

# 烘焙设备 BAKING EQUIPMENT

## ELECTRIC OVEN SERIES



电烘炉



### 主要特点 Features

◆ 恒联专业电烘炉用于面包、糕点、西饼的烘焙制作。它全部选用优质拉丝不锈钢板制作柜体。采用优质远红外线辐射管为发热元件，使烘物受热均匀，升温更快。底火、面火控制温度可在室温~300°C范围内，根据需要任意设定，并能自动恒温。是各宾馆、酒楼、糕点厂、面包房等必备的理想设备。

◆ H.L. Series Electric Ovens are specially designed for baking bread, cake and western-style pastry. The body is made of brushed superior quality stainless steel. The oven uses superior quality distant infrared radiant heating tube to heat the food rapidly and uniformly. The temperature of bottom fire and surface fire can be controlled in a range of room temperature ~ 300°C. The required temperature can be set and kept at constant automatically. These series electric ovens are ideal and must-have equipment for hotels, restaurants, cake factories, bread shops and etc..



PL-2/SL-3/GL-2A



PL-4/SL-6/GL-4A



PL-6/GL-6A



SL-9

### 技术参数 Technical Specifications

(GL2A/4A/6A 均为不锈钢外壳) GL2A/4A/6A Stainless steel body

型号 Model	功率 Power (kW)	电压 Voltage (V)	重量 Weight (kg)	外形尺寸 Dimensions (mm)
PL-2	6.8	~220 3-380	110	1225x770x530
SL-3	9	~220 3-380	135	1655 x 770 x 530
GL-2A	6.8	~220 3-380	110	1225 x 770 x 530
PL-4	13.6	3-380	200	1225 x 770 x 1240
SL-6	18	3-380	255	1655 x 770 x 1240
GL-4A	13.6	3-380	200	1225 x 770 x 1240
PL-6	20.4	3-380	290	1225 x 770 x 1540
SL-9	27	3-380	345	1655 x 770 x 1540
GL-6A	20.4	3-380	290	1225 x 770 x 1540