



TITAN-X90i

FRDECK SKU
ASP-1T8-GMA-LOM

3-Deck Hybrid Gas + Electric Commercial Oven System



Professional studio product view — Titan-X90i three-deck commercial oven with independent touchscreen controls and side utility connection.

180,000 BTU/hr	18.0 kW ELECTRIC	3 DECKS	12 SHEET PANS	WI-FI + BLUETOOTH
Product category	Heavy-duty commercial 3-deck hybrid deck/bakery oven		OEM / manufacturer model	Titan-X90i
Overall dimensions	72 W × 52 D × 78 H in		Net weight	1,850 lb (839 kg)
Shipping weight	Approx. 2,100 lb (952 kg)		Capacity	3 decks / 12 full-size 18 × 26 in sheet pans
WHY TITAN-X90i				

High-volume commercial production in a single stainless platform: six 30,000 BTU/hr gas burners, 18.0 kW radiant electric heating, high-mass Cordierite decks, independent deck control, integrated steam, recipe memory, Wi-Fi/Bluetooth connectivity and AI-assisted thermal recovery.

Core product specifications

Specification	Titan-X90i buyer specification
System type	Dual system: gas floor burners + electric top radiant deck elements
Gas fuel	Natural Gas (NG) or Liquid Propane (LP)
Gas burners	6 heavy-duty cast-iron burners; 2 per deck
Gas heat output	180,000 BTU/hr total • 60,000 BTU/hr per deck • 30,000 BTU/hr per burner
Electric heating capacity	18.0 kW total • 6.0 kW per deck
Electrical supply	208–240V / 60Hz / 3PH + smart logic
Specified electrical draw	60A
Electrical connection / plug	Commercial hardwired / rigid-conduit service connection; no factory plug specified in supplied data
Gas connection	3/4 in NPT gas connection
Gas pressure	Site/fuel-specific; verify from controlled factory installation data and final nameplate
Temperature range	100–650°F (38–343°C), independent digital control per deck
Deck chamber size	56 W × 38 D × 9 H in per deck
Cooking area / rack capacity	1.5 in Cordierite stone decks; 4 full-size 18 × 26 in sheet pans per deck; 12 total
Overall size	72 W × 52 D × 78 H in
Net / shipping weight	1,850 lb / approx. 2,100 lb

Construction & smart control

Feature	Specification
Exterior	Heavy-gauge 304 food-grade stainless steel; scratch-resistant brushed finish / anti-abrasion treatment
Doors	Counterbalanced drop-down insulated doors with scratch-resistant tempered dual-pane viewing glass
Controls	10.1 in color industrial touchscreen + AI Dynamic Heat Distribution Controller
Smart technology	AI Baking Assistant, thermal-drop compensation, intelligent load sensing, persistent recipe memory
Recipe memory	Up to 500 multi-stage recipes / profiles
Connectivity	Dual-band Wi-Fi + Bluetooth 5.2 for telemetry, monitoring, diagnostics and supported remote functions
Steam	Integrated high-pressure steam injection per deck
Ignition	Direct spark ignition with automatic safety lockout and flame sensing
Support	6 in heavy-duty stainless legs with adjustable leveling feet or lockable casters depending on configuration

Included / optional accessories

Included / integrated	3 Cordierite stone decks • 3 touchscreen controls • smart/AI controller • integrated steam system • stainless support legs • electrical service enclosure • gas burner/ignition system
Optional / configurable	Lockable casters in place of leveling feet • approved site-specific connection hardware • connectivity/management integration where supported

Installation, site requirements & buyer information

Requirement	Buyer / installer information
Required gas supply	Dedicated commercial NG or LP supply; 3/4 in NPT connection. Regulation, pressure, shutoff, leak testing and fuel configuration must be established by qualified personnel.
Electrical service	Dedicated 208–240V / 60Hz / 3PH supply; specified draw 60A. Final conductor sizing, overcurrent protection, disconnect, grounding/bonding and termination must follow controlled factory documentation and local code.
Electrical connection	Rigid conduit / hardwired commercial service connection; no factory plug is identified in the supplied specification.
Required clearances	Final minimum side, rear, top, service and combustible clearances were not supplied. Use the controlled factory installation drawing/nameplate and local code; do not assume clearance values from this sheet.
Ventilation / hood	Certified commercial exhaust hood required. Hood, make-up air, fire protection, ducting and clearance requirements are site- and code-specific and must be engineered for the installed appliance.
Floor / placement	Level, load-bearing commercial floor suitable for an approximately 1,850 lb appliance plus operating loads; provide access for service and utilities.
Installation personnel	Qualified commercial gas technician and qualified electrician; coordinate with the authority having jurisdiction where required.
Commissioning	Verify utilities, gas leak test, electrical voltage/phase, grounding/bonding, ignition, flame sensing, deck heating, steam, touchscreen, alarms and connectivity before production use.

Operating & performance highlights

Performance	Buyer benefit
Hybrid heat	Gas supplies high-volume ambient heat while electric radiant elements refine top/bottom heat balance.
Three independent decks	Run different products or temperatures simultaneously for flexible production.
12-pan total capacity	Designed for twelve full-size 18 × 26 in sheet pans across three decks.
AI thermal recovery	Uses available sensor and operating data to support configured heat-recovery strategies while respecting safety controls.
Persistent recipes	Store up to 500 multi-stage production profiles for repeatable results and easier staff training.
Connected monitoring	Wi-Fi/Bluetooth capability supports telemetry, diagnostics and supported remote monitoring functions.

Certifications / listings

Manufacturer-supplied specification references: NSF/ANSI 4 (Sanitation), CSA Blue Star (Gas Safety), UL 197 (Electrical Safety).

Certification/listing status must be verified for the exact production unit and configuration before a certification mark is used in sales or installation documentation.

Warranty

Manufacturer warranty: Warranty coverage and duration were not included in the supplied technical specification. Obtain the current written Frdeck warranty applicable to the purchased serial-numbered unit for binding terms.

Model / configuration notes

- Frdeck SKU: ASP-1T8-GMA-LOM.
- OEM/manufacture model: Titan-X90i.
- Supplied serial reference: Titan-X90iMVNC10.
- Gas configuration: NG or LP; fuel conversion must use approved parts and qualified procedures.
- Leg configuration may be adjustable leveling feet or lockable casters depending on ordered configuration.
- Smart functions, software screens, remote functions and accessories may vary with production firmware and ordered configuration.

FRDECK EQUIPMENT SOLUTIONS LLC	Sales: sales@frdeckequipsolutions.com Product: Titan-X90i Oven System SKU: ASP-1T8-GMA-LOM
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SPECIFICATIONS SUBJECT TO CHANGE

Product dimensions, weights, electrical/gas requirements, controls, connectivity, accessories, certifications, software functions and configuration options may change without notice. Verify the final quotation, nameplate, controlled installation documents and written warranty before purchase or installation.