

GAS FOOD OVEN



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

Characteristic & Features :

- Consist with pilot lamp for each desk
- Automatic thermostatic hear 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.

YXY-20

- Power Consumption: 0.5Kg / hr (gas) 220v / 80w
- External Dimension: 1400 x 990 x 725mm
- Layer / Tray: 1 Layers / 2 Trays
- Weight: 150Kg

YXY-40

- Power Consumption: 0.5Kg / hr (gas) 220v /160w
- External Dimension: 1400 x 990 x 1450mm
- Layer / Tray: 2 Layers / 4 Trays
- Weight: 265Kg



YXY-60

- Power Consumption: 220v / 50Hz / 240Kw
- External Dimension: 1400 X 990 x 1830mm
- Layer / Tray: 3 Layers / 6 Trays
- Weight: 365Kg

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