

Vesmach

YOUR BAKERY SOLUTIONS PROVIDER

Product Name:

Deck Oven Seven Pans

MODEL: Gas MY839 (3 Deck), MY826 (2 Deck), MY813 (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

Specifications	Gas Type per Deck
Power	1PH, 220V, 0.76A or 167 watts
Size of Baking Chamber	L 870 x W 1470 x H 200 mm
Number of trays	13x18 in, 7 pans 60x40 cm, 4 pans 72x46 cm, 3 pans
Gas Consumption	0.38 kg/hr/deck
Heat Energy	55,000 btu/deck
Net Weight	3 Deck 850kg, 2 Deck 570kg, 1 Deck 270kg
Dimension	3 Deck - L 1970 x W 1070 x H 1560 mm 2 Deck - L 1970 x W 1070 x H 1040 mm 1 Deck - L 1970 x W 1070 x H 520 mm
Dimension with Underframe	3 Deck - L 1970 x W 1070 x H ? mm 2 Deck - L 1970 x W 1070 x H 1730 mm 1 Deck - L 1970 x W 1070 x H 1090 mm

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.