

Gas Food Oven

The Machinery Electric Gas Food Ovens are designed are suitable for bread and cake baking, as well as meat and 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 standards. 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 are installed with super high temperature safe protectors and built-in oven lights especially. So that the baking operation is more convenient and reliable. They are ideal equipment in hotels, 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
YXY-20	0.5Kg / hr (gas) 220v / 80w	1400 x 990 x 725mm	1 Layers / 2 Trays	150Kg
YXY-40	0.5Kg / hr (gas) 220v / 160w	1400 x 990 x 1450mm	2 Layers / 4 Trays	265Kg
YXY-60	220v / 50Hz / 240Kw	1400 X 990 x 1830mm	3 Layers / 6 Trays	365Kg

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

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