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Технические характеристики на электрические печи ярусные хлебопекарные, для пиццы YXD-F90, YXD-F30A, YXD-F120, YXD-F30, 418HX, YXD-F60, YX-9A компании **CNIX**



Brand Name : Electric deck oven (1 layer 2 trays)

Product Model : YXD-F30A

Overheat when over temperature protection device can whole-class disconnects the power, safety and reliability.

Product description

YXD-F30A series of far-infrared heating ovens are using far infrared radiation heating tube is a metal heating element to heat radiation penetration inside the body, fast heating, heat is evenly baked goods, excellent both in

taste and color, in line with food hygiene standards , temperature can be adjusted within the range of 20-300 °C, and can automatically thermostat, this product has a timer, automatic temperature control, manual temperature control and other features to choose from, easy to operate, reliable performance.

YXD-F30A series electric deck oven controlled independently using hierarchical structure, each layer of the bottom surface of the fire and the fire can be controlled, and therefore particularly good baking quality, etc. The products are mainly used for baking cakes, breads and cakes, is the small cake factory (shop) and industrial and mining enterprises, institutions and other canteens best choice.

Features:

- 1 This product is suitable for commercial baked pasta pastry foods.
- 2 Furnace can be adjustable in the range from room temperature to 300 °C, easy to operate, stable performance.
- 3 Overheat when over temperature protection device can whole-class disconnects the power, safety and reliability
- 4 Bracket plate greatly increased use of the double structure.
- 5 Semi-automatic door, open and flexible, closed tight and durable.
- 6 Mirror stainless steel, and beautifully designed.
- 7 Computer panel, simple operation.
- 8 Lava floor, heat evenly.

Technical parameters:

name : electric deck oven (layers can be superimposed, can be superimposed to four)

model : YXD-F30A

voltage : ~3N 380V/50-60Hz

power : 6.8kw/h

control temperature range : room~300°C

size : 1240×900×400mm



Brand Name : Electric deck oven (3 layers 6 trays)

Product Model : YXD-F90

Furnace can be adjustable in the range from room temperature to 300 °C, easy to operate, stable performance.

Product description

YXD series of far infrared heating deck oven are using far infrared radiation heating tube is a metal heating element to heat radiation penetration inside the body, fast heating, heat is evenly baked goods, excellent both in taste and color, in line with food hygiene standards, furnace temperature can be adjusted within the range of 20-300 °C, and can automatically thermostat, this product has a timer, automatic temperature control, manual temperature control and other features to choose from, easy to operate, reliable performance.

YXD series electric oven controlled independently using hierarchical structure, each layer of the bottom surface of the fire and the fire can be controlled, and therefore particularly good baking quality, the products are mainly used for baking bread and cakes, etc., are small and medium sized cake factory (shop) and industrial and mining authorities, schools and other institutions canteens best equipment.

Features:

- 1 This product is suitable for commercial baked pasta pastry foods.
- 2 Furnace can be adjustable in the range from room temperature to 300 °C, easy to operate, stable performance.
- 3 Overheat when over temperature protection device can whole-class disconnect the power, safety and reliability.
- 4 Bracket plate greatly increased use of the double structure.
- 5 Semi-automatic door, open and flexible, closed tight and durable.
- 6 Mechanical panel, convenient and practical.

Technical parameters:

name : 3 layers 6 trays electric deck oven
model : YXD-F90
voltage : ~3N 380V/50-60Hz
power : 19.8kw/h
control temperature range : room~300°C
product : 90kg/h
size : 1240×850×1610mm
weight : 220kg



Brand Name : Electric deck oven (1 layer 2 trays)

Product Model : YXD-F30

Furnace can be adjustable in the range from room temperature to 300 °C, easy to operate, stable performance.

Product description

YXD series of far infrared heating deck oven are using far infrared radiation heating tube is a metal heating element to heat radiation penetration inside the body, fast heating, heat is evenly baked goods, excellent both in taste and color, in line with food hygiene standards, furnace temperature can be adjusted within the range of 20-300 °C, and can automatically thermostat, this product has a timer, automatic temperature control, manual temperature control and other features to choose from, easy to operate, reliable performance.

YXD series electric oven controlled independently using hierarchical structure, each layer of the bottom surface of the fire and the fire can be controlled, and therefore particularly good baking quality, the products are mainly used for baking bread and cakes, etc., are small and medium sized cake factory (shop) and industrial and mining authorities, schools and other institutions canteens best equipment.

Features:

- 1 This product is suitable for commercial baked pasta pastry foods.
- 2 Furnace can be adjustable in the range from room temperature to 300 °C, easy to operate, stable performance.
- 3 Overheat when over temperature protection device can whole-class disconnect the power, safety and reliability.
- 4 Bracket plate greatly increased use of the double structure.
- 5 Semi-automatic door, open and flexible, closed tight and durable.
- 6 Mechanical panel, convenient and practical.

Technical parameters:

name : electric deck oven (1layer 2 trays)

model : YXD-F30

voltage : 220/380V/50-60Hz

power : 6.6kw/h

control temperature range : room~300°C

product : 30kg/h

size : 1240×850×520mm

weight : 90kg



Brand Name : Electric deck oven (2 layers 4 trays)

Product Model : YXD-F60

Furnace can be adjustable in the range from room temperature to 300 °C, easy to operate, stable performance.

Product description

YXD series of far infrared heating deck oven are using far infrared radiation heating tube is a metal heating element to heat radiation penetration inside the body, fast heating, heat is evenly baked goods, excellent both in taste and color, in line with food hygiene standards, furnace temperature can be adjusted within the range of 20-300 °C, and can automatically thermostat, this product has a timer, automatic temperature control, manual temperature control and other features to choose from, easy to operate, reliable performance.

YXD series electric oven controlled independently using hierarchical structure, each layer of the bottom surface of the fire and the fire can be controlled, and therefore particularly good baking quality, the products are mainly used for baking bread and cakes, etc., are small and medium sized cake factory (shop) and industrial and mining authorities, schools and other institutions canteens best equipment.

Features:

- 1 This product is suitable for commercial baked pasta pastry foods.
- 2 Furnace can be adjustable in the range from room temperature to 300 °C, easy to operate, stable performance.
- 3 Overheat when over temperature protection device can whole-class disconnect the power, safety and reliability.
- 4 Bracket plate greatly increased use of the double structure.
- 5 Semi-automatic door, open and flexible, closed tight and durable.
- 6 Mechanical panel, convenient and practical.

Technical parameters:

name : 2 layers 4 trays electric deck oven
model : YXD-F60
voltage : ~3N 380V/50-60Hz
power : 13.2kw/h
control temperature range:room~300°C
product : 60kg/h
size : 1240×850×1210mm
weight : 155kg



Brand Name : Electric deck oven (3 layers 9 trays)

Product Model : YXD-F120

Overheat when over temperature protection device can whole-class disconnect the power, safety and reliability.

Product description

YXD series of far infrared heating deck oven are using far infrared radiation heating tube is a metal heating element to heat radiation penetration inside the body, fast heating, heat is evenly baked goods, excellent both in taste and color, in line with food hygiene standards, furnace temperature can be adjusted within the range of 20-300 °C, and can automatically thermostat, this product has a timer, automatic temperature control, manual temperature control and other features to choose from, easy to operate, reliable performance.

YXD series electric oven controlled independently using hierarchical structure, each layer of the bottom surface of the fire and the fire can be controlled, and therefore particularly good baking quality, the products are mainly used for baking bread and cakes, etc., are small and medium sized cake factory (shop) and industrial and mining authorities, schools and other institutions canteens best equipment.

Features:

- 1 This product is suitable for commercial baked pasta pastry foods.
- 2 Furnace can be adjustable in the range from room temperature to 300 °C, easy to operate, stable performance.
- 3 Overheat when over temperature protection device can whole-class disconnect the power, safety and reliability.
- 4 Bracket plate greatly increased use of the double structure.
- 5 Semi-automatic door, open and flexible, closed tight and durable.
- 6 Mechanical panel, convenient and practical.

Technical parameters:

Name : 3 layers 9 trays electric deck oven

model : YXD-F120

voltage : ~3N 380V/50-60Hz

power : 27kw/h

control temperature range : 室温~300°C

product : 120kg/h

size : 1740×850×1640mm

weight : 285kg

Brand Name : Pizza oven

Product Model : 418HX



Stainless steel produce and durable. Furnace and running speed are tracked. Fashionable, reasonable structure, convenient operation.

Product description

418HX Medium Crawler electric pizza oven is our factory absorb the advantages of similar products at home and abroad designed with fashionable, reasonable structure, convenient operation, all stainless steel, durable, temperature and speed of the track can be based foods grilled requirements within a certain range adjustment features, is the ideal device baked pizzas, but also to other baked foods, restaurant equipment is necessary, karaoke , dance halls, fast food use.

Features:

- 1 Stainless steel produce and durable.
- 2 Furnace and running speed are tracked.
- 3 Fashionable, reasonable structure, convenient operation.

Technical Parameters:

Product name: Pizza oven
Product model: 418HX
Rated voltage: ~220V/Hz
Rated power: 6.3kw/h
Production capacity: 25 per hour
Pizza size: 9 or 12 inches
Overall dimensions: 1120×635×480mm
Packing size: 1290×630×380mm
Net weight: 73kg
Gross weight: 88kg



Brand Name : 1 layer 1 tray electric deck oven

Product Model : YX-9A

Furnace can be adjustable in the range from room temperature to 300 °C, easy to operate, stable performance.

Product description

YX-9A series of far-infrared heating ovens are using far infrared radiation heating tube is a metal heating element heat radiation penetration inside the body, fast heating, heat is evenly baked goods, excellent both in taste and

color, in line with food hygiene standards , temperature can be adjusted within the range of 20-300 °C, and can automatically thermostat, this product has a timer, automatic temperature control, manual temperature control and other features to choose from, easy to operate, reliable performance.

YX-9A series electric deck oven controlled independently using hierarchical structure, each layer of the bottom surface of the fire and the fire can be controlled, and therefore particularly good baking quality, etc. The products are mainly used for baking cakes, breads and cakes, is the small cake factory (shop) and industrial and mining enterprises, institutions and other canteens best choice.

Features:

- 1 This product is suitable for commercial baked pasta pastry foods.
- 2 Furnace can be adjustable in the range from room temperature to 300 °C, easy to operate, stable performance.
- 3 Overheat when over temperature protection device can whole-class disconnects the power, safety and reliability
- 4 Bracket plate greatly increased use of the double structure.
- 5 Semi-automatic door, open and flexible, closed tight and durable.
- 6 Mirror stainless steel, and beautifully designed.
- 7 Computer panel, simple operation.
- 8 Lava floor, heat evenly.

Technical parameters:

Name : 1 layer 1 tray electric deck oven (Stackable)

model : YX-9A

voltage : ~220V

power : 2.8kw/h

control temperature range : room~300°C

size : 780×1000×300mm

weight : 58kg

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