

Conveyor oven, electric T40 code: 218945

Made of stainless steel.

Suitable for bread, pizza, and vegetables, as well as a wide range of other gastronomic applications.

Conveyor baking system.

Ventilated baking system with forced hot air circulation.

7-inch touchscreen control panel.

Stores up to 99 customisable baking programmes.

Weekly schedule function allows automatic operation scheduling for each day of the week.

Independent top and bottom heating temperature control.

Electronic conveyor belt speed control with adjustable baking time from 1 min 30 sec to 20 min.

High-performance heat insulation.

Compact space-saving design.

Chamber height: 100 mm.

Maximum temperature: 350°C. Suitable for smaller foodservice operations.

Belt width: 400 mm.

Capacity:

Ø26 cm pizzas: up to 43 pizzas/hour

Ø32 cm pizzas: up to 26 pizzas/hour

Ø40 cm pizzas: up to 23 pizzas/hour

Not suitable for Ø45 cm pizzas.

Top heating elements: 2 × 1500 W.

Bottom heating elements: 2 × 2200 W.

Electrical absorption:

- Single phase: 33.9 A.

- Three phase: 11.3 A.

- + 400 mm conveyor belt suits smaller-scale daily production.
- + Conveyor baking system supports continuous daily production.
- + Baking inspection window allows quick monitoring during operation.
- + High-performance insulation supports stable baking conditions.
- + Touchscreen control panel supports intuitive daily operation.



Code	V	W	LxWxH (W)
218945	400	7800	985x1425x(H)450