



OVEN - DECK

Electric, Analogue

The Carlyle Ultima Deck Oven has versatile baking options with removable pastry grids on all decks, effortlessly transitioning from traditional baking to the rustic charm of stone tile baking.

Featuring sleek exteriors and generously sized tempered glass doors, these ovens offer easy monitoring of the baking process.

Designed to accommodate various production capacities, the number of decks can be gradually increased as your business grows.

Steam infusion on all decks is a standard feature that enhances the texture, flavour and appearance of baked goods. The steam produced is humid and instantaneous and the amount generated can be programmed according to the product being baked. Importantly, the steam generators ensure rapid recovery without consuming any extra electric power.

Flexible modular design

Features

- Easy to operate analogue controls
- Seperate temperature controls for top and bottom heat on each deck
- Digital bake timer equipped with a finish bake buzzer
- Removable pastry grids
- Steam infusion
- Stainless steel construction both inside and out



Carlyle Engineering Pty Ltd
70 Buckland Street
Clayton Vic 3168

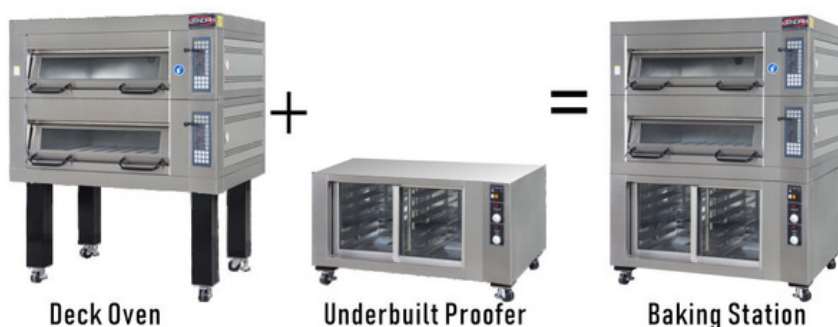
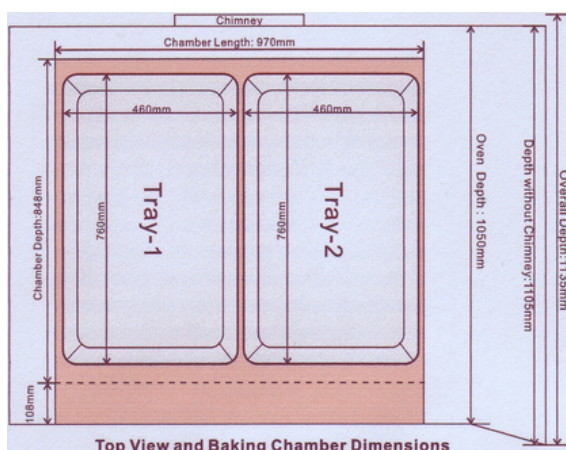




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Baking stones produce crispier bottom crusts and more golden-brown color. The artificial stone slabs are very thick (2cm) and super strong. The stones do not break during initial usage and will last very long without breakage.



Tray	Deck	Tray Capacity	Power	Height (mm)	Width (mm)	Length (mm)
2	2	4	22Kw, 36Amp	1800	1135	1410
3	3	9	37Kw, 52Amp	1885	1135	1895
3	4	12	48Kw, 70Amp	2160	1135	1895
4	4	16	52Kw, 73Amp	2160	1135	2333
6	3	18	74Kw, 105Amp	1910	1947	1895



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Specifications

- Chamber depth 800mm
- Crown height 180mm
- 415V
- Fully insulated

Installation

- Deck ovens can navigate through standard doorways, one deck at a time and stacked on-site, reaching heights of up to 4 decks

Options

- 2, 3 or 4 tray-wide configurations (457mm tray widths)
- Integrate a Prover unit with our 2 tray x 2 deck oven



Easy to use
Control Panel

