

# Three-Deck Commercial Electric Oven

This commercial electric oven features a three-deck design suitable for baking various goods. Each deck has individual temperature controls, digital displays, interior lighting, and stainless steel construction with caster wheels.



## Overview

### Professional Three-Deck Electric Oven

This high-capacity commercial electric oven is engineered for demanding bakery and restaurant environments. Featuring a robust 430 stainless steel construction and a spacious three-layer, six-tray design, it provides consistent performance for large-scale baking. With independent temperature controls ranging from 50 to 400°C and durable S/S heating elements, this unit ensures precision and reliability for all your culinary needs.

## Technical Specifications

### Power Rating

**19.8 KW**

Power Consumption

**380 V**

Voltage

**50 Hz**

Frequency

### Waterproof Rating

IPX4

### Capacity

3 layers / 6 trays

### Temperature Range

50 - 400°C

### Heating Elements

12 total (6 top, 6 bottom)

## Design & Build

### Material

430 Stainless Steel

### Door Design

Double Glass, Full Door Design, Super Big Handle

### Available Colors

Black, Orange

## Dimensions & Logistics

### Dimensions

Type	Size (mm)
Product	1220 x 850 x 1580
Inner	880 x 630 x 335
Packing	1220 x 850 x 1840

### Container Loading

- 38 pcs per 20'GP
- 109 pcs per 40'HQ

## Features

### Key Features

- 60-minute timer with bell ring
- Integrated inner lamp
- Adjustable temperature control