

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

Main features of BSM-15D Bakesphere Industrial Conveyor Pizza Oven

1. Micro-computer intelligent control: Once the baking temperature and chain speed are set, the chain will automatically deliver the food for baking.
2. The chain drive can operate in both forward and reverse directions. When the food is finished baking, it will be automatically discharged.
3. High-quality SS304 stainless steel heating pipes ensure reliable use for up to 30,000 hours. The shell is made of durable stainless steel plates with a thickness of 1.2mm to 2.0mm.
4. High-pressure hot air is continuously circulated and radiated to the pizza through an upper and lower blast system, ensuring the pizza is evenly colored when it comes out of the oven.
5. Simple to operate: Follow the control panel instructions to easily operate the conveyor pizza oven.
6. Quiet operation design, and the detachable mesh chain is easy to clean.

Product images of 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.

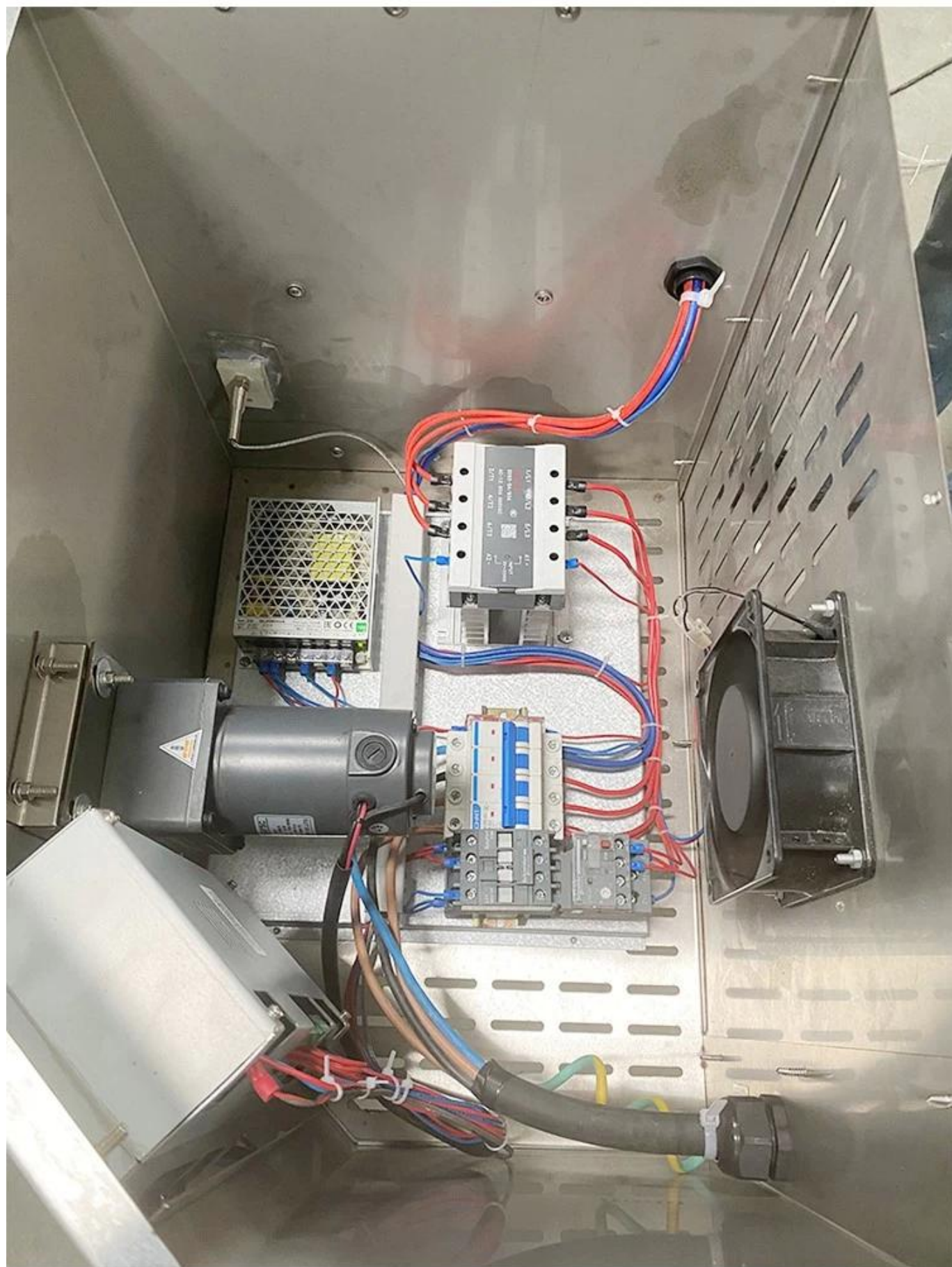


HOT AIR CIRCULATION

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





