

BAKEWISE

professional bakery equipment

SINMAG DECK OVENS



- The ovens are Composed of detachable decks.easy to install site.
- Doors with windows open down to access baking chamber.
- Individual steam system on each deck operate independently.
- Light and timer standard on each deck.
- Easy maintenance baking chamber.
- Casters for easy cleaning and service.
- Stainless steel frame, bottom-placed proofer and top-placed convection oven are options.
- Optional Accessories:steam device;exhausting hood;stone bottom.
- Easy to use digital controls for temperature,steam time,and top and bottom heat controls for each individual deck.

Model	SK2-P923/SK2-923	SK-P934/SK-934	SK-P934T/SK-934T	SK-P944/SK-944	SK-P944F/SK-944F
Number of Decks	3	4	4	4	4
Number of Trays(per deck)	2	3	3	4	4
Tray Size(mm)	400X600	400X600	400X600	460X760	400X600
Tray Layout					
External Dimension(mm)	Width	1320	1790	1520	1370
	Depth	1050	1030	1270	1640
	Height	1650	1925	1925	1925
Baking Chamber Dimension(mm)	Width	900	1320	1050	900
	Depth	720	680	900	1320
	Height	210	230	230	230
Weight(kg)	600	860	980	1100	1112
Power per Deck(kw)	5.5	7.5	7	9	9
Temperature Range(°c)	0~300	0~300	0~300	0~300	0~300
Outside Panel (front side)	stainless steel				
Outside Panel (other sides)	stainless steel				
Door-open style	downward&outward				
Power Adjustable	No/Yes	No/Yes	No/Yes	No/Yes	No/Yes