

SCT Static Fixed Deck Oven - 3 or 4 Chambers

Short Description:

Multi-chamber static fixed deck oven with gas or diesel combustion, ideal for artisanal baking with independent decks and advanced steam control.

Full Description:

The SCT oven is a robust static fixed deck oven, available in 3- or 4-chamber configurations to meet various baking requirements. Powered by gas or diesel combustion, it is designed for consistency and efficiency in artisanal baking. Each cooking deck is independently operated, ensuring precise temperature control. Features include a large-capacity humidifier for strong steam generation, motorized extractor hood for ventilation, and a manual valve to release excess steam. Tempered glass doors and a stainless steel front panel provide durability and visibility, making it suitable for both commercial bakeries and specialized pastry production.

Specifications:

- Chambers: Available in 3 or 4 independent chambers
- Deck Internal Width: 70 cm
- Deck Internal Depth: 160 or 200 cm (depending on the model chosen)
- Combustion: Gas or diesel operation
- Construction: Stainless steel front with tempered glass doors
- Steam System: Built-in humidifier and manual steam release valve
- Ventilation: Motorized extractor hood
- Application: Ideal for artisanal bread, pastries, and specialty baking