

Multi-Deck Commercial Electric Oven

This multi-deck electric oven is designed for baking and cooking. Each independently controlled baking chamber has a viewing window, temperature control panel, and stainless steel construction, and the unit is mounted on casters.



Overview

Professional Multi-Deck Baking Solution

This multi-deck commercial electric oven is engineered for high-volume baking and cooking environments. Featuring independently controlled baking chambers, it offers precise temperature management for diverse culinary tasks. The robust stainless steel construction ensures durability in demanding kitchens, while the integrated caster system provides essential mobility for workflow optimization.

Key Features

Operational Capabilities

- Independently controlled baking chambers
- Integrated viewing windows for monitoring
- Precision temperature control per deck

Design & Construction

Stainless Steel Construction, Multi-Deck Design, Mobile Casters, Independent Control Panels

Performance Metrics

Performance Highlights

1 Rating

Commercial Grade