

Deck Ovens - Premia Series (2 trays on each deck)

These Butler electric & gas based Deck Ovens come with simple electromechanical temperature controllers, digital timers but without the steaming function. 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°C and controlled automatically. Ideal for hotels, restaurants, bakehouses and bread shops, each deck comes with 2 EN trays.



Electric: EDO-1D-2T Premia
Gas: GDO-1D-2T Premia



Electric: EDO-2D-4T Premia
Gas: GDO-2D-4T Premia



Electric: EDO-3D-6T Premia
Gas: GDO-3D-6T Premia

Technical Specifications - Deck Ovens 'Premia Series'



Product	Model	Power	Gas Consumption	Weight	Dimensions (WxDxH) mm	Cavity Dimensions (W x D x H) mm	Electricals	Temp. Range	Trays
Electric Single Deck Oven	EDO-1D-2T Premia	6.6 kW	-	85KG	1250 x 845 x 615	870 x 670 x 200	1-220V / 50Hz	0 ~ 400°C	2 x EN
Electric Two Deck Oven	EDO-2D-4T Premia	13.2 kW	-	150KG	1250 x 845 x 1220	870 x 670 x 200	3-380V / 50 Hz	0 ~ 400°C	4 x EN
Electric Three Deck Oven	EDO-3D-6T Premia	19.8 kW	-	200KG	1250 x 845 x 1615	870 x 670 x 200	3-380V / 50 Hz	0 ~ 400°C	6 x EN
Gas Single Deck Oven	GDO-1D-2T Premia	60W	300g/hr	135KG	1340 x 900 x 660	890 x 690 x 200	1-220V / 50Hz	0 ~ 400°C	2 x EN
Gas Two Deck Oven	GDO-2D-4T Premia	120W	600g/hr	250KG	1340 x 900 x 1380	890 x 690 x 200	1-220V / 50Hz	0 ~ 400°C	4 x EN
Gas Three Deck Oven	GDO-3D-6T Premia	180W	900g/hr	370KG	1340 x 900 x 1775	890 x 690 x 200	1-220V / 50Hz	0 ~ 400°C	6 x EN

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

Gas based ovens can work on LPG.