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Oven

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Common Deck Oven

Performance

Designed with simple and beautiful appearance, the common deck oven is widely used by vegetable market, mall, supermarket and bakery for baking cake, moon cake, bread, bean cake, flaky pastry, and some others. Featuring good layer, less moisture loss, non-deformation, and uniform and bright colour, food produced with this machine is well received by customers. Since the main electric appliance is imported from other countries, this product is both sturdy and durable. Made of first-class stainless steel, this machine will not transfer heat or get deformed. Classified into fuel gas series and electricity series, this common deck oven has the following features.



Parameters

Model	Energy Type	Capacity	Tray Size(mm)	Voltage &Power	N.W/G.W (kg)	Machine Size (cm)	Packing Size (cm)
YXY-12A	LPG	1deck with 1 tray	400×600	220V/80W	78/108	90×99×57	108×98×62
YXY-20A	LPG	1 deck with 2 trays	400×600	220V/100W	113/148	140×90×78	152×103×82
YXY-30A	LPG	1deck with 3 trays	400×600	220V/100W	150/190	182×99×78	192×103×82
YXY-40A	LPG	2 decks with 4 trays	400×600	220V/200W	208/263	140×99×145	152×103×143
YXY-S-60A	LPG	2 decks with 6 trays	400×600	220V/200W	276/360	182×99×145	192×103×143
YXY-60A	LPG	3 decks with 6 trays	400×600	220V/300W	281/341	140×99×183	152×103×192

With high precision, there is also a digital computer control panel provided with this product for temperature control.



II. Specially designed, temperature inside the oven chamber can reach the same level simultaneously. So food produced has uniform colour.



The #304 stainless steel heating bar is installed slantwise. Therefore, complete combustion of gas can be obtained.



High-quality and durable heating control system
Ignitor, air blower and solenoid valve





With good heat preservation and heat insulation effect, energy can be saved accordingly.



To obtain good heat dissipation effect and longer service life of the electric appliance, there are ventilation holes designed at the side of the electrical cabinet and exhaust fan at the back.

I. There are two control panels manufactured for this machine. Through the operation on the manual control panel, baking temperature can be exactly controlled. Also, there is a timer designed for each deck.



To realize the uniform colour of the baked food, there is a reflection board provided with this common deck oven. So temperature in each corner of the oven chamber is of the same.



The upper heat pipe and lower heat pipe are uniformly distributed to ensure better baking effect. Respectively controlled by different instruments, the upper heating system and the lower heating system have the functions like automatic temperature control, over-temperature protection, etc.