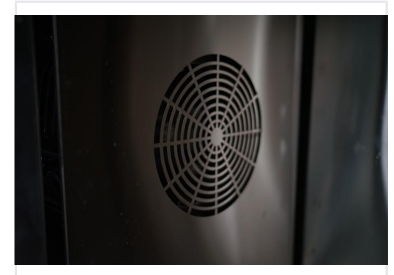
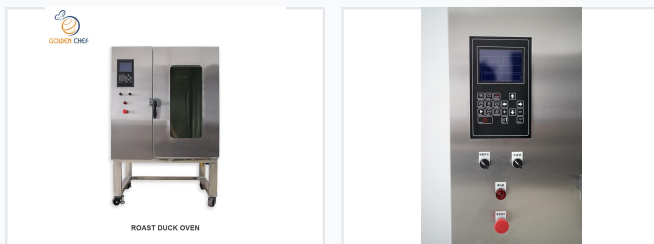


# Commercial Roast Duck Oven

This commercial oven is designed for roasting duck and other poultry with consistent results. It features precise temperature control, 360° heating, and a stainless steel build.



## ADDITIONAL IMAGES



## Product Overview

**Roast Duck Oven**

**PRODUCT ADVANTAGE**

Efficient heat distribution and durable construction for high-volume roasting.

**PRODUCT DETAIL**

Efficient heat distribution and durable construction for high-volume roasting.

### Commercial High-Efficiency Roast Duck Oven

This industrial-grade roasting oven is engineered for professional kitchens requiring high-volume output and consistent quality. Built with durable 304 stainless steel, it utilizes an intelligent LCD control system and advanced heating technology to deliver precise temperature management. With features like 360-degree heat distribution, balanced airflow, and high-precision electronic monitoring, it is the ideal solution for roasting poultry efficiently.

## Technical Specifications

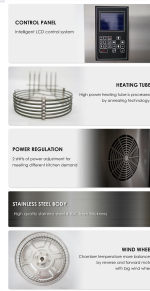
### Rated Power

**23 KW**

Rated Power

<b>Body Material</b>	304 Stainless Steel (1mm thickness)
<b>Heating System</b>	360-degree rotation, Infrared burner, Annealing technology heating tubes
<b>Power Regulation</b>	2 shifts

## Control & Operation



Precision controls and balanced airflow management for consistent cooking results.

### Core Functions

- Manual/Auto Mode
- Programmable settings
- Digital temperature/time management
- Emergency stop safety

### Control System

Intelligent LCD Control

## Construction

### Build Features

Observation Window • Wheeled Stand • Reverse/Forward Wind Wheel