



Dimension (cm)			Gas Consumption (m³/hr)	Thermal Power (kcal/hr)	Voltage (V)	Approximate Weight (kg)
Length	Width	Height				
137	83	130	1.5	13000	220	285

Gas oven equipped with top and bottom separate burner in two floors that is adjusted and controlled by digital thermometer.

Forced blowing of fresh air by special centrifuge fan used for high efficiency of combustion in each burner. Also, separate sparking system designed for each of top & bottom floors of burners. For more safety, time delay system and alarm are added.

Floors doors equipped with reverse spring and resistant glass. Possibility of baking with liquid gas in addition to town gas. Main parts are steel and resistance against corrosion. For easy transferring, this oven provided with four rotating wheels.

- Advantages:**
- 1.Saving in baking space
 - 2.Possibility of creating baking units with low capacity
 - 3.Cost saving in finished product
 - 4.The variety of products
 - 5.Temperature control of top and bottom of products separately



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Length	Width	Height				
167	80	155	1.5	25.2	380	288

Electric oven with separate three floors adjusted and controlled by electrical current and under micro controller management.

Heating operation is done in each floors of top & bottom with separate control system, therefore, baking operations is adjustable in best way.

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