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Технические характеристики на газовые печи ярусные хлебопекарные УХУ-F20, УХУ-F80, УХУ-F40, УХУ-F60 компании **CNIX**



Brand Name : Gas deck oven (1 layers 2 trays)

Product Model : YXY-F20

The upper and lower fire each with a burner, thermostat and automatic thermostat can respectively. Manual panel, convenient and practical.

Product description

YXY series gas oven (inverter referred to as the oven) combines the advantages is our domestic like product, after repeated practice, improve, from the development. A fashionable, bright, reasonable structure, convenient operation and fast heating, insulation, heat evenly, high efficiency, free capacity increase, the provincial electricity, safe, reliable, energy-saving features.

Independently controlled 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 mining corporate offices, schools and other institutions canteens best equipment.

Features:

- 1, The use of blast way, the gas, mixed by the best ratio of air forced into the furnace burner, in order to adapt to the low-temperature firing, using twice into the wind, when the first explosion, a small amount of wind into wind, making it easier to fire the burner. By controlling the time relay automatically increase to 5-10 seconds after preheating the air volume, so that the furnace gas burning more fully, greatly reducing the concentration of carbon monoxide.
- 2, Open flame heating, baking food colors brighter, thicker aroma, taste better.
- 3, The upper and lower fire each with a burner, thermostat and automatic thermostat can respectively.
- 4, Have flameout protection device, when the gas runs out or other failure caused by a sudden flame, the flame monitoring system automatically and immediately cut off the gas path concurrent sound and light alarms, safe and reliable.
- 5, Have timer, inspection window and viewing light, easy to operate and improve baking quality.
- 6, Manual panel, convenient and practical.

Technical parameters:

Name : gas deck oven (1 layer 2 trays)
model : YXY-F20
voltage : ~220V/50-60Hz
use fuel : LPG
gas pressure : 2.8kpa
control temperature range : room~300°C
gas consumption : 0.32kg/h
size : 1350×940×650mm
weight : 120kg



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

Product Model : YXY-F80

Have timer, inspection window and viewing light, easy to operate and improve baking quality. Manual panel, convenient and practical.

Product description

YXY series gas oven (inverter referred to as the oven) combines the advantages is our domestic like product, after repeated practice, improve, from the development. A fashionable, bright, reasonable structure, convenient operation and fast heating, insulation, heat evenly, high efficiency, free capacity increase, the provincial electricity, safe, reliable, energy-saving features.

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- 5, Have timer, inspection window and viewing light, easy to operate and improve baking quality.
- 6, Manual panel, convenient and practical.

Technical parameters:

name : gas deck oven (3 layers 9 trays)

Model : YXY-F80

voltage : ~220V/50-60Hz

use fuel : 液化气LPG

gas pressure : 2. 8kpa

temperature control range : room~300°C

Gas consumption : 1.27kg/h

size : 1780×940×1800mm

weight : 420kg



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

Product Model : YXY-F40

The upper and lower fire each with a burner, thermostat and automatic thermostat can respectively. Manual panel, convenient and practical.

Product description

YXY series gas oven (inverter referred to as the oven) combines the advantages is our domestic like product, after repeated practice, improve, from the development. A fashionable, bright, reasonable structure, convenient operation and fast heating, insulation, heat evenly, high efficiency, free capacity increase, the provincial electricity, safe, reliable, energy-saving features.

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Features:

- 1, The use of blast way, the gas, mixed by the best ratio of air forced into the furnace burner, in order to adapt to the low-temperature firing, using twice into the wind, when the first explosion, a small amount of wind into wind, making it easier to fire the burner. By controlling the time relay automatically increase to 5-10 seconds after preheating the air volume, so that the furnace gas burning more fully, greatly reducing the concentration of carbon monoxide.
- 2, Open flame heating, baking food colors brighter, thicker aroma, taste better.
- 3, The upper and lower fire each with a burner, thermostat and automatic thermostat can respectively.
- 4, Have flameout protection device, when the gas runs out or other failure caused by a sudden flame, the flame monitoring system automatically and immediately cut off the gas path concurrent sound and light alarms, safe and reliable.
- 5, Have timer, inspection window and viewing light, easy to operate and improve baking quality.
- 6, Manual panel, convenient and practical.

Technical parameters:

Name : gas oven (2 layers 4 trays)

model : YXY-F40

voltage : ~220V/50-60Hz

use fuel : LPG

gas pressure : 2. 8kpa

control temperature range : room~300°C

gas consumption : 0.65kg/h

size : 1350×940×1450mm

weight : 220kg



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

Product Model : YXY-F60

Open flame heating, baking food colors brighter, thicker aroma, taste better. Manual panel, convenient and practical.

Product description

YXY series gas oven (inverter referred to as the oven) combines the advantages is our domestic like product, after repeated practice, improve, from the development. A fashionable, bright, reasonable structure, convenient operation and fast heating, insulation, heat evenly, high efficiency, free capacity increase, the provincial electricity, safe, reliable, energy-saving features.

Independently controlled 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 mining corporate offices, schools and other institutions canteens best equipment.

Features:

- 1, The use of blast way, the gas, mixed by the best ratio of air forced into the furnace burner, in order to adapt to the low-temperature firing, using twice into the wind, when the first explosion, a small amount of wind into wind, making it easier to fire the burner. By controlling the time relay automatically increase to 5-10 seconds after preheating the air volume, so that the furnace gas burning more fully, greatly reducing the concentration of carbon monoxide.
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- 3, The upper and lower fire each with a burner, thermostat and automatic thermostat can respectively.
- 4, Have flameout protection device, when the gas runs out or other failure caused by a sudden flame, the flame monitoring system automatically and immediately cut off the gas path concurrent sound and light alarms, safe and reliable.
- 5, Have timer, inspection window and viewing light, easy to operate and improve baking quality.
- 6, Manual panel, convenient and practical.

Technical parameters:

Name : gas deck oven (3 layers 6 trays)

model : YXY-F60

voltage : ~220V/50-60Hz

Fuel : LPG

gas pressure : 2. 8kpa

temperature control range : room~300°C

gas consumption : 0.96kg/h

size : 1350×940×1800mm

weight : 320kg

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