

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.

-  500 mm conveyor belt supports increased baking capacity.
-  Conveyor baking system supports continuous daily production.
-  Baking inspection door allows convenient baking control during operation.
-  High-performance insulation supports stable baking conditions.
-  Touchscreen control panel supports intuitive daily operation.



Code	V	W	LxWxH (W)
218969	400	14200	1210x1860x(H)500