

## **Four à convection à circulation d'air chaud à 4 plateaux Bakesphere BSM-4D**

### **Principales caractéristiques du four à convection électrique à 4 plateaux Bakesphere BSM-4D**

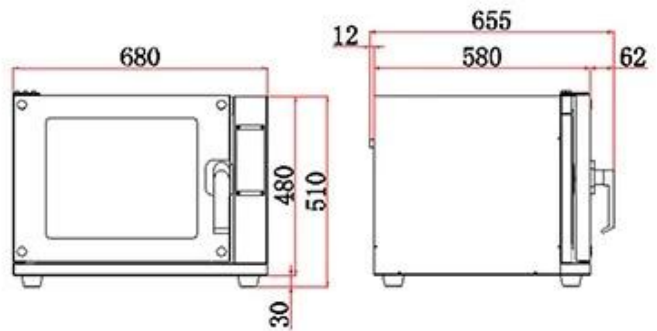
1. Intérieur et extérieur du four tout en acier inoxydable, fonction solide, s taille du centre commercial, faible consommation d'énergie, grand rendement.
2. Contrôle automatique de la température, doubles minuteries pour contrôler le temps de cuisson et pulvériser le temps de vapeur séparément.
3. Conduit réglable pour assurer la convection complète de l'air chaud et vous distribution uniforme dans la chambre, avec lumières.
4. Le moteur peut être automatiquement inversé à temps pour atteindre une cuisson uniforme.

### **Images du produit du four à convection électrique à 4 plateaux Bakesphere BSM-4D**



## Specification

*A Perfect Choice for Preparing Small Baking Project*



Model: BSM-4D

Heating Way: Electric

Power: 4.5KW

Voltage: 220-240V

N.W: 38KG

Material: 1.2mm thick stainless steel shell, inner chamber

1.5mm thick 201 mirror panel stainless steel

Capacity: 4 trays of 315\*435mm (12.4 x 17.13 inch)

## Product Features



### DURABLE STAINLESS STEEL CONSTRUCTION

Both the interior and exterior of the oven are crafted from stainless steel, ensuring robust functionality and longevity.

The oven's design combines compact size with high output, all while maintaining low energy consumption.

### SMALL SIZE

Inside and outside of the oven all in stainless steel, strong function, small size, low energy consumption, large output.

Accommodate 4 oven trays of 315 x 435 mm size





## EFFICIENT HOT AIR CONVECTION

Adjustable duct to ensure the hot air full convection and uniformly distribution in the chamber.

The motor can be automatically reversed on time to reach baking evenly.

Additionally, the oven is fitted with internal lights for better visibility.

## CONTROL PANEL

The convection oven can adjust the temperature of the upper layer and the lower layer, and then the time meter can set the required time to bake bread or meat. The 6 numeric keys below can store 6 kinds of temperature and time respectively, which is more convenient to use.

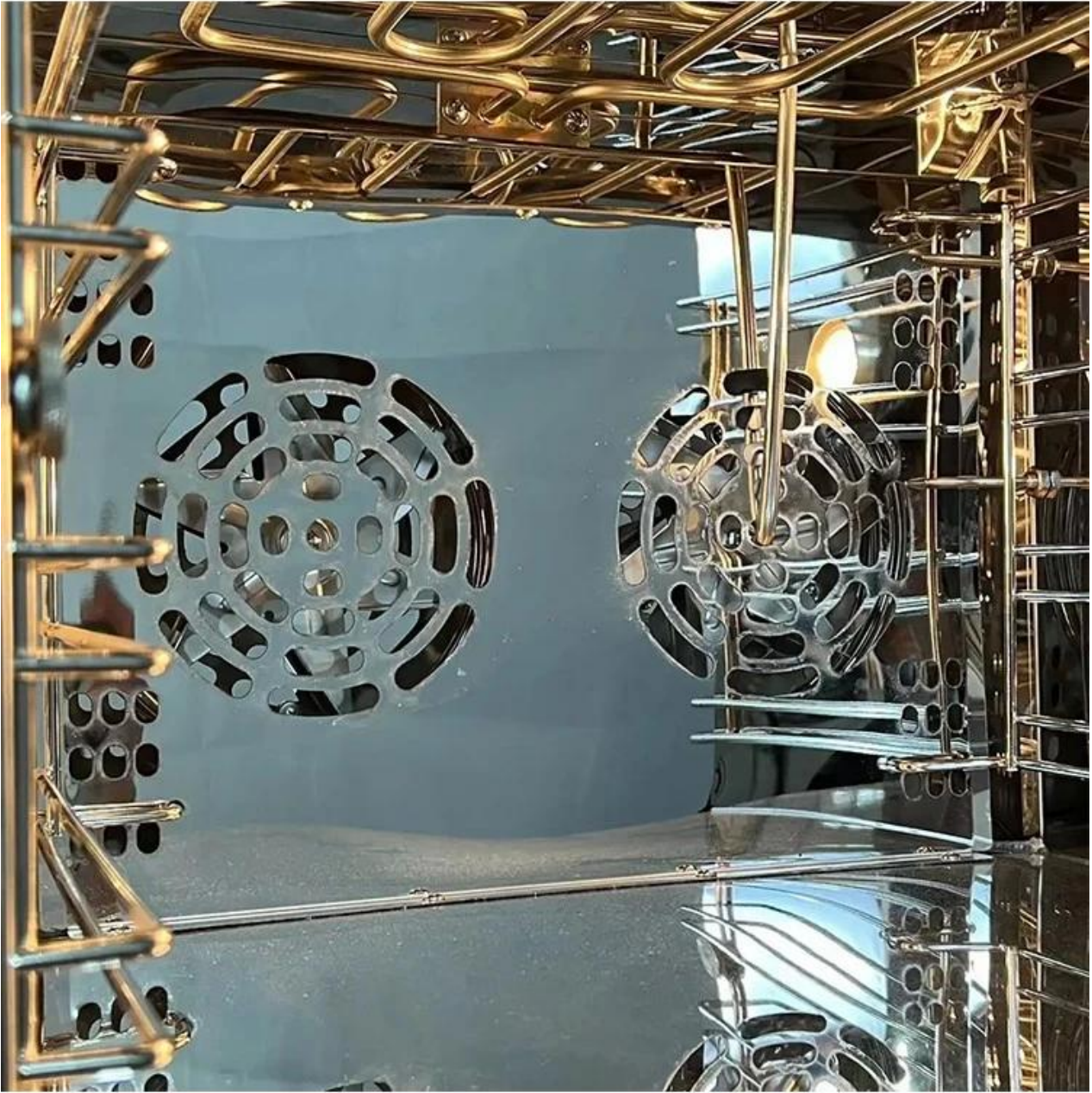


## Details









## Real Shot Pictures







# DIGITAL CONVECTION OVEN

- HEAT GRILL  
8888  
[Power] [Down] [Up]
- HEAT CONVECTION  
8888  
[Power] [Down] [Up]
- TIMER  
8888  
[Power] [Down] [Up]
- BAKING PROGRAM  
1 2 3  
4 5 6  
[ICN] [POWER] [LIGHT]

- Maintenance Instruction
1. The oven should be placed in an even horizontal space with a gap of at least 10cm to the wall or any other objects.
  2. Ensure proper cleaning cycle to be carried out after each baking session.
  3. Do not use sharp object to scratch the oven surface. Soft fibre cleaning cloth will be ideal for general cleaning purpose.
  4. Only use detergents with neutral components. Avoid acidic detergents.
  5. During baking cycle, do not splash water onto the tempered glass door to avoid cracks incident.

DIGITAL CONVECTION OVEN