

## Luxury Deck Ovens (2 trays on each deck)

These high-end Butler electric & gas based Deck Ovens come with microcomputer controller & steam generator. The outer cabinet is finished in brushed stainless. They are specially designed for baking bread, cakes, croissants, 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 can accommodate 2 EN trays inside the baking chamber.



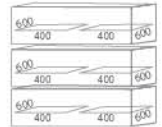
Electric: EFO-1D-2C  
Gas: GFO-1D-2C



Electric: EFO-2D-4C  
Gas: GFO-2D-4C



Electric: EFO-3D-6C  
Gas: GFO-3D-6C



### Technical Specifications - Luxury Deck Ovens



Product	Model	Power/Gas Power	Weight	Dimensions (W x D x H)	Electricals	Temperature#	Trays
Electric Single Deck Oven	EFO-1D-2C*	6.8 kW	130 kgs.	1355 x 960 x 700 mm	1-220V / 50Hz	0 ~ 400°C	2 x EN Trays
Electric Two Deck Oven	EFO-2D-4C*	13.6 kW	220 kgs.	1355 x 960 x 1255 mm	3-380V / 50 Hz	0 ~ 400°C	4 x EN Trays
Electric Three Deck Oven	EFO-3D-6C*	20.4 kW	310 kgs.	1355 x 960 x 1645 mm	3-380V / 50 Hz	0 ~ 400°C	6 x EN Trays
Gas Single Deck Oven	GFO-1D-2C*	120W/45MJ/H	130 kgs.	1355 x 960 x 720 mm	1-220V / 50Hz	0 ~ 400°C	2 x EN Trays
Gas Two Deck Oven	GFO-2D-4C*	240W/90MJ/H	220 kgs.	1355 x 960 x 1375 mm	1-220V / 50Hz	0 ~ 400°C	4 x EN Trays
Gas Three Deck Oven	GFO-3D-6C*	360W/135MJ/H	310 kgs.	1355 x 960 x 1835 mm	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.

#The default setting of temperature is 300°C and can be increased upto 400°C by programming the micro computer controller.

\*These models are microcomputer controlled & come with a steam generation feature.