BSM-5DHX Мини-роторная конвекционная печь с горячим воздухом Bakesphere

Основные характеристики мини-роторной конвекционной печи BSM-5DHX Bakesphere с горячим воздухом

Возможна легкая настройка.

1. Внутри и снаружи духовки все из нержавеющей стали, мощная функция, небольшой размер, низкое энергопотребление, большая производительность.

2. Автоматический контроль температуры, двойные таймеры для контроля времени выпечки и времени распыления пара отдельно.

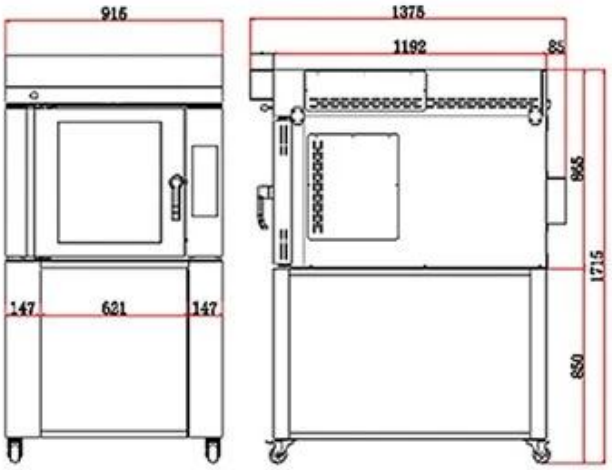
3.Регулируемый воздуховод для обеспечения полной конвекции и равномерного распределения горячего воздуха в камере, с подсветкой.

4. Двигатель может автоматически реверсироваться вовремя, чтобы достичь выпечки накануне.

5. Изготовлен из нержавеющей стали 201 толщиной 1,2 мм для внешней оболочки и нержавеющей стали зеркальной панели 201 толщиной 1,5 мм для внутренней полости.

Изображения продукта: мини-роторная конвекционная печь BSM-5DHX Bakesphere с горячим воздухом

Specification



Model: BSM-5DHX

Heating Way: Electric

Power: 9KW

Voltage: 105-110V / 220-240V / 380-415V

N.W: 230KG

Material: 1.2mm thick stainless steel shell, inner chamber
1.5mm thick 201 mirror panel stainless steel

Capacity: 5 trays of 400*600mm (15.75 x 23.6 inch)

* Other applicable baking tray sizes
460*720mm Maximum (18 x 28.3 inch)
460*660mm (18 x 26 inch)
450*650mm (17.7 x 25.6 inch)

Overall Description

Construction

1. Full stainless steel
2. Glass window door
3. Mounted on stainless steel stock rack
4. EXT.DIM L*W*H 30*54*67.5 inch (915x1375x1715mm)

Oven Features

1. Rotating baking rack design
2. 5 decks(3.5 inch space distance)
3. Applicable tray size: 15.75*23.6 inch /18*28.3 inch / 18*26 inch / 17.7*25.6 inch
   (400*600mm/460*720mm/460*660mm/450*650mm)
4. Motor: 1/2 HP (0.37KW)
5. Motor can automatically turns reversed direction

Controls

1. Baking temperature range: 150°F-570°F (6°C-300°C)
2. 12 minutes to reach 392°F (200°C)
3. 20 application menus, including 10 menus can be set up in 5 sections.
4. Separate control for baking timer and steaming timer
5. 380v/220v/110V, 50/60HZ, 9KW/13.5A cord

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.

HIGH-QUALITY MATERIALS

The outer shell is constructed from 1.2mm thick 201 stainless steel, while the inner cavity features a 1.5mm thick 201 mirror panel stainless steel. This combination offers both durability and a sleek, reflective interior for optimal performance.

EFFICIENT HOT AIR CONVECTION

Equipped with rotary heating fan hot air circulation system, the oven ensures full convection of hot air and uniform heat distribution throughout the chamber.

Additionally, the oven is fitted with internal lights for better visibility.

PRECISE AUTOMATIC CONTROLS

The oven features an automatic temperature control system.
It includes double timers that separately manage the baking time and steam spray duration, providing precise control over the baking process

AUTOMATIC MOTOR REVERSAL

The motor is designed to reverse direction automatically at set intervals.
This function ensures even baking and consistent results across all batches.

Details

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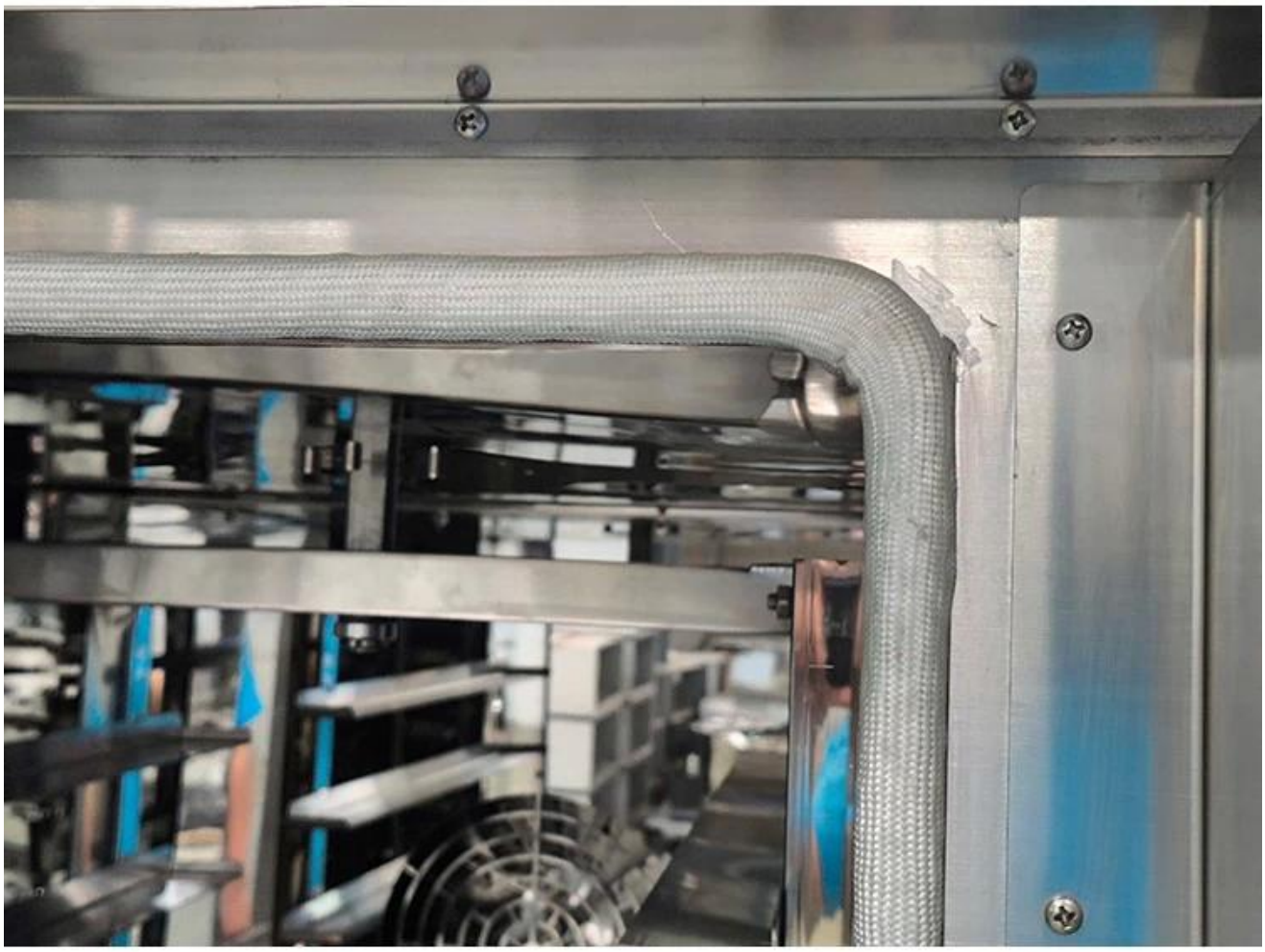

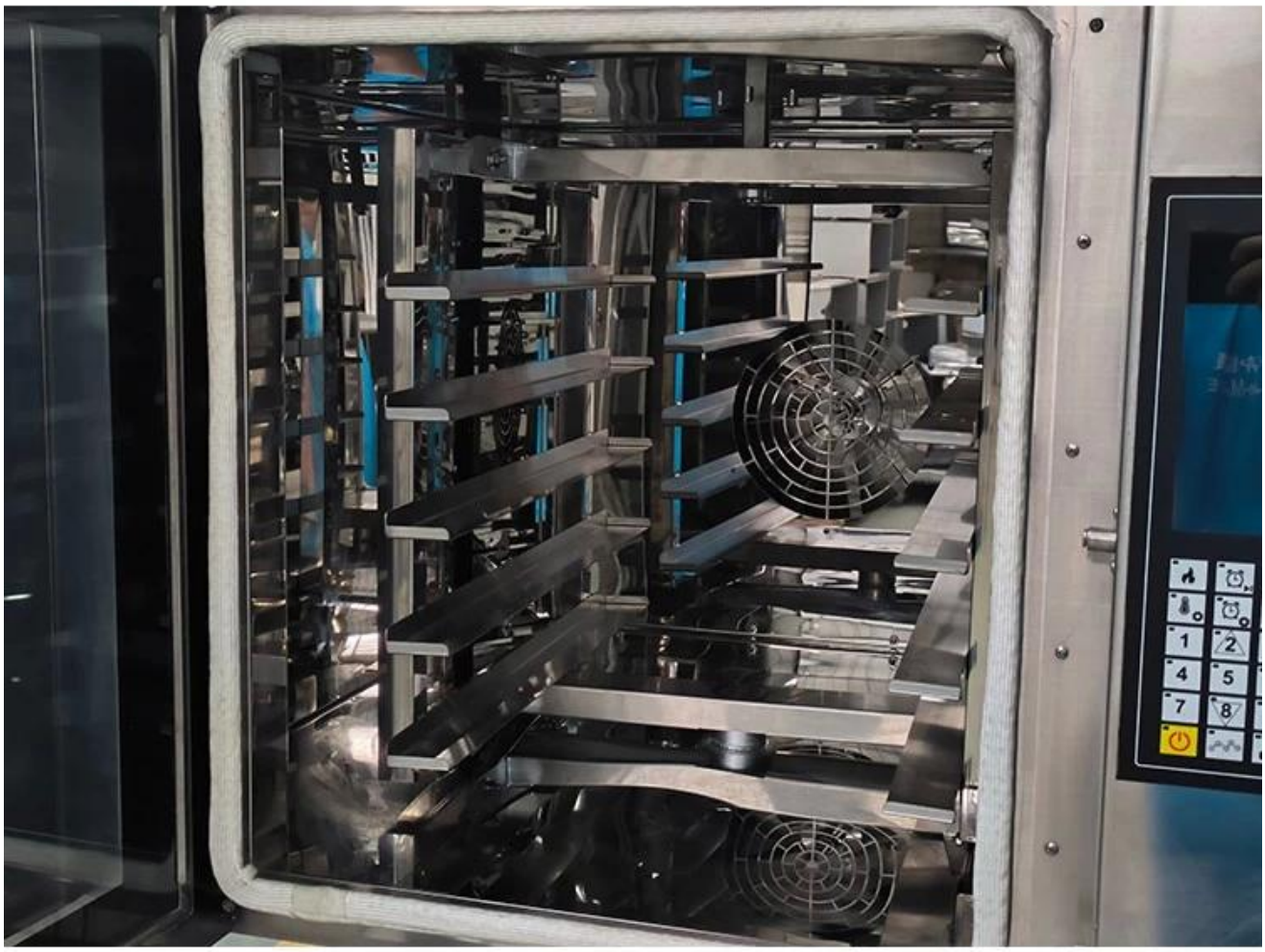
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Real Shot Pictures

Bakesphere

Bakesphere