

SPECIFICATION SHEET

[VYA-923, 933 & 934 Electric 3 Decks Oven with Steam and Stone Plate]

Main Features

Even Baking

- Ten tubular heating elements are reasonably arranged inside the deck.
- It has independent top heat and bottom heat.
- Manually turning the trays for baking evenness is unnecessary, which reduces the chances of door openings, thus reduces temperature drops and energy losses.
- 5-setp recipe for baking helps the products to expand sufficiently; Auto steaming is available.

Energy Saving

- The oven inner chamber is fully welt.
- It uses Low Emissivity (Low-E) door glasses, temperature on outer door surface is average 20 degrees Celsius lower than normal glass.
- The oven is well insulated with rock-wool boards in 10cm thickness. The oven has marble stones inside to hold the heat.
- PID type of digital control board with energy-saving ECO program.

Easy Operation

- 60 memories of 5-setp recipe.
- 18 shortcut keys for fast selection of recipes.
- Auto vent function, auto start and shut off function are available on this oven.
- Oven door opens upward, and inward so hand-held oven loader could be used to load dough for this oven.
- Single piece of heating element could be replaced for maintenance.

Working Safety

- Oven construction uses high gauge stainless steel.
- Big brand electrical parts such as ABB and Omron.
- Low-E door glass reduces the risks of baker scalding.
- 12V low voltage illumination lights.



Quality Improvement :

- Stainless steel oven stands with Aluminum tray slides.
- Visual light flash and buzzer sound alarm at bake ends.
- Customer logo could be added to our unique oven hood design to improve image.



Technical Data

Model	VYA-923+3S+3B	VYA-933+3S+3B	VYA-943+3S+3B
Dim (WxDxH)mm	1155 x 1095 x 1740	1555 x 1095 x 1740	1555 x 1400 x 1740
No. of Trays	6 Trays	9 Trays	12 Trays
Tray Size	400 x 600mm	460 x 660mm	400 x 600mm
Tray Placement	End Loading	End Loading	End Loading
Chamber Size (WxDxH)mm	825 x 700 x 210	1225 x 700 x 210	1225 x 900 x 210
Power Rate (Kw)	15.5	21	30
Max. Temperature	300 °C	300 °C	300 °C
Net Weight (Kg)	520	600	670
Water Pressure (KPa)	200-400Kpa	200-400Kpa	200-400Kpa

Optional: Stainless steel stand, Exhaust Hood, Stone Baking Sole, Steamer, Oven Loader