

DECK OVENS

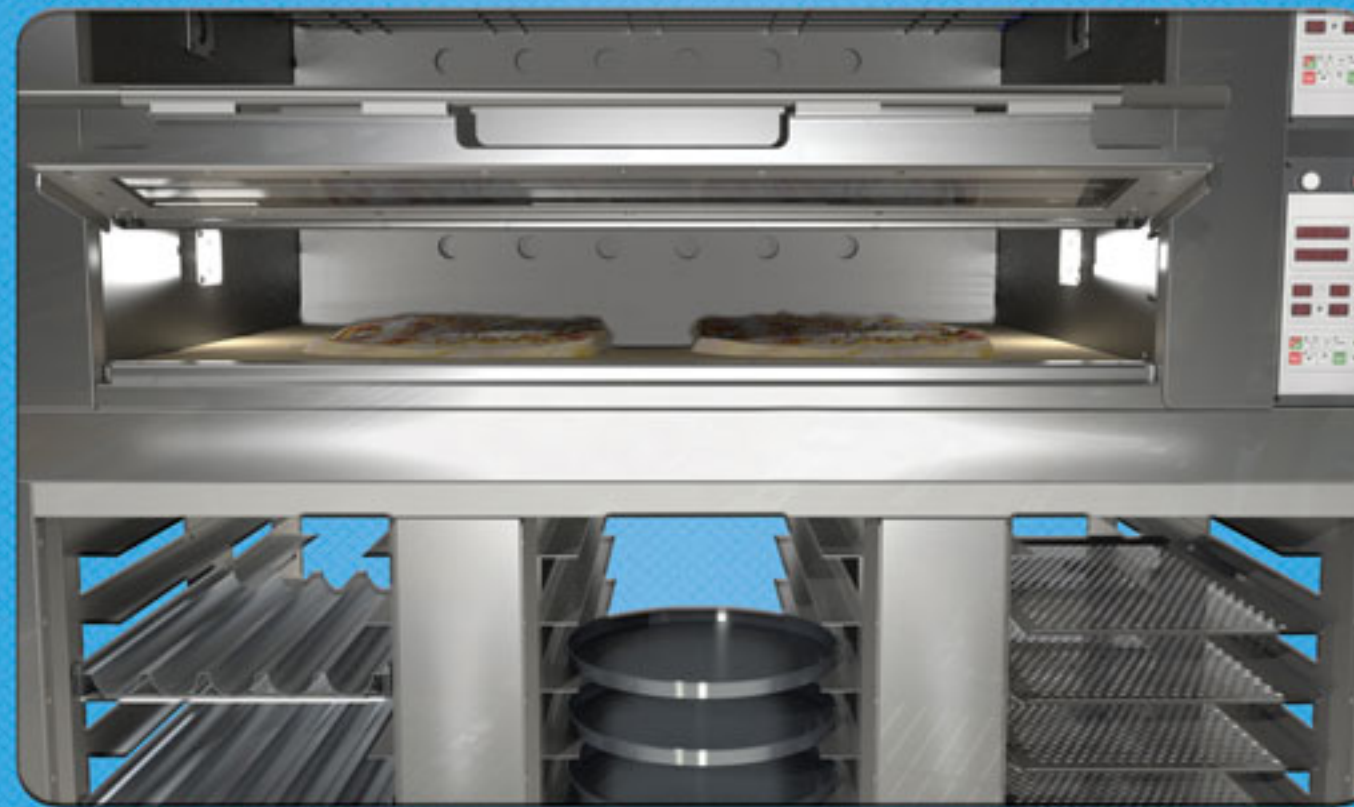
ELECTRIC POWERED MULTI DECK OVENS

1 Casa Signature Deck Oven Overview

- Modular Radiant Deck Baking Oven
- Available in 1 to 6 Deck Configurations
- Available in 1 to 4 Pan Width and Depth Configurations - Custom Sizes Available
- Efficient Electric Heating System
- Independently Controlled Top and Bottom Heat for Precise Baking
- Independently Controlled Heat Evacuation
- Powerful Independent Self Contained Steam Generator Per Deck for Bread/Bagel Ovens
- Volcanic Baking Stone for Excellent Results on Both Bread and Pizza



- ### 2
- Attractive Stainless Steel Exterior Finish
 - Large, Easy to clean glass viewing Doors complete with Nitrogen Gas Spring Assist Opening
 - Brightly Illuminated Baking Chambers
 - Easy to Use Programmable Controller
 - High Quality Electrical Components
 - Available with Dough Loading System
 - Easy Installation and Set-up
 - Can be Crated and Shipped Assembled



LC BAKERY MULTI DECK OVENS

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- Voltage: 208 VAC 3-phase
 - Ventilation Hood included
 - Stainless Steel mounting base with casters
 - Louvered exterior for heat evacuation
 - Upper & Lower temperature sensors
 - Service access from sides of oven
 - Pre-heat oven using 24 hour timer

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DECK OVENS

SIZES & CONFIGURATIONS

Bread Oven:

No. of Decks:	4
Deck Size:	57-1/2" Deep x 38" Wide
Total Bake Area:	60 SQ FT
Electrical:	208 VAC 3-Phase, 120A FLA

Combination Bread/Bagel Oven:

No. of Decks:	3
Deck Size:	57-1/2" Deep x 38" Wide
Total Bake Area:	45 SQ FT
Electrical:	208 VAC 3-Phase, 83A FLA

Pizza Oven:

No. of Decks:	3
Deck Size:	38" Deep x 28-3/4" Wide
Total Bake Area:	23 SQ FT
Electrical:	208 VAC 3-Phase, 52A FLA

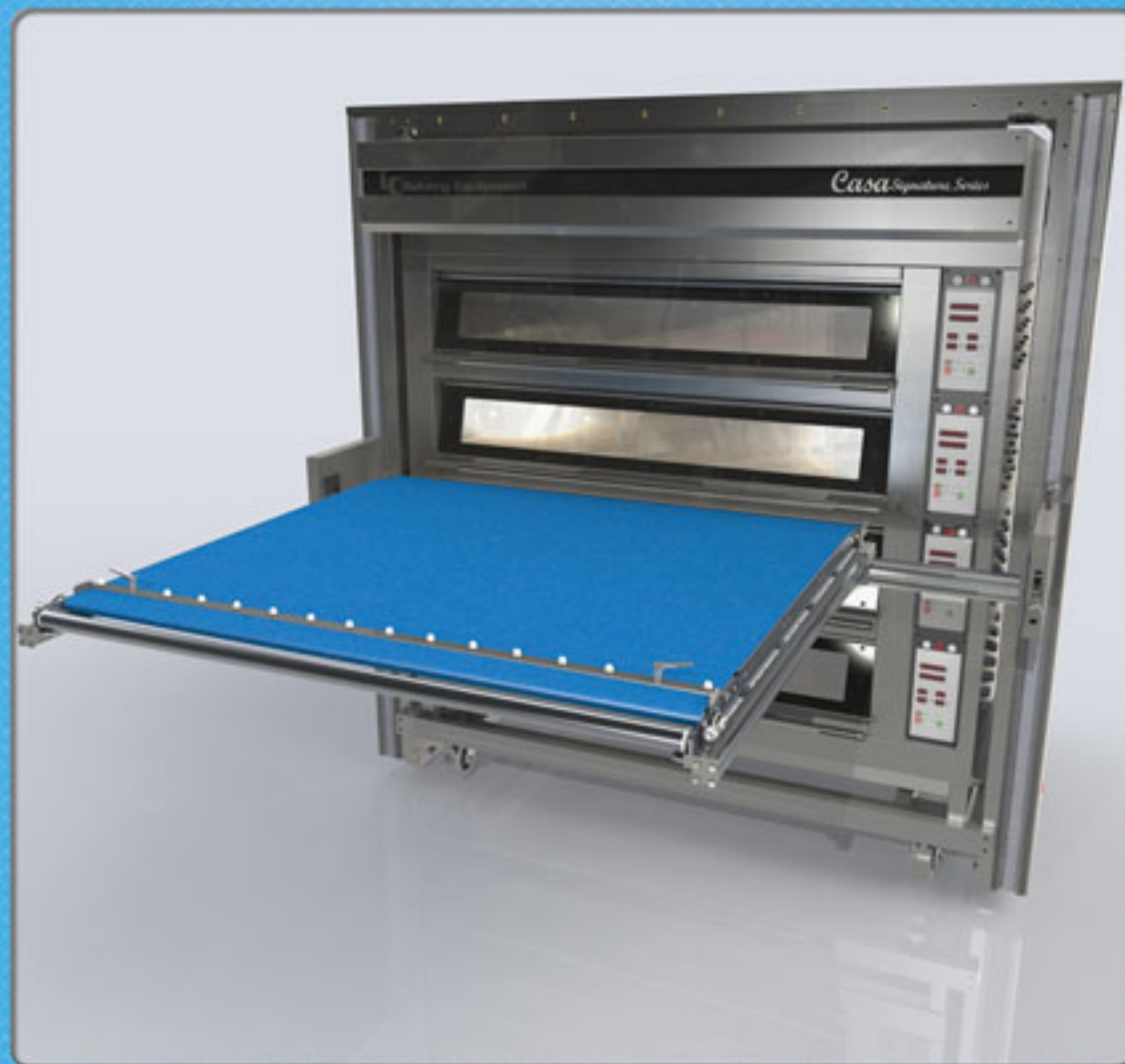


Multiple Configurations Available.
Please contact us to find out what options are available.

LC BAKERY

EQUIPMENT SERVICES INC.

Serving the baking industry for over 30 years, we install, service, maintain and manufacture high quality baking equipment for the food service industry. From tunnel ovens to proofers, racks to revolving ovens, retarders to deck ovens, we have a product to suit your requirements.



AT LC BAKERY

OUR MISSION IS SIMPLE

To provide well-designed equipment, and the tools you need to produce top-quality food products.

We believe you will be pleased with our products and services, and trust that you will contact us for all your bakery equipment requirements.

Contact Us

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DECK OVEN SERIES

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