results. The robust construction and specialized design elements, such as heat-reflecting glass and efficient exhaust systems, make it an ideal choice for baking European-style hard breads and other delicate pastries.

## Technical Specifications



Detailed view of professional features including smoke-ventilating cover, anti-scalding handle, and integrated storage.

### Key Features

- Imported high-efficiency heating elements
- Digital control panel for precise settings
- Heat-reflecting glass for superior insulation
- Pull-rod type exhaust system
- Smoke-ventilating cover
- Anti-scalding handle

### Design & Mobility

- Rotatable wheels with locking mechanism
- Integrated 8-tray storage case
- Available in black steel finish
- Suitable for open kitchen display

### Available Models

EO-36, EO-39

## Performance Metrics

### Performance Highlights

**3 decks**

Deck Count

**6 trays**

Tray Capacity (EO-36)

**9 trays**

Tray Capacity (EO-39)