

CPZ-16 Conveyor Oven

Banks



Description

Powerful conveyor oven for pizzerias, caterers, bakeries and hotels.
Bake and serve consistent fresh products, cooked evenly.
Simple to use controls making easy work for staff.
Built-in quick bake technology.

Special Features

- Consistent baking results
- Hot air distribution
- Simple to operate
- Variable belt speed
- Two units can be stacked
- Quality belt motor
- Stainless construction
- Easy to clean and maintain
- Quick heat up
- Cooks 20% faster

Technical Specification

DIMENSIONS	W1400 x D821 x H511
TEMPERATURE	Up to 300°C
BELT SIZE	16" (406 mm)
POWER	6.7 Kw 3 Phase
NETT WEIGHT	94 Kg
GTIN No	5391538051974

Banks

Spirit of catering

Copyright 2021 E&OE

CE