

Commercial Multi-Deck Gas Oven

This commercial gas deck oven is designed for professional baking and cooking. It features multiple decks to increase capacity, precise temperature control, and a durable stainless steel build.



Overview

Professional Multi-Deck Baking Solution

This commercial gas deck oven is expertly engineered to meet the high-volume demands of professional bakeries, restaurants, and catering services. Featuring a robust, durable stainless steel construction, it ensures long-lasting performance in busy kitchen environments. The design incorporates multiple decks to significantly increase baking capacity, while precise digital control panels allow for accurate temperature management and monitoring during operation.

Key Features

Core Capabilities

- Multi-deck configuration for high-capacity output
- Precise digital temperature control system
- Durable stainless steel exterior and interior
- Designed for commercial kitchen workflow

Ideal For

Bakeries, Restaurants, Catering Services

Performance

Performance Highlights

176 K-Food

Model Capacity/Rating