

# Amalfi Series Electric Two Deck Bakery Oven



The Amalfi Series Two Deck Bakery Oven is the number one choice for professional bakers around Australia.

All Amalfi range of ovens are built using the highest quality stainless steel to ensure a durable and long lasting product.

## Description

The number one choice for professional bakers around Australia

- Each deck fits six Euronorm trays (600x400mm)
- Create beautiful artisan breads and signature pastries
- Advanced features such as precision controls and steam generators on every deck
- The perfect choice for any professional baker wanting to improve quality, consistency and productivity of their bakery
- Easy to use and intuitive
- This bakery oven boasts advanced features such a stone base that absorbs moisture and delivers high heat to ensure a crisp base right through to the centre
- A steam generator on each deck 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
- A durable and long lasting oven with the highest quality stainless steel

## Additional Information

**Manufacturer :** Amalfi Series

**Output Kw :** 57.5

**Product Depth :** 1215

**Product Height :** 1670

**Product Width :** 6/7/05

**Decks :** 3