



GAS DECK OVEN

ISM-GDO2T

STANDARD FEATURES

Dual burners

- ✓ Equipped with separate upper and lower gas burners, this deck oven allows accurate heat adjustment from top and bottom, ensuring uniform baking for bread, pastries, pizzas, and flatbreads.
- ✓ The baking chamber is designed to hold 2 standard 60 × 40 cm trays per deck, making it ideal for bakeries, snack operations, and small production units seeking efficiency in a compact format.
- ✓ Featuring a heavy-duty metallic baking floor, the oven provides excellent heat retention, fast recovery between batches, and long-term resistance to intensive commercial use.
- ✓ Fitted with a built-in timer, the oven supports repeatable baking cycles, helping operators achieve consistent product quality while reducing manual monitoring.
- ✓ The stainless steel exterior ensures durability, hygiene, and easy cleaning, making the oven suitable for continuous professional operation.



PRODUCT SPECIFICATIONS

Dimensions	149 × 115 × 65 cm
Energy source	LPG + 220V-50Hz (for controls)
Inner Chamber Size	100 × 100 cm
Tray Capacity (60x40cm)	2 trays
Weight	160 kg