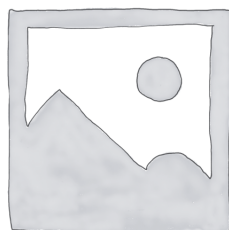


Conveyor oven Metos CTX DZ33T Cavity



Produktdata

Varenummer	4133360
Varenavn	Conveyor oven Metos CTX DZ33T Cavity
Størrelse	1499 × 991 × 457 mm
Vægt	164,000 kg
Kapasitet	60 st 30 cm pizzor i timmen
Teknisk informasjon	400 V, 32 A, 6,8 kW, 3NPE, 50/60 Hz

Beskrivelse

The conveyor pizza oven Metos CTX-DZ 33 T with one chamber, and split belt for efficient pizza baking.

- stainless steel exterior
- fully insulated on all sides
- independently-controlled microprocessor with time/date clock, standby mode, and self-cleaning cycle
- touch screen control
- can be set 15 different time and temperature combinations
- zone heated by infrared panels, separate left and right bottom and top heat zones
- conveyor belt width: 457 mm
- belt speed from 1 to 60 minutes
- 50/50 split belt
- 787 mm long cooking chamber
- temperature range +93 °C ... +482 °C
- without stand

