



## **Amalfi Series Electric Three Deck Bakery Oven 3DBAK**

### **3DBAK**

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### **Product description**

The Amalfi Series Three Deck Bakery Oven is the number one choice for professional bakers around Australia. Create beautiful artisan breads and signature pastries with precision control over the baking process. Easy to use and intuitive, the unit boasts advanced features such a stone base that absorbs moisture and delivers high heat to ensure a crisp base right through to the centre; and a steam generator on each deck that allows you to perfectly craft crusty breads. The internal light and the digital timer with buzzer allows you to monitor the cooking process with precision. All Amalfi range of ovens are built using the highest quality stainless steel to ensure a durable and long lasting product.

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### **Additional Information**

<b>Capacity</b>	No
<b>Chamber Size (mm)</b>	No
<b>Controls</b>	No
<b>Decks</b>	3
<b>Fits Euronorm Trays</b>	No
<b>Fits GN Trays</b>	No

## Concorde Food Equipment Wholesalers

106 Fairbank Rd  
Clayton South VIC 3169



<b>Finish</b>	No
<b>Gas Type</b>	No
<b>GN Pans</b>	No
<b>No. of Decks</b>	No
<b>No. of Euronorm Trays</b>	No
<b>Output (kW)</b>	57.50
<b>Output (LPG) Mj/hr</b>	No
<b>Output (Nat. Gas) Mj/hr</b>	No
<b>Power</b>	No
<b>Size</b>	No
<b>Steam Generator</b>	No
<b>Temperature Range</b>	No
<b>Timer Max. (mins)</b>	No
<b>Trays</b>	No
<b>Tray Size (mm)</b>	No
<b>Type</b>	Artisan Bakery Ovens
<b>Manufacturer</b>	Amalfi Series
<b>Product Depth</b>	1215
<b>Product Height</b>	1830
<b>Product Width</b>	1995