

Vesmach

YOUR BAKERY SOLUTIONS PROVIDER

Product Name:

Deck Oven Five Pans

MODEL: Gas MY815 (3 Deck), MY810 (2 Deck), MY805 (1 Deck)

Features:

- Burning system, temperature control and adjustment system of top fire and bottom fire are fully separated, control adjustments are independent
- Can also set up steamer to spray steam
- Can be separated to one, two or three layers, or each separate layer can be added underframe
- Max temperature of 300° C
- Inside material made of ALUSTAHL and stainless steel on the outside



Purpose:

This machine is used for bakes, breads and cookies with automatic temperature control to save on gas consumption

Specifications	Gas Type per Deck
Power	1PH, 220V, 0.76A or 167 watts
Size of Baking Chamber	L 87 x W 107 x H 20 cm
Number of trays	13x18 in, 5 pans 60x40 cm, 3 pans 72x46 cm, 2 pans
Gas Consumption	0.25 kg/hr
Heat Energy	11,900 BTU /deck
Net Weight	3 Deck 680kg, 2 Deck 450kg, 1 Deck 210kg
Dimension	3 Deck - L 115 x W 155 x H 156 cm 2 Deck - L 115 x W 155 x H 104 cm 1 Deck - L 115 x W 155 x H 52 cm
Dimension with Underframe	3 Deck - L 115 x W 155 x H 173 cm 2 Deck - L 115 x W 155 x H 160 cm 1 Deck - L 115 x W 155 x H 109 cm

Note:

Gas consumption differs when the oven is kept heating, the real cost should be lower because the oven will stop heating when it reach the tempature of your setting value.