

BSM-15D Bakesphere Transportador Industrial Pizza Forno Elétrico Ar Quente Pizza Bakig Pista Fogão

Características gerais do Forno de pizza transportador industrial Bakesphere BSM-15D

1. Controle inteligente de microcomputador: Assim que a temperatura de cozimento e a velocidade da corrente forem definidas, a corrente entregará automaticamente os alimentos para assar.
2. A transmissão por corrente pode operar nas direções de avanço e ré. Quando o alimento terminar de assar, ele será descarregado automaticamente.
3. Tubos de aquecimento de aço inoxidável SS304 de alta qualidade garantem uso confiável por até 30.000 horas. O invólucro é feito de placas de aço inoxidável duráveis com espessura de 1,2 mm a 2,0 mm.
4. O ar quente de alta pressão circula continuamente e é irradiado para a pizza através de um sistema de sopro superior e inferior, garantindo que a pizza tenha uma cor uniforme quando sai do forno.
5. Simples de operar: Siga as instruções do painel de controle para operar facilmente o forno de pizza transportador.
6. Design de operação silenciosa e corrente de malha removível é fácil de limpar.

Imagens do produto do forno de pizza transportador industrial Bakesphere BSM-15D



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.

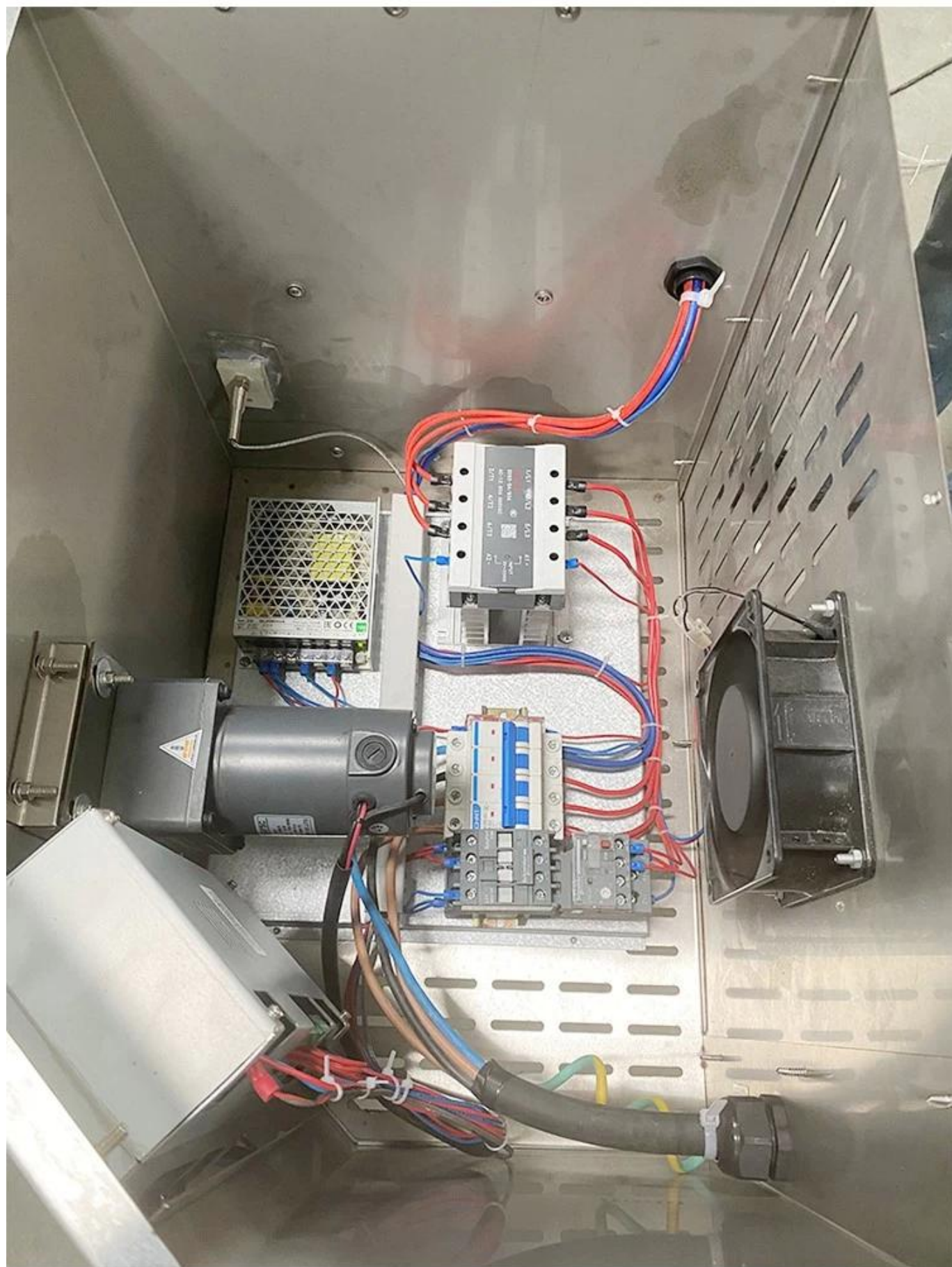


HOT AIR CIRCULATION

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





