

BSM-15D Bakesphere Industrial Conveyor Pizza Oven Electric Hot Air Pizza Bakig Track Stove

Pangunahing tampok ng BSM-15D Bakesphere Industrial Conveyor Pizza Oven

1. Micro-computer intelligent control: Kapag naitakda na ang baking temperature at chain speed, awtomatikong ihahatid ng chain ang pagkain para sa baking.
2. Ang chain drive ay maaaring gumana sa parehong pasulong at pabalik na direksyon. Kapag natapos na ang pagkain sa pagluluto, awtomatiko itong madidischarge.
3. Tinitiyak ng de-kalidad na SS304 na hindi kinakalawang na asero na heating pipe ang maaasahang paggamit nang hanggang 30,000 oras. Ang shell ay gawa sa matibay na stainless steel plate na may kapal na 1.2mm hanggang 2.0mm.
4. Ang high-pressure na mainit na hangin ay patuloy na nagpapalipat-lipat at naglalabas sa pizza sa pamamagitan ng upper at lower blast system, na tinitiyak na pantay ang kulay ng pizza kapag lumabas ito sa oven.
5. Simpleng patakbuhan: Sundin ang mga tagubilin sa control panel para madaling mapatakbo ang conveyor pizza oven.
6. Tahimik na disenyo ng operasyon, at ang nababakas na mesh chain ay madaling linisin.

Mga larawan ng produkto ng BSM-15D Bakesphere Industrial Conveyor Pizza Oven



Specification

Hot Air Stove Track for Pizza Baking



Model: BSM-15D

Heating Way: Electric

Power: 10KW

Voltage: 220-240V / 380-415V

Temperature: 65~300°C

N.W: 120KG

Material: high quality 1.0mm thick stainless steel
and 1.0mm aluminized steel

Chain size: 2610x380mm (102.75 x 14.96 inch)

Overall size: 1480x910x450mm (58.27 x 35.83 x 17.72 inch)

Wooden packing size: 1610x1025x610mm



* Parameter information of the same product but different models

Model	Overall Dimension	Wood Packing Size	Chain Size	Inner Cavity Width	Power
BSM-10D	1510x790x450mm	1410x905x610mm	2410x460mm	260mm	7KW
BSM-12D	1400x840x450mm	1365x920x470mm	1920x310mm	310mm	7KW
BSM-15D	1480x910x450mm	1610x1025x610mm	2610x380mm	380mm	10KW
BSM-18D	2010x1015x450mm	1610x1130x610mm	2610x485mm	485mm	10KW

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 shell is made of stainless steel plate with sufficient thickness of 1.2mm~2.0mm.



STAINLESS STEEL MESH CHAIN DRIVE

2160x380mm large baking chain drive. The chain drive speed is adjustable and can be operated in positive and negative way.

When the food is finished baking, it will be discharged automatically.





CONTROL PANEL

Microcomputer intelligent control for the baking temperature and mesh chain drive speed.

HEATING PIPE

High-quality SS304 stainless steel electric heating pipe and use it for 30000 hours at ease.

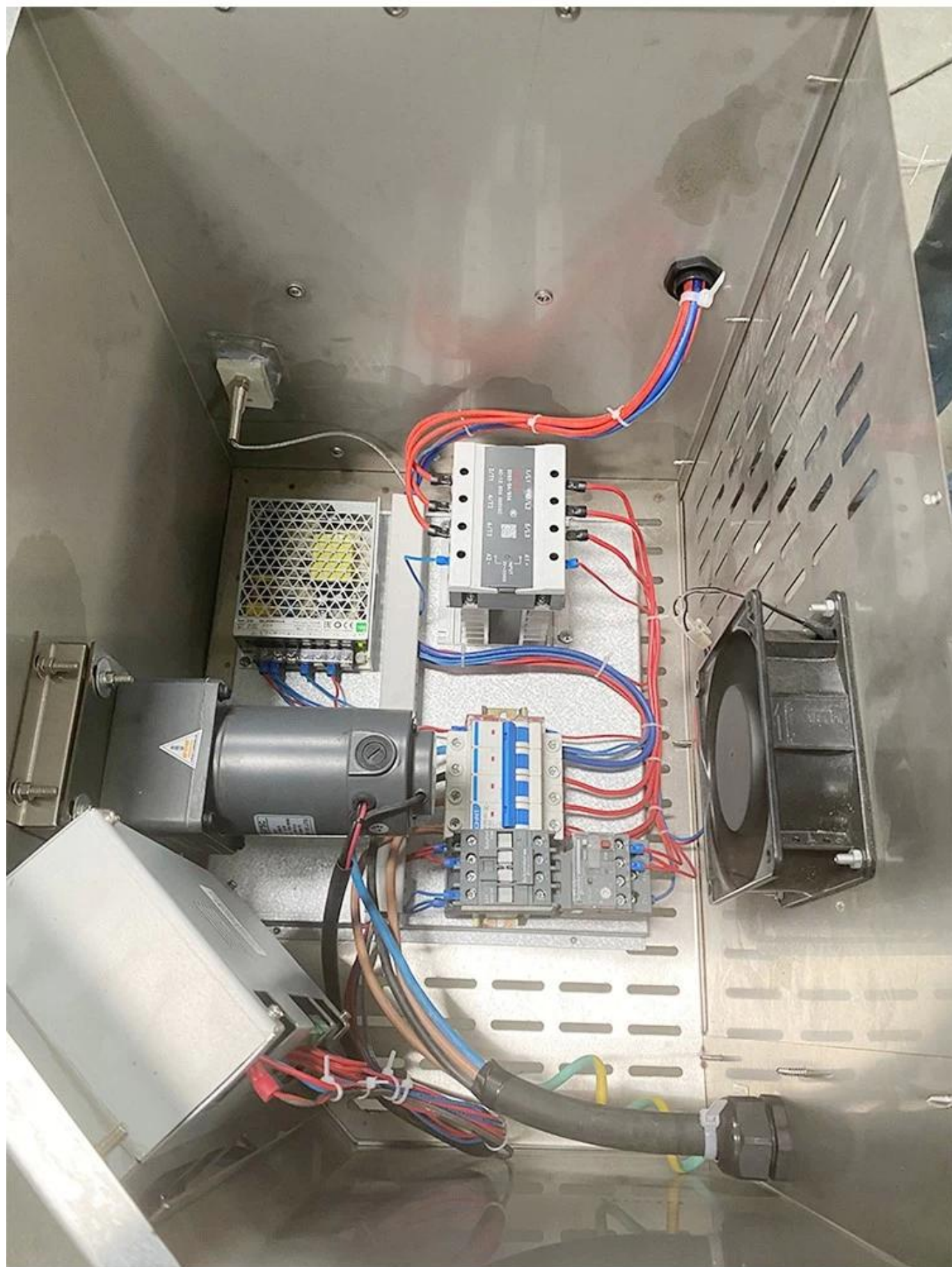


HOT AIR CIRCULATION

The high-pressure hot air is continuously circulated and radiated to the pizza food through the up and down blast system so that the pizza can be evenly colored when it is out of the oven.

Details







Real Shot Pictures





