

Three-Deck Six-Tray Commercial Gas Bread Oven

This commercial gas bread oven features a three-deck design with the capacity to hold six trays, making it suitable for high-volume baking operations. Constructed from durable stainless steel, the oven ensures longevity and ease of cleaning.



ADDITIONAL IMAGES



Overview

Professional Three-Deck Gas Oven

This high-capacity commercial gas bread oven features a robust three-deck design with a six-tray capacity, ideal for demanding bakery environments. Built for durability and consistent performance, it utilizes an efficient gas heating system and offers independent temperature controls for each deck. With user-friendly operation and enhanced visibility through large glass doors and interior lighting, this unit ensures reliable, even baking for high-volume operations.

Technical Specifications

Number of Decks	3
Total Tray Capacity	6
Power Source	Gas

Construction & Materials

Front Exterior Material	Stainless Steel 201
Interior Material	Non-fingerprint electrolytic plate

Features

Control Panel	Mechanical surface boards (Standard)
Mobility	4-inch wheels
Monitoring	Large glass door, Interior lighting

Customization Options

Available Customizations

- Full stainless steel 201 construction
- Aluminum interior plate
- Microcomputer control panel
- Timer function
- Stone deck (for pizza baking)
- Steam function
- Wheels with brakes