

OVENS

GAS DECK OVENS, 2 - 4 DECKS (220 V SINGLE-PHASE)

FACTORY DIRECT | LANDED IN RAND | 220 V

R34 258 – R62 864

3 options, priced in the table below · Landed and cleared, collected from our Johannesburg warehouse.

Gas-fired deck ovens for bakeries, pizzerias and home industries. They run on LPG or natural gas with only a 220 V single-phase plug for the controls, so they keep baking through load-shedding on a small inverter. 2 to 4 decks, 6 to 16 trays of 40 × 60 cm, up to 400 °C, digital display.

LEAD TIME Confirmed on your quote (sea freight alone is 35-45 days)

SPECIFICATION

WHAT YOU ARE GETTING

Decks / trays	2 decks 6 trays, 3 decks 9 trays, or 4 decks 16 trays (400 × 600 mm)
Temperature	0-400 °C, mechanical control with digital display
Power	220 V single-phase, 0.15-0.4 kW (controls only)
Gas	LPG or natural gas; installation by a registered LPG installer, who issues the Certificate of Conformity
Build	Stainless-steel front, galvalume body
Warranty	12 months from delivery in South Africa, with technical support and spare parts
Options	3 ovens below
GLQ-206G gas deck oven, 2 decks, 6 trays	R34,258
GLQ-309G gas deck oven, 3 decks, 9 trays	R46,372
GLQ-416G gas deck oven, 4 decks, 16 trays	R62,864
Lead time	Confirmed on your quote (sea freight alone is 35-45 days)

Specifications are as supplied by the manufacturer and confirmed at inspection before shipping. Tell us the job and we will confirm this is the right machine for it, or say if it is not.

Spec sheet: Gas deck ovens, 2 - 4 decks (220 V single-phase) · https://www.tryg.co.za/products/deck-ovens

Prices are landed and cleared in South Africa: freight, duty and clearing included. Buy online through Payfast, or pay by EFT into our company account against a written quotation.