

Forno a convezione con circolazione d'aria calda a 4 teglie BSM-4D Bakesphere

Caratteristiche principali del Forno Elettrico a Convezione 4 Teglie BSM-4D Bakesphere

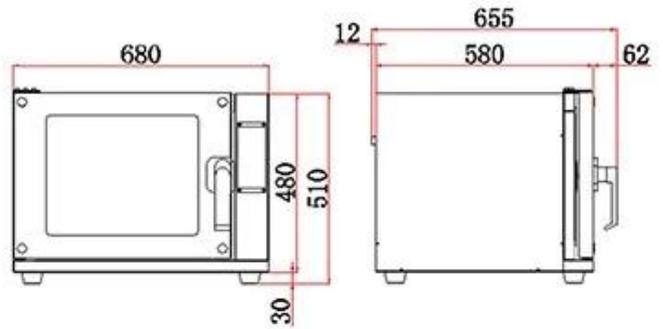
1. Interno ed esterno del forno tutti in acciaio inossidabile, funzione forte, s dimensioni del centro commerciale, basso consumo energetico, grande produzione.
2. Controllo automatico della temperatura, doppi timer per controllare il tempo di cottura e spruzzare il tempo del vapore separatamente.
3. Condotto regolabile per garantire la completa convezione dell'aria calda e u distribuzione uniforme nella camera, con luci.
4. Il motore può essere invertito automaticamente in tempo per raggiungere una cottura uniforme.

Immagini del prodotto del forno elettrico a convezione a 4 teglie 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.

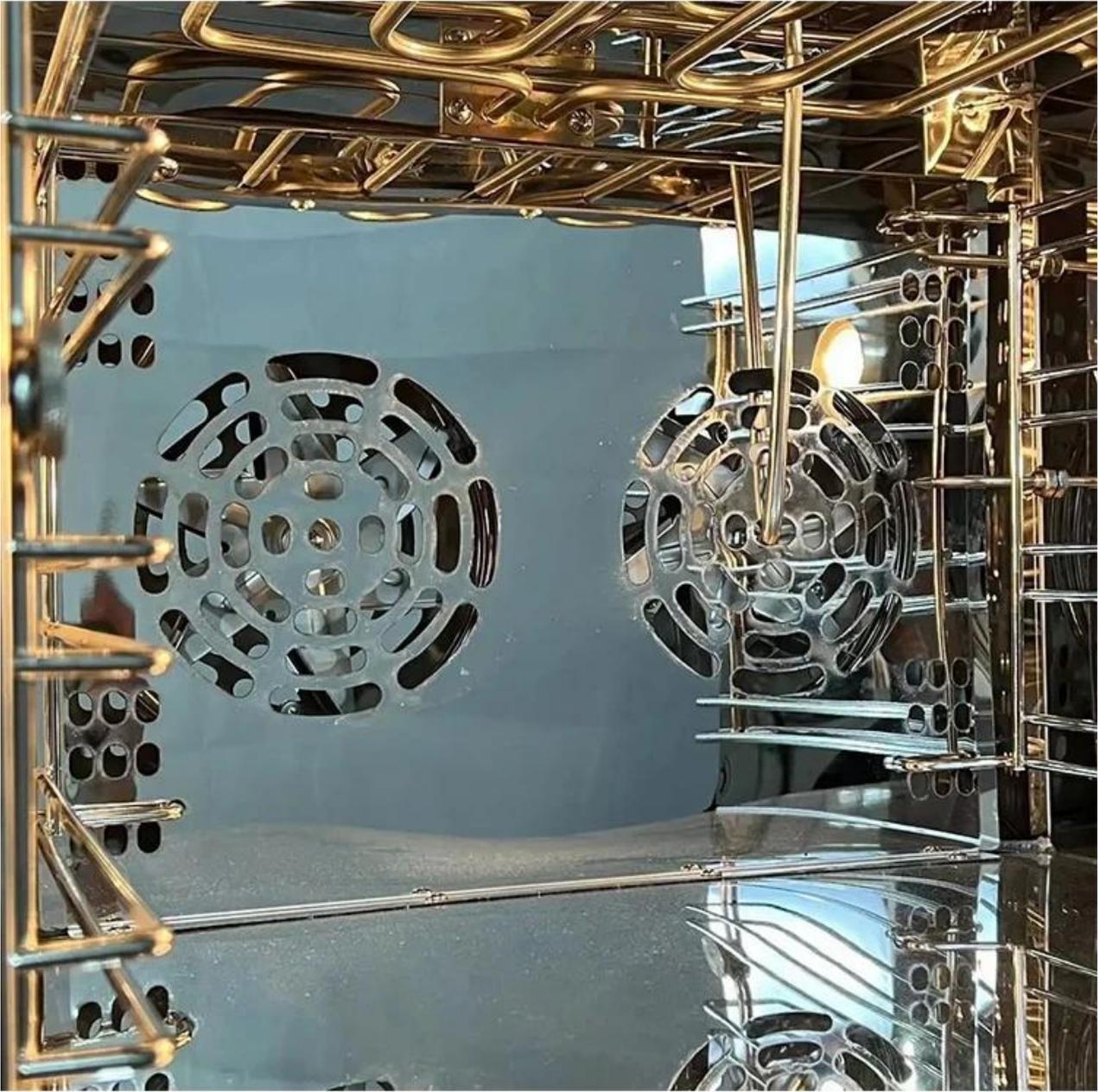


Details









Real Shot Pictures







DIGITAL CONVECTION OVEN

HEAT GRILL
8888

HEAT CONVECTION
8888

TIMER
8888

BAKING PROGRAM

1	2	3
4	5	6

ICM 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 used 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 inside.

DIGITAL CONVECTION OVEN