

## Conveyor oven Metos TL 45 DG



### Produktdata

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Varenummer	4147142
Varenavn	Conveyor oven Metos TL 45 DG
Størrelse	1500 × 700 × 390 mm
Vægt	92,000 kg
Kapasitet	Ø35cm pizza 34 st/timme
Teknisk informasjon	400 V, 8 kW, 3NPE, 50 Hz

### Beskrivelse

Metos TL 45 DG is an affordable and very easy-to-use conveyor oven that can be used in a variety of ways to cook pizza, meat, fish and vegetables. The maximum oven temperature is 400 degrees, so it can be used also to make thin-bottomed pizzas and other similar products that require a high temperature and a short cooking time. The conveyor speed is adjustable between 30 s and 20 min. The dimensioning is designed so that the oven can be mounted not only on its own stand but also on a normal, 700 mm wide worktop. The calculated hourly capacity is 34 pizzas per hour and can be doubled by installing two ovens on top of each other.

One-touch keys, large dial and clear digital display make using the oven quick and easy. Thanks to the efficient heating elements and precisely controlled air circulation, the oven reacts quickly to the settings, it can very well be used for products that require different baking temperatures and times.

- electric conveyor oven



- oven chamber 800 x 450 x 105 mm
- calculated capacity 34 pizzas per hour (30-35 cm pizza)
- start timer
- stackable, two ovens on top of each other
- the compact depth (only 700 mm) also allows placement on the desktop
- maximum baking temperature 400°C
- energy efficient, good insulation keeps the heat well inside the oven, no heat leaks
- maintenance and service can be performed from the front without moving the device
- the digital control panel allows for quick adjustment and saving of settings
- 450 mm wide, steel conveyor
- separate temperature control (0-100%) for top and bottom heat
- easy-to-use conveyor speed control: baking time 30 s - 20 min
- reversible conveyor direction
- removable crumb trays at both ends
- conveyor doors with windows at both ends, adjustable to 4 heights
- ACCESSORIES (to be ordered separately):
  - conveyor extension tray (can be mounted on both ends)
  - adjustable stand (adjustment range 677-1002 mm)
  - neutral hood