

Deck Oven-Standard

Deck oven is a significant baking appliance for any busy kitchen environment, Commercial deck ovens come in various sizes and configurations, allowing bakers to bake multiple batches simultaneously. So this versatility is especially beneficial for high-volume bakeries, as it increases productivity and efficiency.



Model	Weight(kgs)	per layer Power(kw)	Voltage (V)	Layers of tray	Qty of tray	Outside Dimension/mm	Champer dimension/mm
S-901	80	2.8	220	1	1	420X620X200	780X1015X380
S-901H	100	2.8	220	1	1	620X450X200	930X650X400
S-503	600	5.5	380	3	2	1360X1080X1750	890X720X230
S-603S	750	8	380	3	3	1770X1090X1750	1300X720X230
S-603F	980	9	380	3	4	1770X1265X1750	1300X900X230
S-803E	650	0.5	220	3	2	1360X1030X1745	890X715X240
S-803S	780	0.5	220	3	3	1770X1030X1745	1300X715X240
S-803F	850	0.5	220	3	4	1770X1215X1745	1300X895X1745

Feature:

Multi-layer design: Supports 1-8 independent heating layers, each holding 2 -3 baking trays with maximum space requirement.

Heating way : Gas and electricity .

Energy-efficient operation:Features thermal insulation (150mm thick) and heat recovery systems, reducing energy consumption by up to 25% .

Smart control system :Equipped with touch screens panel or PCB digital panel control options for customer real needs.

Customize option : the iron plate or stone slate, steam system, glass door can be all customize.

Deck Oven

-Advanced

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