COMMERCIAL OVEN

Double Deck Oven with Proofer



SPECIFICATIONS

Model	AS-40Q+10F
Power	200W + 4KW
Connection	220 V / 50Hz
Nett Weight	310 KG
Machine Dimensions	1330 × 940 × 1990 mm

The Texas Bull Double Deck Gas Oven with Proofer (Model: AS-40Q+10F) is a premium solution for commercial bakeries and foodservice operations. Built for performance and durability, it features two spacious baking decks and an integrated proofer, supporting a wide temperature range from 20°C to 400°C. Operating at 220V with a power capacity of 200W + 4KW, this unit ensures consistent results and energy-efficient operation. With dimensions of 1330×940×1990mm, it offers generous capacity without compromising floor space. CE certified and built to Texas Bull's exacting standards of quality.

- HIGH QUALITY / LOW PRICES
- 24 / 7 SUPPORT & SERVICE
- IMMEDIATELY AVAILABLE FROM STOCK
- TECHNICAL DEPARTMENT & WARRANTY
- EXCELLENT CUSTOMER SATISFACTION







