

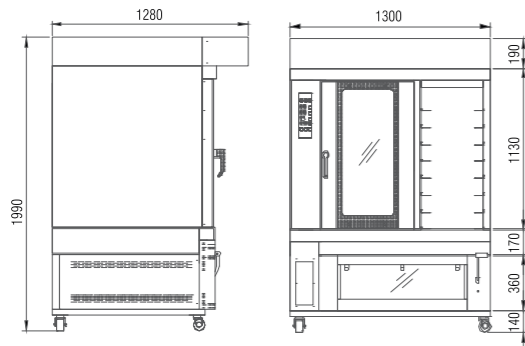


CUSTOMIZED COMBINATION BAKERY OVEN

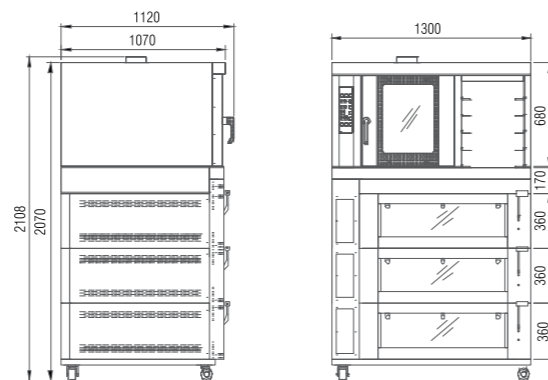
- **OEM / ODM**
- Our strong and professional OEM ability can meet different kitchen demands.
- Deck oven, convection oven and proofer are different types of machines, which can be combined together according to your request.



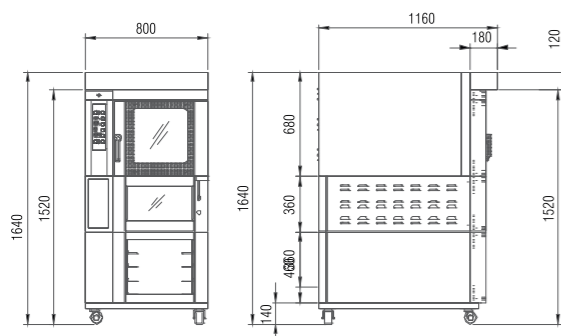
10 trays convection oven+ 1 deck 2 trays deck oven



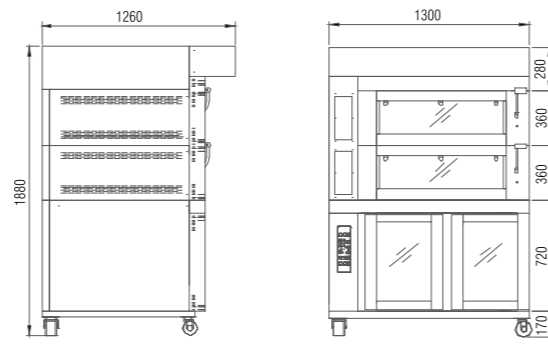
5 trays convection oven+ 3 deck 6 trays deck oven



5 trays convection oven+ 1 deck 4 trays deck oven



2 deck 4 trays deck oven+ 12 trays proofer



PIZZA OVEN









- **FULL STAINLESS STEEL STRUCTURE**
Food grade stainless steel housing, compact in size, highly efficient in baking.
- **SATINLESS STEEL CONVEYOR BELT**
Removable stainless steel conveyor belt, which is durable and easy to clean.
- **STRONG FAN DEVICES**
Equipped with fan devices, use hot air will blow into the oven and lock the moisture of the food, which can make the pizza much tasteful.
- **ADJUSTABLE BELT SPEED**
With variable speed controller. The speed of the conveyor belt is adjustable according to the cooking requirements.
- **HIGH PRECISION DIGITAL CONTROL**
The digital control panel is high precision with timer, easy to operate.



PSL-8C



PSL-8C

MODEL	PSL-8C
 VOLTAGE(V)	220~
 POWER(kW)	8
 TEMPERATURE(°C)	400
 N.W.(kg)	115
 PIZZA SIZE(inch)	8
 DIMENSION(mm)	800*1100*455