

Mini Tunnel

Mini Tunnel Oven



Standard Features

- Stylish and ergonomic design
- Static heating principle
- Ability to cook standard and perfect products continuously
- Precise digital temperature control
- Independently controllable lower and upper resistors
- Speed adjustable conveyor belt with forward and reverse functions
- Special baking (Refractory) stones resistant to high temperatures
- Adjustable entrance and exit curtains
- High energy saving
- Cooking temperature range 50-400 °C
- Products such as pizza, pita, lavash, lahmacun, croutons, chicken wings, meat can be cooked.
- Removable crumb trays that make cleaning easy
- Easy to move thanks to the wheeled feet
- Reduced labor costs (no Master required)

Optional Features

- Different and special configurations for industrial use

Technical Specifications

Product Code :

Elektrik Gücü (Electric Power)	kw	40
Ağırlık Weight	kg	500
Dış Ölçüler Exterior Dimensions	cm	W: 133 L: 250 H: 130

