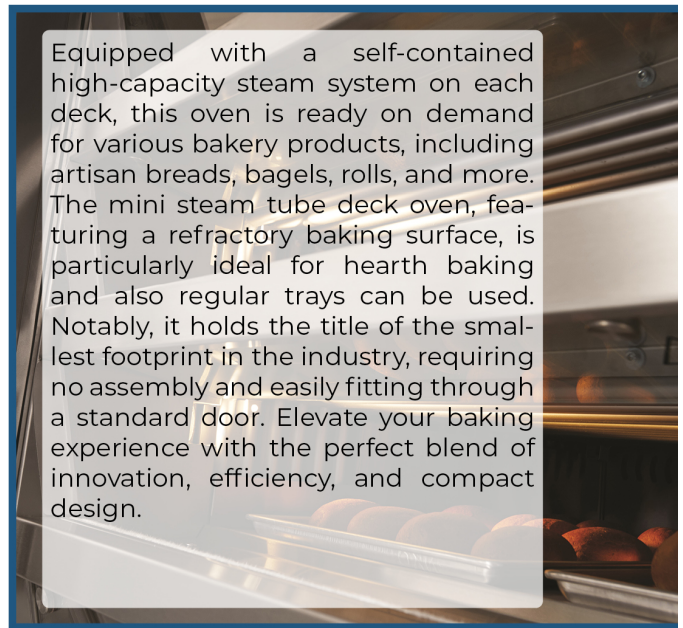


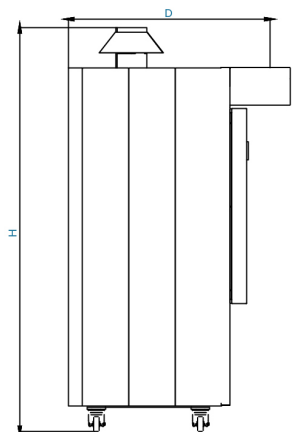
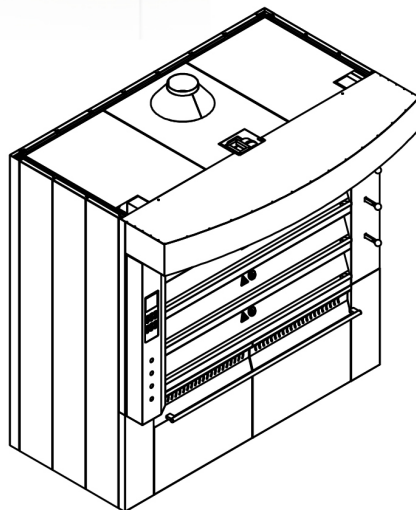
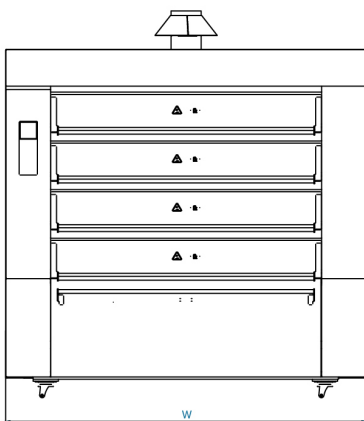
MINI STEAM TUBE DECK OVEN

The standout feature of our Mini Steam Tube Deck Oven lies in its distinctive heating system—a dense network of closed steam tubes circulating hot steam. These tubes intricately wrap around each baking chamber on every deck, ensuring uniform heat distribution. Each steam tube undergoes rigorous testing and certification at our factory, guaranteeing optimal performance.

This innovative heating concept not only ensures low energy consumption but also facilitates rapid temperature recovery, delivering a consistently perfect and uniform bake with every use. Remarkably energy-efficient, this oven retains heat for an extended period, even 12 hours after being turned off. Crafted with high-quality stainless steel both inside and out, the oven boasts easy cleaning and an attractive appearance.



Equipped with a self-contained high-capacity steam system on each deck, this oven is ready on demand for various bakery products, including artisan breads, bagels, rolls, and more. The mini steam tube deck oven, featuring a refractory baking surface, is particularly ideal for hearth baking and also regular trays can be used. Notably, it holds the title of the smallest footprint in the industry, requiring no assembly and easily fitting through a standard door. Elevate your baking experience with the perfect blend of innovation, efficiency, and compact design.



MODEL	PAN QUANTITY	PAN SIZE	HEATING CAPACITY	DECK DIMENSIONS	BAKING SURFACE	OVEN DIMENSIONS W x D x H	POWER	WEIGHT
BH-MSTO-20	8	18" x 26"	105,000 BTU	27" x 40" x 6"	27 sq. ft.	79" x 52" x 81"	220V - 3Ph 60Hz - 20AMPS	2860 lbs
BH-MSTO-40	12	18" x 26"	135,000 BTU	47" x 59" x 6"	43 sq. ft.	59" x 50" x 81"		3300 lbs