

TRUFROST & BUTLER

Deck Ovens - Black Italia Series

The Black Italia series from Butler is an upgraded range of electric & gas based Deck Ovens that can be proudly placed for 'front-of-the-house' applications. They come with an elegant black titanium finish front facia with aesthetically appealing black lacquered glass draped over the doors. They come with advanced digital controls but without the steaming function. The rest of the outer cabinet is finished in brushed stainless. They are specially designed for baking bread, cakes, pastries and more. Using infrared radiant heating tube, they bake the food rapidly and uniformly. The required temperature can be set up to 400 degree C and controlled automatically. Ideal for hotels, restaurants, bakehouses and bread shops, each deck comes with 2 EN trays.



EDO-1D-2T Black Italia
GDO-1D-2T Black Italia



EDO-2D-4T Black Italia
GDO-2D-4T Black Italia



EDO-3D-6T Black Italia
GDO-3D-6T Black Italia

Technical Specifications - Deck Ovens - Black Italia Series



Product	Model	Power	Gas Consumption	Weight	Dimensions (WxDxH) mm	Electricals	Temperature	Trays
Electric Single Deck Oven	EDO-1D-2T Black Italia	6.6kW	-	94KG	1260x855x565	1-220V / 50Hz	0 – 400°C	2 x EN Trays
Electric Two Deck Oven	EDO-2D-4T Black Italia	13.2 kW	-	161KG	1260x825x1100	3-380V / 50 Hz	0 – 400°C	4 x EN Trays
Electric Three Deck Oven	EDO-3D-6T Black Italia	19.8 kW	-	210KG	1260x825x1345	3-380V / 50 Hz	0 – 400°C	6 x EN Trays
Gas Single Deck Oven	GDO-1D-2T Black Italia	100W	0.28kg/Hr	102KG	1330x840x650	1-220V / 50Hz	0 – 400°C	2 x EN Trays
Gas Two Deck Oven	GDO-2D-4T Black Italia	200W	0.56kg/Hr	170KG	1330x840x1355	1-220V / 50Hz	0 – 400°C	4 x EN Trays
Gas Three Deck Oven	GDO-3D-6T Black Italia	300W	0.88kg/Hr	230KG	1330x840x1670	1-220V / 50Hz	0 – 400°C	6 x EN Trays

Specifications are subject to change without prior notice due to continuous product development

Gas based ovens can work on LPG.