



A [deck oven](#) is a crucial piece of baking equipment when seeking to attain a beautiful, crusty loaf of bread. Having a quality deck oven is just as necessary for a bread bakery as heavy duty spiral mixer. While these ovens tend to take up more real estate in a bakery and require skilled bakers to operate; a deck's ability to produce loaves of hot bread around the clock will leave bread bakers very happy with the results.

These ovens have one deck, two decks or three decks, each deck can control independent. You can manually set different temperatures for each deck; which allows for more control, and the ability to bake a variety of different baked goods at once, sure that you can use even one deck for baking. Individual thermostats in every layer, with good heat insulation effect, no heat exchange between adjacent layers.

A deck oven, heat is transferred to the product being baked, deck oven use conduction heat to bake products. Conduction heating is a process in which heat travels directly from a hot stone or deck, to the loaf of bread or sheet pan being baked.

The ability to add steam with these types of ovens is also key in the bread baking process, and because deck ovens carry so much mass they have great recovery time and hold temperature very well.

When used properly, deck ovens are often a baker's best friend.

Furnotel Luxury 1-Layer 2-Tray Electric Bread Deck Oven K708      Furnotel Luxury 2-Layer 4-Tray Electric Bread Deck Oven K709-1



Furnotel Luxury 3-Layer 6-Tray Gas Bread Deck Oven K045-1



Furnotel Luxury Electric Oven 2-Layers 4-Trays (Stainless Steel Body) K991



Furnotel Luxury 3-Layer 6-Tray Electric Bread Deck Oven K710-1



Furnotel Luxury 1-Layer 2-Tray Gas Bread Deck Oven K711



Furnotel Luxury 2-Layer 4-Tray Gas Bread Deck Oven K026-1



Furnotel Luxury 3-Layer 6-Tray Gas Bread Deck Oven K045-1



Click here [deck oven](#) to have a look at our other products!