

The BH Machinery Electric Gas Food Ovens are designed are suitable for bread and cake baking, as well as meat and the other food toasting. They use the far infrared rays to heat the oven, the temperature rises evenly and quickly. The food color and taste are very good, all in conformity with hygiene standard. The bottom and the top fire can be controlled and set at will between 20°C ~ 200°C, the ovens will keep the constant temperature automatically. In addition, they were installed the super high temperature safe protectors and the built-in oven lights especially. So that the baking operation is more convenient and reliable. They are ideal equipment in hotel, restaurants, bakeries and canteens.



Characteristic & Features :-

- Consist with pilot lamp for each desk
- Automatic thermostatic heat control
- Separate adjustment for top, bottom & front heat.
- Electric 60 minutes baking timer with buzzer for each deck
- Solid stainless steel door for each deck
- Steam inlet with distributor for connection to external steam generator.

Specification :-

Model	Power Consumption	External Dimension	Layer / Tray	Weight
YXD-1D	220v / 50Hz / 4Kw	900 x 560 x 440mm	1 Layer / 1 Tray	50Kg
YXD-40B	220v / 50Hz / 5.6Kw	1210 x 810 x 610mm	1 Layers / 2 Trays	110Kg
YXD-80B	400v / 50Hz / 11.2Kw	1210 x 810 x 1180mm	2 Layers / 4 Trays	130Kg
YXD-60K	380v / 50Hz / 20.7Kw	1350 x 955 x 1635mm	3 Layers / 6 Trays	310Kg

* Designs and specifications are subject to change for improvement without prior notice.

BAN HING HOLDING SDN BHD

No. 13-3, Jalan Raja Laut, 50350 Kuala Lumpur, Malaysia.

Tel: 603-4048 1000 / 4042 5970

Fax: 603-4050 8000

Website: www.banhing.com

Email: enquiry@banhing.com