



Characteristics

External dimensions : 1760 X 1525 X 746

Construction in planetary brushed stainless steel 18.11

Stand with composite height adjusted feet

Belt movement from left to right

Note : do not suit to any food releasing fat
 products releasing fats

Top

Manufactured in stainless steel 18.10

Retort 15/10 thick, covering 10/10 thick, structure 30/10 thick

Output per hour: 150 to 200 pizzas diameter 300

Heating by stainless steel resistances

Power: 24 kW

Power with atomisation: 36 kW

Control by thermostat 50-350°C

Security thermostat up to 400°C

Ventilation with turbine

Adjustable belt speed for 1 to 20 min

Oven entry dimensions: 950 x 80 (lxh)

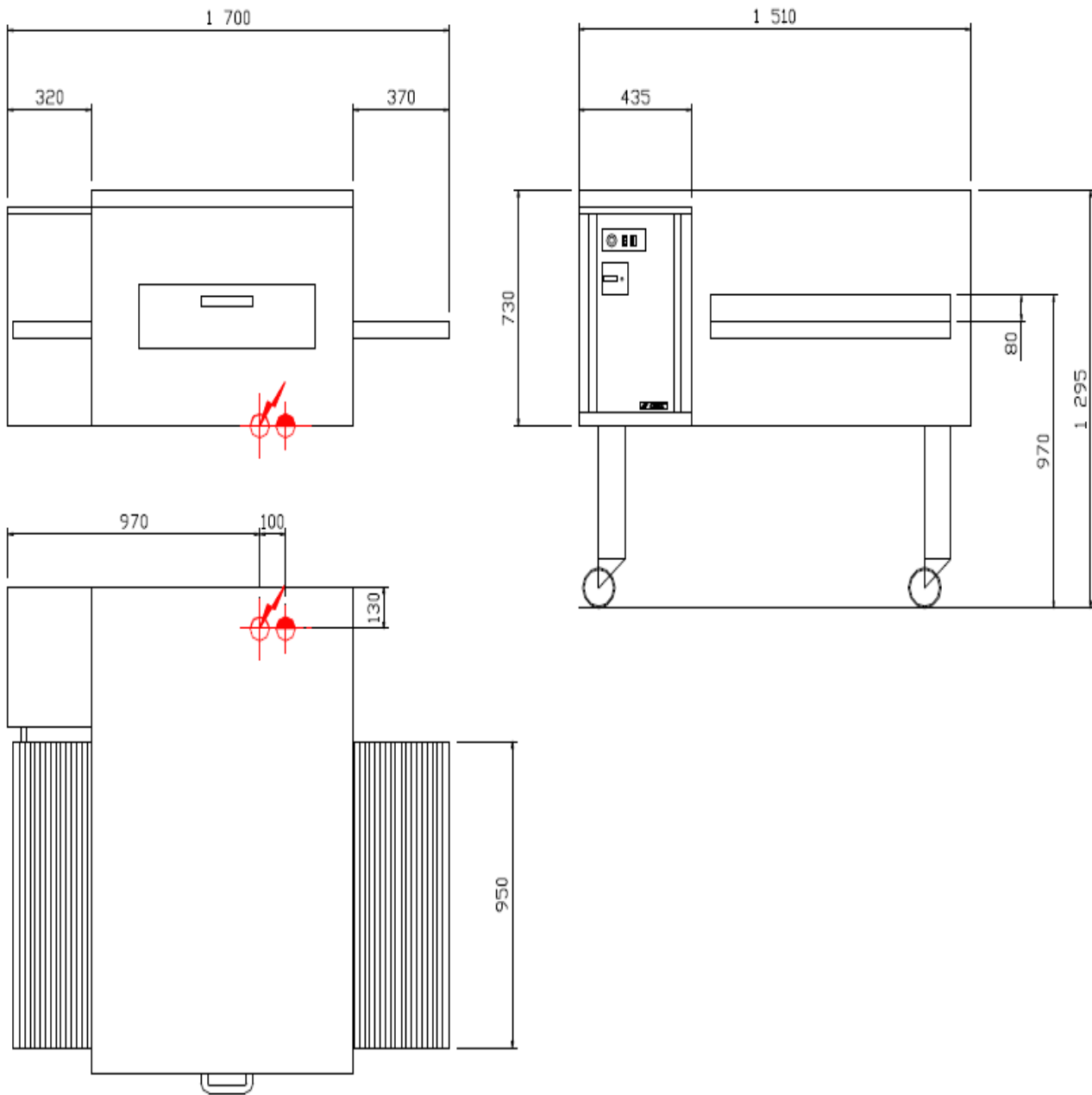
Options :

inlet and outlet tablets for production ii conveyor oven (X360104)

mobile support with shelf for production ii conveyor oven (X360204)

spray moisture for oven (X360301)

forward direction of the conveyor from right to left (X360410)



ELECTRIC



Electric power : 36.00kW

Elec Réserve : - Elec fitting : 400V THREE + NEUTRAL

230V SINGLE(Si option électrique sélectionnée)

Electrical devices standard to the norm EN 60-335

WATER/AIR



Cold water fitting :15/21 FLEXIBLE