

Introduction

The Asian deck oven is a multi-deck equipment designed specifically for commercial baking, available in two main series: electric and gas models. It can be flexibly selected based on the energy configuration of the site. Its multi-deck structure efficiently utilizes vertical space to suit mass production needs, and is widely used in professional bakeries, premium pastry shops and commercial kitchens. It is particularly suitable for the standardized baking of soft bread and traditional Chinese pastries (such as crispy cakes and mooncakes), making it an ideal baking equipment that balances production capacity and traditional flavors.

Core Advantages

- Independent temperature control for each layer, adaptable to various baking processes.
- Modular design allows full disassembly and reconfiguration to fit any kitchen layout.
- Food-grade stainless steel (≥1 mm) with Bystronic precision cutting and Salvagnini bending, durable with a streamlined appearance.
- Double-layer insulation using rock wool and ceramic fiber minimizes heat loss and ensures energy-efficient operation.
- High-quality heating elements with optimized arrangement for even heating and longer service life.
- Key electrical components from Schneider ensure stable and safe operation.

Customizable Options

- Configurable size and number of layers to fit your space.
- Heating type selectable: electric or gas.
- Control panel options: mechanical, touch, or LCD display.
- Baking stone options: natural marble or engineered basalt, tailored to your baking needs.
- Optional accessories: steam system, exhaust hood, bottom tray rack.
- Custom exterior color and brand logo integration.

Electric oven



parameter

Model	S-302	S-303	S-304	S-305	S-403
Weight(kg)	600	750	800	1050	1000
Voltage (V)	380	380	380	380	380
Power (kW)	19.5	25.5	27	33	34
Maximum Temperature	300	300	300	300	300
umber of Decks	3	3	3	3	4
Number ofTrays(per deck)	2	3	4	5	3
Baking Tray Dimensions (mm)	400×600	400×600	400×600	400×600	400×600
Tnay Layout					
Dimensions(mm)	1360 × 1080 × 1750	1770 × 1080 × 1750	1770 × 1265 × 1750	2190 × 1265 × 1750	1770 × 1080 × 1960

Gas oven



parameter

Model	S-302G	S-303G	S-304G	S-305G	S-403G
Weight(kg)	600	780	850	1110	1040
Voltage (V)	200	220	220	220	220
Power (kW)	0.5	0.5	0.5	33	34
Maximum Temperature	300	300	300	300	300
umber of Decks	3	3	3	3	4
Number ofTrays(per deck)	2	3	4	5	3
Baking Tray Dimensions (mm)	400×600	400×600	400×600	400×600	400×600
Tnay Layout					
Dimensions(mm)	1360×1080×1750	1770×1080×1750	1770×1265×1750	2190×1265×1750	1770×1080×1960

Introduction

The European-style deck oven is a professional device developed for Western baking techniques, primarily suitable for the standardized production of Western pastries such as baguettes, croissants, and Danish pastries. Its design meets the precise requirements of Western pastries for baking temperature gradients and hot air circulation efficiency (e.g., ensuring the crispy exterior and soft interior of baguettes, and precise control over the multi-layered flaky structure of croissants). It is widely used in premium bakeries, high-end pastry shops, independent baking studios, and retail counters of chain bakery brands, providing a suitable solution for professional users pursuing the restoration of Western baking flavors and consistent quality.

Core Advantages

- Elegant European design with an integrated structure, fine welding, and a sturdy appearance, showcasing industrial aesthetics.
- Independent temperature control for each layer, adaptable to various baking processes, ensuring precise temperature control.
- Food-grade stainless steel ($\geq 1\text{mm}$), precision-cut with Bystronic and bent with Salvagnini, offering durability and a streamlined look.
- Double-layer insulation with rock wool and ceramic fiber to minimize heat loss and ensure energy-efficient operation.
- Modular, portable design with fully detachable components, easily adaptable to any kitchen layout.
- Efficient electric heating system for fast and even heat distribution, ensuring consistency in every bake.
- Professional steam system, built-in or optional high-quality steam generator for precise humidity and temperature control, ideal for European breads.
- Schneider electrical components with imported contactors for stable and safe operation.

Customizable Options

- Customizable size and number of layers to fit your space.
- Control panel options: mechanical, touch, or LCD display.
- Baking stones: Choose between natural marble or engineered basalt, tailored to your baking needs.
- Optional accessories: Steam system, exhaust hood, bottom tray rack.
- Exterior and branding: Custom color and logo integration to highlight your brand.



parameter

Model	S-E302	S-E303	S-E304	S-E402	S-E403	S-E404
Voltage (V)	380	380	380	380	380	380
Power (kW)	14.5	16.5	19	19.2	22	25.2
Maximum Temperature	300	300	300	300	300	300
umber of Decks	3	3	3	4	4	4
Number ofTrays (per deck)	2	3	4	2	3	4
Baking Tray Dimensions (mm)	400×600	400×600	400×600	400×600	400×600	400×600
Tnay Layout						
Dimensions(mm)	1265 × 1210 ×1745	1490 × 1215 ×1745	1770 × 1030 ×1745	1265 ×1210× 1745	1490 ×1215× 1745	1770 ×1030× 1745