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Технические характеристики на вращающиеся печи, электрические, газовые YKZ, YKG, YZD компании **CNIX**



Brand Name : 5 Trays convection oven (electric)

Product Model : YKZ-5D

Temperature can be arbitrarily controlled within the range of 50 ~ 300 °C, convenient and simple operation, stable performance.

Product description

This product is suitable for commercial baking bread, pastry, baked with uniform, high thermal efficiency, good thermal insulation performance, small size, simple operation, and other fine features.

Features:

- 1, The machine appearance body made of stainless steel, material quality.
- 2, Using far infrared metal heating tube heating, hot air circulation, heating speed, so that the heating surface temperature uniformity baked foods more comprehensive.
- 3, Low energy consumption, energy saving.
- 4, Overheat protection device in the all-pole automatic over temperature can disconnect the power, safety and reliability.
- 5, Temperature can be arbitrarily controlled within the range of 50 ~ 300 °C, convenient and simple operation, stable performance.
- 6, The furnace is equipped with a steam humidification device, so that the best results grilled food.
- 7, Mining large glass structure, intuitive and strong, beautiful and durable.

Technical parameters:

Name : 5 trays convection oven (electric)

Model: YKZ-5D

Product : 20kg/h

Voltage : ~ 3N380V /50Hz

Power : 9kw

Control; temperature range : room50~300°C

Size : 900x1170x1470mm

Trays size : 400 x600mm

Weight : 130kg



Brand Name : 12 Trays convection oven electric

Product Model : YKZ-12

Double glass doors, intuitive and strong, built-in fluorescent lamps, can be observed throughout the baking process.

Product description

The electric convection oven can be used to bake a variety of breads, cakes, poultry, pasta and a variety of pastries. Widely used in food plants, bakeries, offices, units, army canteens, but also for individual food-processing, cake room, foods for West Bakery.

Features:

- 1, The oven is heated beyond the infrared metal heating tube for energy, heating speed, temperature uniformity.
- 2, The use of forced hot air circulation blower heat, greatly improving the heat transfer efficiency, shorten the heating time, thereby saving more energy.
- 3, Set the air flow at the exit of hot air conditioning and humidification device so baked foods taste better, more suitable temperature.
- 4, The machine appearance body made of stainless steel, material quality.
- 5, The number of explicit microcomputer program control panel with precise intelligence control.
- 6, The over-temperature protection device when the whole class can automatically disconnect the power supply, safe and reliable.
- 7, Double glass doors, intuitive and strong, built-in fluorescent lamps, can be observed throughout the baking process.
- 8, The use of high temperature insulation layer superfine cotton, has a good insulation effect.

Technical parameters:

Name: 12 trays convection oven

Model : YKZ-12

Product : 45kg/h

Voltage : ~ 3N380V /50Hz

Power : 19.8kw

Control temperature range : 50~300°C

Size : 1000x1530x1845mm

Trays size : 400 x600mm

Trays quantity : 12盘

weight : 300kg



Brand Name : 12 Trays convection oven gas oven

Product Model : rot_12

The use of forced hot air circulation blower heat, greatly improving the heat transfer efficiency, shorten the heating time, thereby saving more energy.

Product description

The electric convection oven can be used to bake a variety of breads, cakes, poultry, pasta and a variety of pastries. Widely used in food plants, bakeries, offices, units, army canteens, but also for individual food-processing, cake room, foods for West Bakery.

Features:

- 1, The oven is heated beyond the infrared metal heating tube for energy, heating speed, temperature uniformity.
- 2, The use of forced hot air circulation blower heat, greatly improving the heat transfer efficiency, shorten the heating time, thereby saving more energy.
- 3, Set the air flow at the exit of hot air conditioning and humidification device so baked foods taste better, more suitable temperature.
- 4, The machine appearance body made of stainless steel, material quality.
- 5, The number of explicit microcomputer program control panel with precise intelligence control.
- 6, The over-temperature protection device when the whole class can automatically disconnect the power supply, safe and reliable.
- 7, Double glass doors, intuitive and strong, built-in fluorescent lamps, can be observed throughout the baking process.
- 8, The use of high temperature insulation layer superfine cotton, has a good insulation effect.

Technical parameters:

Name: 12 trays convection oven

Model : YKG-12

Fuel:LPG

Product : 45kg/h

Voltage : ~ 3N380V /50Hz

Power : 19.8kw

Control temperature range : 50~300°C

Size : 1000x1530x1845mm

Trays size : 400 x600mm

Trays quantity : 12 trays

weight : 300kg



Brand Name : 16 Trays rotary oven diesel oil

Product Model : YKZ-16AD

Stainless steel heating tubes, ensuring the use of quality but also save energy, maximize the use of cost savings.

Product description

YKZ-16AD diesel oil rotary oven can be used to bake all kinds of bread (toast bread, French bread, and hamburger), cake, moon cake, biscuits and baked poultry and other meat products. Widely used in food factories, supermarkets, bakeries, offices, canteens, and many other places, also applies to individuals as well as food processing, cake room, West Bakery baking and other food establishments.

The oven is majored with electric energy. All use of mosaic structure. Facade, grilled indoor lamps made of stainless steel materials, stainless steel grill activity desktops, removable, aspects of transport, the use of bottom bearing rotation, forced hot air circulation blower-type heating, greatly improving the heat transfer efficiency, shortening the heating time so more energy saving, the use of hot air rotary plus trolley rotation, and therefore absolutely uniform heating, baked goods without color.

To make grilled food taste better, more suitable temperature, air volume is set at the exit of hot air conditioning and humidification device is particularly suitable for baking pie more stringent requirements, such as the color of the cake, the majority of users from at home and abroad.

Features:

- 1 Using the vehicle out of mode of operation, each time baking 16trays, easy to operate, saving time and effort.
- 2 Stainless steel heating tubes, ensuring the use of quality but also save energy, maximize the use of cost savings.
- 3 Using extra-thick insulation material health, reduce energy consumption and make energy minimum.
- 4 Uniformity: strong wind convection, penetrating better, more uniform.
- 5 Durability: separation of control instrumentation and furnace insulation, less failure and more durable.

Technical parameters:

Name : 16 trays rotary oven diesel oil

Model : YKZ-16AD

Voltage : 3N 380V/50Hz

Control temperature range : room~300°C

Trolleys : 16layer×1=16trays

trays size : 400×600mm

Fuel : diesel oil

size : 1700×1150×2000mm



Brand Name : 16 Trays rotary oven gas oven

Product Model : YKG-16AD

Using the vehicle out of mode of operation, each time baking 16trays, easy to operate, saving time and effort.

Product description

YKG-16AD electric rotary oven can be used to bake all kinds of bread (toast bread, French bread, and hamburger), cake, moon cake, biscuits and baked poultry and other meat products. Widely used in food factories, supermarkets, bakeries, offices, canteens, and many other places, also applies to individuals as well as food processing, cake room, West Bakery baking and other food establishments.

The oven is majored with electric energy. All use of mosaic structure. Facade, grilled indoor lamps made of stainless steel materials, stainless steel grill activity desktops, removable, aspects of transport, the use of bottom bearing rotation, forced hot air circulation blower-type heating, greatly improving the heat transfer efficiency, shortening the heating time so more energy saving, the use of hot air rotary plus trolley rotation, and therefore absolutely uniform heating, baked goods without color.

To make grilled food taste better, more suitable temperature, air volume is set at the exit of hot air conditioning and humidification device is particularly suitable for baking pie more stringent requirements, such as the color of the cake, the majority of users from at home and abroad.

Features:

- 1 Using the vehicle out of mode of operation, each time baking 16trays, easy to operate, saving time and effort.
- 2 Stainless steel heating tubes, ensuring the use of quality but also save energy, maximize the use of cost savings.
- 3 Using extra-thick insulation material health, reduce energy consumption and make energy minimum.
- 4 Uniformity: strong wind convection, penetrating better, more uniform.
- 5 Durability: separation of control instrumentation and furnace insulation, less failure and more durable.

Technical parameters:

Name : 16 trays rotary oven gas oven
Model : YKG-16AD
Voltage : 3N 380V/50Hz
Control temperature range : room~300°C
Trolleys : 16layer×1=16trays
trays size : 400×600mm
Fuel : LPG
size : 1700×1150×2000mm



Brand Name : 16 Trays rotary oven (electric)

Product Model : YZD-16AD

Durability: separation of control instrumentation and furnace insulation, less failure and more durable.

Product description

YZD-16AD electric rotary oven can be used to bake all kinds of bread (toast bread, French bread, and hamburger), cake, moon cake, biscuits and baked poultry and other meat products. Widely used in food factories, supermarkets, bakeries, offices, canteens, and many other places, also applies to individuals as well as food processing, cake room, West Bakery baking and other food establishments.

The oven is majored with electric energy. All use of mosaic structure. Facade, grilled indoor lamps made of stainless steel materials, stainless steel grill activity desktops, removable, aspects of transport, the use of bottom bearing rotation, forced hot air circulation blower-type heating, greatly improving the heat transfer efficiency, shortening the heating time so more energy saving, the use of hot air rotary plus trolley rotation, and therefore absolutely uniform heating, baked goods without color.

To make grilled food taste better, more suitable temperature, air volume is set at the exit of hot air conditioning and humidification device is particularly suitable for baking pie more stringent requirements, such as the color of the cake, the majority of users from at home and abroad.

Features:

- 1 Using the vehicle out of mode of operation, each time baking 16trays, easy to operate, saving time and effort.
- 2 Stainless steel heating tubes, ensuring the use of quality but also save energy, maximize the use of cost savings.
- 3 Using extra-thick insulation material health, reduce energy consumption and make energy minimum.
- 4 Uniformity: strong wind convection, penetrating better, more uniform.
- 5 Durability: separation of control instrumentation and furnace insulation, less failure and more durable.

Technical parameters:

Name : 16trays rotary oven (electric)

Model : YZD-16AD

Voltage : 3N 380V/50Hz

Power : 35kw/h

Control temperature range : room~300°C

layers : 16layer×1=16layer

trays size : 400×600mm

Fuel : electric

size : 1700×1150×2000mm



Brand Name : 32 Trays rotary oven diesel oil

Product Model : YKZ-100/100AD

With stainless steel tube, ensuring the use of quality but also save energy, maximize the use of cost savings.

Product description

32 (trays) rotary oven have three fuel types , electric diesel oil and gas ,trolley hanged at top or rotated at bottom . They can be used to bake all kinds of bread (toast bread, French bread , hamburger) , cake, moon cake , biscuits and baked poultry and other meat products . Widely used in food factories , supermarkets , bakeries , offices , canteens , and many other places, also applies to individuals as well as food processing, bakery and other food cake baking room West places.

The oven with electric, diesel oil , gas heating energy . The overall use of assembled structure . Facade, grilled indoor lamps made of stainless steel materials, stainless steel grill activity desktops , removable , easy to transport , the use of rotary or bottom bearing swivel hook , forced hot air circulation blower-type heating , greatly improving the heat transfer efficiency, reduced heating time to make more energy conservation , the use of hot air rotary plus trolley rotation , so absolutely uniform heating , baked goods without color.

To make grilled food taste better, more suitable temperature, air volume is set at the exit of hot air conditioning and humidification devices, especially for baking pie and other more stringent requirements on the color of the cake, the majority of users from at home and abroad are like.

Features:

- 1, Using the vehicle out of the mode of operation, each time can bake 32 trays, easy to operate, saving time and effort.
- 2, With stainless steel tube, ensuring the use of quality but also save energy, maximize the use of cost savings.
- 3, Intelligent control, machine temperature, time and rotation systems, combustion systems using coherent intelligent control, make operation easier.
- 4, High-density insulation superfine cotton material with good insulation properties. With tight sealing, to minimize heat loss, a good insulation effect.
- 5, Inching system can generate sufficient steam at any time according to process requirements, to meet bakers food quality requirements.
- 6 Uniformity: strong wind convection, penetrating well, more uniform.
- 7 Durability: control instruments and separate furnace, insulation, less failure and more durable.

Technical parameters:

Name : 32 trays rotary oven (diesel oil)
 Model : YKZ-100/100AD
 Voltage : ~3N 380V/50Hz
 Bunner power : 6万大卡
 Fuel capacity : 2.5-3kg/h
 Control temperature range : room-300°C
 Fuel : diesel oil
 Trolleys : 32trays×1=32trays
 Tray size : 400×600mm
 size : 1900x1800x2300mm
 Weight : 1300/1350kg



Brand Name : 32 trays rotary oven electric

Product Model : YZD-100/100AD

With stainless steel tube, ensuring the use of quality but also save energy, maximize the use of cost savings.

Product description

32 hot air rotary oven of electric type , fuel type , and gas-fired three categories, there are two ways to hook and bottom of the rotation , can be used to bake all kinds of bread (toast bread, French bread , hamburger) , cake, moon cake , biscuits and baked poultry and other meat products . Widely used in food factories , supermarkets , bakeries , offices , canteens , and many other places, also applies to individuals as well as food processing, bakery and other food cake baking room West places.

The oven with electric , fuel, gas heating energy . The overall use of assembled structure . Facade, grilled indoor lamps made of stainless steel materials, stainless steel grill activity desktops , removable , easy to transport , the use of rotary or bottom bearing swivel hook , forced hot air circulation blower-type heating , greatly improving the heat transfer efficiency, reduced heating time to make more energy conservation , the use of hot air rotary plus trolley rotation , so absolutely uniform heating , baked goods without color. To make grilled food taste better , more suitable temperature , air volume is set at the exit of hot air conditioning and humidification devices , especially for baking pie and other more stringent requirements on the color of the cake , the majority of users at home and abroad are welcome.

Features:

- 1, Using the vehicle out of the mode of operation, each time can bake 32 trays, easy to operate, saving time and effort.
- 2, With stainless steel tube, ensuring the use of quality but also save energy, maximize the use of cost savings.
- 3, Intelligent control, machine temperature, time and rotation systems, combustion systems using coherent intelligent control, make operation easier.
- 4, High-density insulation superfine cotton material with good insulation properties. With tight sealing, to minimize heat loss, a good insulation effect.
- 5, Inching system can generate sufficient steam at any time according to process requirements, to meet bakers food quality requirements.
- 6 Uniformity: strong wind convection, penetrating well, more uniform.
- 7 Durability: control instruments and separate furnace, insulation, less failure and more durable.

Technical parameters:

Name : 16 layers 32 trays rotary oven
model : YZD-100/100AD
voltage : ~3N 380V/50Hz
power : 48kw
control temperature range : room-300°C
fuel : electric
trollys : 32trays×1=32trays
trays size : 400×600mm
size : 1900x1800x2300mm
weight : 1300/1350kg



Brand Name : 32 Trays rotary oven gas

Product Model : YKG-100/100AD

Intelligent control, machine temperature, time and rotation systems, combustion systems using coherent intelligent control, make operation easier.

Product description

32 (trays) rotary oven have three fuel types , electric diesel oil and gas ,trolley hanged at top or rotated at bottom . They can be used to bake all kinds of bread (toast bread, French bread , hamburger) , cake, moon cake , biscuits and baked poultry and other meat products . Widely used in food factories , supermarkets , bakeries , offices , canteens , and many other places, also applies to individuals as well as food processing, bakery and other food cake baking room West places .

The oven with electric, diesel oil , gas heating energy . The overall use of assembled structure . Facade, grilled indoor lamps made of stainless steel materials, stainless steel grill activity desktops , removable , easy to transport , the use of rotary or bottom bearing swivel hook , forced hot air circulation blower-type heating , greatly improving the heat transfer efficiency, reduced heating time to make more energy conservation, the use of hot air rotary plus trolley rotation , so absolutely uniform heating , baked goods without color.

To make grilled food taste better, more suitable temperature, air volume is set at the exit of hot air conditioning and humidification devices, especially for baking pie and other more stringent requirements on the color of the cake, the majority of users from at home and abroad are like ..

Features:

- 1, Using the vehicle out of the mode of operation, each time can bake 32 trays, easy to operate, saving time and effort.
- 2, With stainless steel tube, ensuring the use of quality but also save energy, maximize the use of cost savings.
- 3, Intelligent control, machine temperature, time and rotation systems, combustion systems using coherent intelligent control, make operation easier.
- 4, High-density insulation superfine cotton material with good insulation properties. With tight sealing, to minimize heat loss, a good insulation effect.
- 5, Inching system can generate sufficient steam at any time according to process requirements, to meet bakers food quality requirements.
- 6 Uniformity: strong wind convection, penetrating well, more uniform.
- 7 Durability: control instruments and separate furnace, insulation, less failure and more durable.

Technical parameters:

Name : 32trays rotary oven
 Model : YKG-100/100AD
 Voltage : ~3N 380V/50Hz
 Bunner power : 60000kcal
 Gas consumption : 1.2-2.2m³/h
 Control temperature range : room-300°C
 Fuel : LPG and nature gas
 Trolleys : 32trays×1=32 trays
 Trays size : 400×600mm
 size : 1900x1800x2300mm
 weight : 1300/1350kg



Brand Name : 64 Trays rotary oven (diesel oil)

Product Model : YKZ-200

High-density insulation superfine cotton material with good insulation properties. With tight sealing, to minimize heat loss, a good insulation effect.

Product description

YKZ-200 with a fixed structure, (demolished structure can also be used) machine made of stainless steel plates. Facade, grilled plate thickness 1.0mm stainless steel .interior lamps. Activities grill (optional removable), easy to transport, the use of bottom bearing rotation, forced hot air circulation blower-type heating, greatly improving the heat transfer efficiency, shortening the heating time, more energy saving, the use of hot air circulation plus trolley rotation, and therefore absolutely uniform heating, baked goods almost no color.

This machine can be used to bake a variety of breads (toast bread, French bread, hamburger), cake, moon cake, biscuits, also applies to meat products, roast duck, roast chicken, roast beef, and other products (barbecue grill products can be customized on request). Widely used in food factories, supermarkets, bakeries, offices, canteens, and many other places, also applies to individuals as well as food processing, cake room, West Bakery baking and other food establishments.

Features:

- 1, Using the vehicle out of the mode of operation, each time baking 64 trays, easy to operate, saving time and effort.
- 2, Intelligent control, full machine temperature, time and rotating system, make operation easier.
- 3, With stainless steel tube, ensuring the use of quality while users pay more attention to the economy, and to work to achieve the best oven when energy savings.
- 4, High-density insulation superfine cotton material with good insulation properties. With tight sealing, to minimize heat loss, a good insulation effect.
- 5, Inching system can generate sufficient steam at any time according to process requirements, to meet bakers food quality requirements.
- 6 Uniformity: strong wind convection, penetrating well, more uniform.
- 7, With high-temperature light bulbs, the user can observe the real food baking process through the double glass door.

Technical parameters:

Name : 64 trays rotary oven (diesel oil)

Model : YKZ-200

Voltage : ~3N 380V/50Hz

Fuel : diesel oil

Trolleys : 32trays×2=64trays

Trays : 400×600mm

size : 2500×2650×2400mm

packing size : 2650×2800×2400mm



Brand Name : 64 Trays rotary oven (electric)

Product Model : YZD-200

Using the vehicle out of the mode of operation, each time baking 64 trays, easy to operate, saving time and effort.

Product description

YZD-200 with a fixed structure, (demolished structure can also be used) machine made of stainless steel plates. Facade, grilled plate thickness 1.0mm stainless steel .interior lamps. Activities grill (optional removable), easy to transport, the use of bottom bearing rotation, forced hot air circulation blower-type heating, greatly improving the heat transfer efficiency, shortening the heating time, more energy saving, the use of hot air circulation plus trolley rotation, and therefore absolutely uniform heating, baked goods almost no color.

This machine can be used to bake a variety of breads (toast bread, French bread, hamburger), cake, moon cake, biscuits, also applies to meat products, roast duck, roast chicken, roast beef, and other products (barbecue grill products can be customized on request). Widely used in food factories, supermarkets, bakeries, offices, canteens, and many other places, also applies to individuals as well as food processing, cake room, West Bakery baking and other food establishments.

Features:

- 1, Using the vehicle out of the mode of operation, each time baking 64 trays, easy to operate, saving time and effort.
- 2, Intelligent control, full machine temperature, time and rotating system, make operation easier.
- 3, With stainless steel tube, ensuring the use of quality while users pay more attention to the economy, and to work to achieve the best oven when energy savings.
- 4, High-density insulation superfine cotton material with good insulation properties. With tight sealing, to minimize heat loss, a good insulation effect.
- 5, Inching system can generate sufficient steam at any time according to process requirements, to meet bakers food quality requirements.
- 6 Uniformity: strong wind convection, penetrating well, more uniform.
- 7, With high-temperature light bulbs, the user can observe the real food baking process through the double glass door.

Technical parameters:

Name : 64trays rotary oven (electric)

Model : YZD-200

Voltage : ~3N 380V/50Hz

Power : 64kw/h

Fuel : electric

Trolleys : 32trays×2=64trays

tray size : 400×600mm

size : 2500×2650×2400mm

packing size : 2650×2800×2400mm



Brand Name : 64 Trays rotary oven (gas)

Product Model : YKG-200

Intelligent control, full machine temperature, time and rotating system, make operation easier.

Product description

YKZ-200 with a fixed structure, (demolished structure can also be used) machine made of stainless steel plates. Facade, grilled plate thickness 1.0mm stainless steel .interior lamps. Activities grill (optional removable), easy to transport, the use of bottom bearing rotation, forced hot air circulation blower-type heating, greatly improving the heat transfer efficiency, shortening the heating time, more energy saving, the use of hot air circulation plus trolley rotation, and therefore absolutely uniform heating, baked goods almost no color.

This machine can be used to bake a variety of breads (toast bread, French bread, hamburger), cake, moon cake, biscuits, also applies to meat products, roast duck, roast chicken, roast beef, and other products (barbecue grill products can be customized on request). Widely used in food factories, supermarkets, bakeries, offices, canteens, and many other places, also applies to individuals as well as food processing, cake room, West Bakery baking and other food establishments.

Features:

- 1, Using the vehicle out of the mode of operation, each time baking 64 trays, easy to operate, saving time and effort.
- 2, Intelligent control, full machine temperature, time and rotating system, make operation easier.
- 3, With stainless steel tube, ensuring the use of quality while users pay more attention to the economy, and to work to achieve the best oven when energy savings.
- 4, High-density insulation superfine cotton material with good insulation properties. With tight sealing, to minimize heat loss, a good insulation effect.
- 5, Inching system can generate sufficient steam at any time according to process requirements, to meet bakers food quality requirements.
- 6 Uniformity: strong wind convection, penetrating well, more uniform.
- 7, With high-temperature light bulbs, the user can observe the real food baking process through the double glass door.

Technical parameters:

Name : 64 trays rotary oven (gas)

Model : YKG-200

Voltage : ~3N 380V/50Hz

Fuel : LPG and Nature gas

Tolleys : 32trays×2=64trays

Trays : 400×600mm

size : 2500×2650×2400mm

packing size : 2650×2800×2400mm

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