

ATLAS

BAKERY OVENS



THREE-DECK BAKERY OVEN

BASIC

Essential Baking. Built to Last.

EVERYTHING YOU NEED. NOTHING YOU DON'T.

A robust three-deck bakery oven designed for professional baking where reliability, simplicity and strong construction matter most.

ATLAS Basic focuses on the essentials: dependable heating, effective steam generation, solid construction and consistent baking performance.

It intentionally avoids some of the advanced features and additional technical functions found in the ATLAS Craft range, making it a practical and cost-effective solution for bakeries, cafes, restaurants and growing businesses.

Professional performance.
Straightforward operation.
Robust construction.





SEE YOUR BAKE

Large viewing windows give you a clear look inside each deck, helping you monitor your bake without opening the door.

**More visibility.
More control.**

FULL-HEIGHT WINDOW

One continuous window shows all three decks at a glance.

INTERIOR LIGHTING

Each deck is lit, so colour and crust are easy to judge.

LESS HEAT LOSS

Fewer door openings means a more stable baking chamber.

THREE DECKS. ONE PLATFORM.

Professional capacity in a compact footprint. Three generously sized decks with stone baking surfaces provide the foundation for consistent, high-quality baking.

Clear visibility. Easy access. Straightforward control — everything bakers need for daily production, without unnecessary complexity.

4 Independent controls make it easy to set and adjust the oven for straightforward, reliable baking performance.

190 mm

DECK HEIGHT

480 × 480 mm

STONE PER DECK

0.69 m²

TOTAL BAKING AREA





04 HEAT & STONE

STONE BASE. STEADY HEAT.

Heating elements run above and below every deck, and a full-size stone base carries the heat evenly across the whole baking surface.

4 CONTROL POINTS

Temperature is set at four points across the oven.

STEAM PODS (OPTIONAL)

Up to three steam pods, one for each deck.

STAINLESS STEEL BODY

Brushed stainless housing built for a working bakery.



— 05 CONTROL

SIMPLE, PRECISE CONTROL

Intuitive dials put the essentials at your fingertips. Independent controls make it easy to set and adjust the oven for straightforward, reliable baking performance.

4

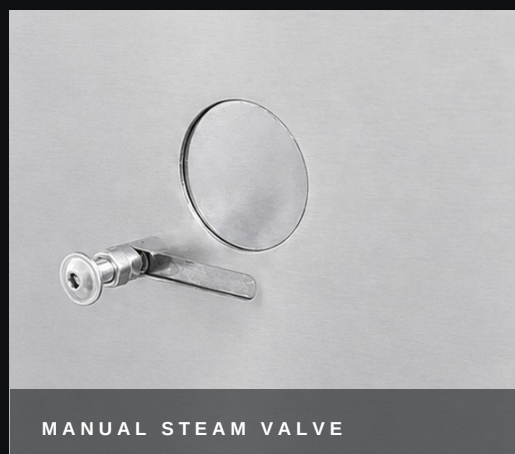
HEAT CONTROLS

4

INDICATORS

3

CHAMBER LIGHTS



MANUAL STEAM VALVE

BUILT FOR DAILY USE

A strong, secure door handle and robust opening mechanism provide smooth access and reliable operation — bake after bake.

**Solid in your hand.
Built for the long run.**

SEALED DOOR GASKET

A full-perimeter gasket keeps heat where it belongs.

110 KG OF BUILD

Heavy-gauge stainless construction that stays square.

SERVICE-FRIENDLY

Straightforward components, easy to clean and maintain.



TECHNICAL DETAILS

ATLAS BASIC

SPECIFICATION	VALUE
Width	600 mm
Depth	700 mm
Depth with door open	1200 mm
Height	1000 mm
Weight	110 kg
Number of decks	3
Baking stone dimensions	480 × 480 mm
Baking area	0.69 m²
Deck height	190 mm
Temperature control points	4
Steam pods (optional)	3
Electrical connection	220 V – 1P
Electrical power	3.35 kW
Average consumption	2.4 kWh



Specifications are subject to change without prior notice.

ATLAS

ESSENTIAL BAKING. BUILT TO LAST.

[ATLASBAKERYTECH.COM](https://atlasbakerytech.com)

RANGE

ATLAS Basic · ATLAS Craft

MODEL

ATLAS Basic — three-deck bakery oven

EDITION

2026 Catalogue