



HENDI

Tools for Chefs

Conveyor oven, electric T50 code: 218969

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 mid-volume foodservice operations.

Glass baking inspection door.

Belt width: 500 mm.

Capacity:

Ø26 cm pizzas: up to 86 pizzas/hour

Ø32 cm pizzas: up to 43 pizzas/hour

Ø40 cm pizzas: up to 29 pizzas/hour

Ø45 cm pizzas: up to 26 pizzas/hour.

Top heating elements: 2 × 2800 W.

Bottom heating elements: 2 × 4100 W.

Electrical absorption:

- Three phase: 20.6 A.



SPECIFICATIONS

Control panel	Touch screen
Door type	Tilting
Power (input) (W)	14200
Marketing Packaging Type	Box
Length (mm)	1210
Width (mm)	1860
Height (mm)	500
Measurements	1210x1860x(H)500
Main materials	Metals

Marketing Packed per	1
Probe	No
Programmable	Yes
Weight of item (kg)	255
Internal length (mm)	750
Internal width (mm)	500
Internal height (mm)	100



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TRANSPORT SPECIFICATIONS

EAN	8711369218969
Intrastat code	84198180
Sales units per pallet	1

Plastic packaging (gram)	250
Country of origin	Italy
GS1 Packed per	1
Gross weight (kg)	261