



Equipment

Commercial Kitchen Equipments

— Your Trusted Partner in Kitchen & Bakery Equipment. —

Bake Better Everyday

PROFESSIONAL
BAKING SOLUTIONS
FOR A GROWING
BUSINESS

DECK OVEN

POWER | PRECISION | PERFECT BAKING



UNIFORM
HEAT DISTRIBUTION



HIGH
PERFORMANCE



DURABLE
& RELIABLE



EASY
OPERATION



ENERGY
EFFICIENT

Ideal for Bakery, Hotel, Restaurant, Cafes, Patisserie & Food Production Units

Perfect Bakes Every Time

ONE DECK ONE TRAY



Model	: D0-1-1
Deck	: 1 Deck
Tray Capacity	: 1 Tray
Tray Size	: 16" x 24"
Power Source	: Gas / Electric
Temperature	: 50°C – 300°C
Control	: Digital / Analog

ONE DECK TWO TRAY



Model	: D0-1-2
Deck	: 1 Deck
Tray Capacity	: 2 Trays
Tray Size	: 16" x 24"
Power Source	: Gas / Electric
Temperature	: 50°C – 300°C
Control	: Digital / Analog

TWO DECK FOUR TRAY



Model	: D0-2-4
Deck	: 2 Deck
Tray Capacity	: 4 Trays (2+2)
Tray Size	: 16" x 24"
Power Source	: Gas / Electric
Temperature	: 50°C – 300°C
Control	: Digital / Analog

TWO DECK SIX TRAY



Model	: D0-2-6
Deck	: 2 Deck
Tray Capacity	: 6 Trays (3+3)
Tray Size	: 16" x 24"
Power Source	: Gas / Electric
Temperature	: 50°C – 300°C
Control	: Digital / Analog

THREE DECK NINE TRAY



Model	: D0-3-9
Deck	: 3 Deck
Tray Capacity	: 9 Trays (3+3+3)
Tray Size	: 16" x 24"
Power Source	: Gas / Electric
Temperature	: 50°C – 300°C
Control	: Digital / Analog

Why Choose JJ Equipment?

- ✓ High Quality Construction
- ✓ Even Baking Results
- ✓ Energy Efficient
- ✓ Low Maintenance
- ✓ Wide Range of Models
- ✓ Ideal for Commercial Use

Bakery Success Starts Here!



PREMIUM
QUALITY



LOW
MAINTENANCE



BUILT FOR
LONG LIFE



EFFICIENT &
COST SAVING



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BAKERY | KITCHEN | FOOD PROCESSING | COMPLETE SOLUTIONS

*Let's
Bake a Better
Tomorrow*