

# REDDHOTT QL-6

Commercial Gas Deck Oven



## Key Features

- Fast heating with uniform furnace temperature.
- High thermal efficacy for commercial bakery and kitchen production.
- Slab furnace bottom designed for even heating.
- Adjustable temperature range from 20 C to 400 C.
- Underside fire with automatic constant temperature control.

## Technical Specifications

Power Type	Gas
Electrical Supply	220 V, 50 Hz
Temperature Range	20-400 C
Configuration / Capacity	Three-trays, six-layers
Chamber Size	865 x 655 x 225 mm
Tray Size	600 x 400 mm
Net Weight	299 kg
Material	Stainless steel
Overall Dimensions (L x W x H)	1355 x 800 x 1780 mm