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DESCRIPTIONS

CONVEYOR OVEN TP 2140 MAXX TURBO ELETTRIC

- . Power supply 220 220 or 380 volts
- . Power 14,4kWh
- . Maximum temperature: 752°F
- . Consumption Stand By: 2,4kWh / Average consumption: 6,6kWh
- . Capable of baking pizzas up to: 21 in
- . Capacity of production up to: 90 pizzas per hour or 1600 sfahas with row dough; (The hourly production can vary according on the amount of topping and thickness of the dough)
- . Time of conveyor: Min 1' and max 20'
- . A 2x1 mm cable with a 10A plug that should be connected to a 220V outlet for the activation of the equipment's command or electronic control.



QUESTIONS? CONTACT US