

ELECTRIC FOOD OVEN



Features:

The BH Machinery Electric Gas Food Ovens are designed are suitable for bread and cake baking, as well as meat and other food toasting. They use far infrared rays to heat the oven, the temperature rises evenly and quickly. The food color and taste are very good, all in conformity with hygiene standards. The bottom and the top fire can be controlled and set at will between 20°C ~ 200°C, the ovens will keep the constant temperature automatically. In addition, they have installed super high temperature safe protectors and built-in oven lights especially. So that the baking operation is more convenient and reliable. They are ideal equipment in hotels, restaurants, bakeries and canteens.

Characteristic & Features :-

- Consist with pilot lamp for each deck
- Automatic thermostatic heat control
- Separate adjustment for top, bottom & front heat.
- Electric 60 minutes baking timer with buzzer for each deck
- Solid stainless steel door for each deck
- Steam inlet with distributor for connection to external steam generator.

YXD-1D

- Power Consumption: 220v / 50Hz / 4Kw
- External Dimension: 900 x 560 x 440mm
- Layer / Tray: 1 Layer / 1 Tray
- Weight: 50Kg

YXD-40B

- Power Consumption: 220v / 50Hz / 5.6Kw
- External Dimension: 1210 x 810 x 610mm
- Layer / Tray: 1 Layers / 2 Trays
- Weight: 110Kg

YXD-80B

- Power Consumption: 400v / 50Hz / 11.2Kw
- External Dimension: 1210 x 810 x 1180mm
- Layer / Tray: 2 Layers / 4 Trays
- Weight: 130Kg

YXD-60K

- Power Consumption: 380v / 50Hz / 20.7Kw
- External Dimension: 1350 x 955 x 1635mm
- Layer / Tray: 3 Layers / 6 Trays
- Weight: 310Kg

* Designs and specifications are subject to change for improvement without prior notice