



Electric Mini Deck Oven operates with electrical current that is controllable and adjustable by means of Micro Controller Management System; each deck can be operated independently.

Reversible Durable Spring on each Deck and Heat-Resistant Glass.

Mini Deck Oven can be moved by means of rotating wheels.

Advantages:

Compact design occupying a small space

Variety of baking different sort of products

Stainless steel body (Food Grade)

High - quality baking with high shelf life of bread

Technical Data			
Model	Three Decks	Two Decks	Single Deck
Dimensions (cm)	167x110x155	167x85x115	123x89x123
Electric Power (kw)	18	12	6
Voltage (V)	380	380	380
Number of Trays (40*60)	9	6	1 , 2
Weight of Machine (kg)	280	170	110



Mini Gas Deck Oven is provided with separate burners on top & bottom that is controllable and adjustable by means of Digital Thermometer.

High efficiency of combustion in each burner can be obtained by means of a special centrifugal fan; also, separate sparking system is provided for each top & bottom burner.

Equipped with Time Delay System and Alarm.

Mini Oven can be operated with LPG and Town Gas.

Main Parts of the Oven made of Food Grade and Corrosion Resistant Stainless Steel.

Reversible Durable Spring on each Deck and Heat-Resistant Glass

Can be moved by means of rotating wheels

Advantages

Compact design occupying a small space

Variety of baking different sort of products

High - quality baking with high shelf life of bread

Technical Data

Model	3 Floors, 6 Trays	2 Floors, 4 Trays	1 Floors, 2 Trays
Dimensions (cm)	137x89x180	137x89x130	137x89x70
Thermal Power (Kcal/H)	19000	13000	6000
Gas Consumption (m ³ /H)	2.2	1.5	0.75
Voltage (V)	220	220	220
Number of Trays (40*60)	6	4	2
Weight of Machine (kg)	390	268	146