

BSM-90DH Bakesphere Luxury Electric Oven - 3 Deck para sa 9 na Tray

Mga pangunahing tampok ng BSM-90DH Bakesphere Luxury Electric Oven - 3 Deck para sa 9 na Tray

1. Microcomputer control, tumpak na temperatura control, 16 na uri ng baking product data storage function, na may timed alarm system, lighting function, simple at madaling patakbuhan.
2. Malaking glass door, double-layer insulation, mas intuitive para suriin ang mga baking products, madaling linisin.
3. Gumamit ng espesyal na import na hindi kinakalawang na asero na pampainit, ang normal na buhay ay higit sa isang dekada, ang pangunahing bahagi na na-import mula sa tatak ng Germany Schneider.
4. Mga espesyal na seal ng pinto upang matiyak ang pagkakapareho ng mga produktong inihurnong.
5. Ang bawat deck ay maaaring paghiwalayin, madaling hawakan, hiwalay na kontrol ng upper at lower fire, thickerinsulation, mas makapal na disenyo ng plato sa ibaba, mataas na temperatura paglaban matibay.
6. Maaaring ipasadya ang tuloy-tuloy na steam spray system at imported na lava stone. Hanay ng pagluluto: mga moon cake, cake, tinapay, lahat ng uri ng crispy, Chinese dim sum, western-style na biskwit, atbp).
7. Ang bawat deck ay maaaring paghiwalayin, madaling hawakan, hiwalay na kontrol ng upper at lower sunog mas makapal pagkakabukod, thickerbottom plate disenyo, mataas na temperatura pagtutol matibay.
8. Maaaring ipasadya ang tuloy-tuloy na steam spray system at imported na lava stone.

Mga larawan ng produkto ng BSM-90DH Bakesphere Luxury Electric Oven - 3 Deck para sa 9 na Tray



Specifications
of Different Models of Electric European Intelligent Oven

MODEL	EXT.DIM	CAPACITY	N.W
BSM-20DH	1360X1100X710mm	1 deck 2 trays	190KG
BSM-40DH	1360x1100x1510mm	2 deck 4 trays, with bottom rack	400KG
BSM-60DH	1360x1100x1915mm	3 deck 6 trays	620KG
BSM-90DH	1780x1100x1915mm	3 deck 9 trays	795KG
BSM-120DHT	1910x1235x1915mm	3 deck 12 trays	830KG
BSM-120DH	2200x1100x1915mm	3 deck 12 trays	850KG
BSM-40DHF	1360x1100x1850mm	2 deck 4 trays and 4 trays for proofer	580KG



Specially imported
stainless steel heater

the normal life is more
than a decade

the main parts are
imported from Germany
Schneider brand.

Lighting in the chamber
Conveniently observe
the baking state





Big glass door
double-layer insulation
more intuitive to check
the baking products

easy to clean

Can be customized with
continuous steam spray
system and imported
lava stone.





Each deck can be separated, easy to handle

Separate control of upper and lower fire, thicker insulation, thicker bottom plate design, high temperature resistance durable.

Microcomputer control
accurate temperature control

16 kinds of baking product
data storage function,
with timed alarm system,
lighting function,
simple and easy to operate



