



T64E

Conveyor pizza oven

COMPOSITION WITH 1 BAKING DECK



EXTERNAL CONSTRUCTION

- ☐ Structure in folded stainless steel sheets
- ☐ Stainless steel door hinged on left hand side
- ☐ Extractable stainless steel conveyor belt, with continuous tensioning
- ☐ Electronic control panel on left side
- ☐ Adjustable feet

INTERNAL CONSTRUCTION

- ☐ Baking chamber in stainless steel sheets
- ☐ Top and bottom blowers in welded stainless steel sheets, extractable for cleaning.
- ☐ Rock wool heat insulation, thermal minijoints and air space

FUNCTIONING

- ☐ Heated by armoured heating elements
- ☐ Control of power PID (Proportional Supplementary Derivative) can allow the automatic regulation of energy necessary on the basis of the quantity of the batch product
- ☐ Independent adjustment and control of ceiling and floor, with continuous temperature detection using 2 high sensitive thermocouples
- ☐ Air blowing system using stainless steel fan
- ☐ Conveyor belt with speed adjustable from 30 to 20 minutes and feed-back control at the option of belt standstill
- ☐ Programmable electronic function management
- ☐ Maximum temperature reached 320°C (608°F)
- ☐ Independent system for additional

STANDARD EQUIPMENT

- ☐ 4 displays
- ☐ 20 customisable programs
- ☐ Discontinuous cooking cycle
- ☐ Double pass cooking cycle
- ☐ Energy savings device with the possibility of stationary belt
- ☐ Lock function
- ☐ Auto test with display of error message
- ☐ Independent maximum temperature safety device

OPTIONS AND ACCESSORIES (WITH SURCHAGE)

- ☐ Support with castors, height 600mm
- ☐ Pizza rest
- ☐ Infeed-outfeed balancing doors



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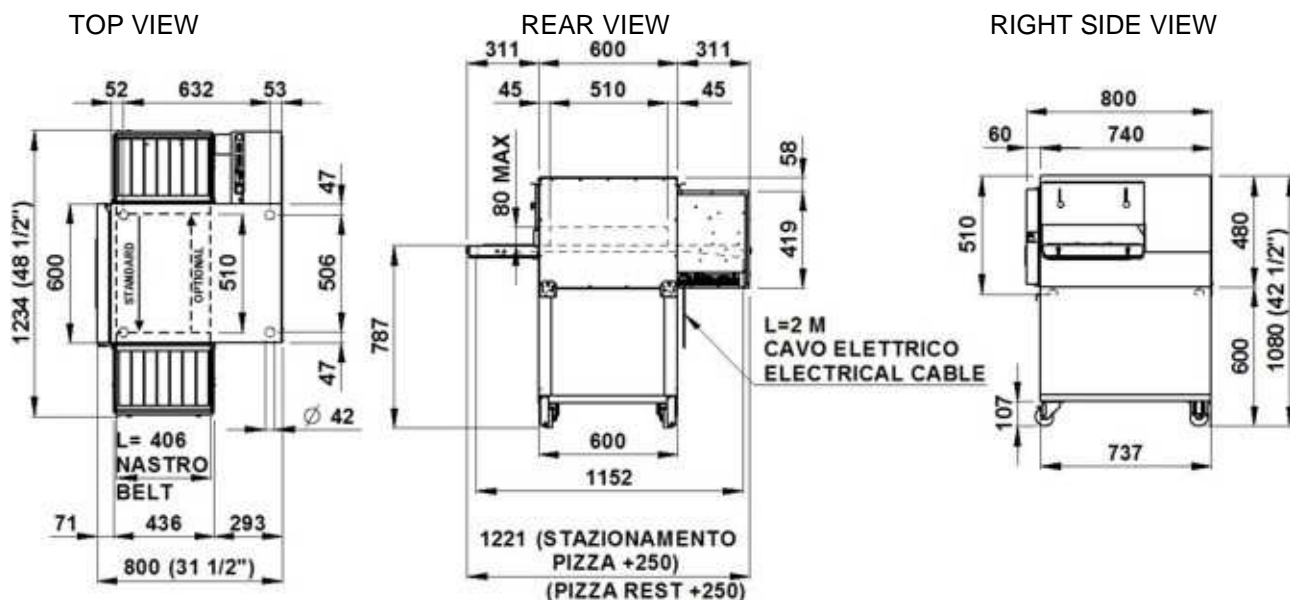
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T64E 1 DECK

(assembled with support height 600mm)



Note: The dimensions indicated in the views are in millimeters.

SPECIFICATIONS

The appliance comprises one baking element and an optional support. Baking takes place by passing the product between two adjustable flows of hot air, which allow perfect distribution of heat throughout the chamber, making this oven particularly suitable to take pizza and other alimentary products. The regulation of the power is automatic in basis of the load, the ceiling and floor resistors are controlled independently, and the belt speed is reverse controlled and adjustable. Stainless steel access flap hinged at bottom with tempered glass window. Efficiently insulated and isolated, the outer surfaces are further cooler by a forced flow air. The support comprises stainless steel legs on swivel castors. The maximum temperature in the baking chamber is 320°C (608°F).

All the data give below refers to the configurations with 1 baking deck

DIMENSIONS

External height
External depth
External width
Weight (excl.supp)
Tot. baking surface

1080mm
800mm
1234mm
93kg
0,2m²

SHIPPING INFORMATION

Dimentions of packed oven
Height
Depth
Width
Weight

650mm
860mm
1324mm
(93+15)kg

FEEDING AND POWER

Standard feeding
A.C. V400 3N
Feeding on request
A.C. V230 3, A.C. V230 1N
Frequency 50Hz
Optional 60Hz
Max power 6,9kW
*Medium cons./hour 3,1kWh
Connecting cable
type H07RN-F
5x2,5mm² (V400 3N)
4x4mm² (V230 3)

TOTAL BAKING CAPACITY

*N° pizzas/hour
Pizza diameter 330mm

N°25

* Il dato è suscettibile a variazioni in accordo al differente utilizzo della attrezzatura

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