

## 63" Electric Conveyor Pizza Oven with 20" Wide Belt

ITEM: 46725 MODEL: CE-IT-0500



## Efficient, and reliable

The Trento Ventilated Tunnel Oven is a perfect addition for any kitchen that requires consistent baked products efficiently and productively. This unit has been redesigned with new and modern features. The ventilated chamber provides consistent and uniform baking of foods by providing necessary air circulation. Thanks to its innovative cutting edge display, the unit provides the freedom to adjust the temperatures, speed, and direction of the conveyor belt. This oven is designed to be durable providing an ability to stack up to three ovens at a time.

#### FEATURES:

- Innovative digital touch panel
- Conveyor belt with dual direction
- Adjustable settings
- Equipped with a safety thermostat
- Ventilated

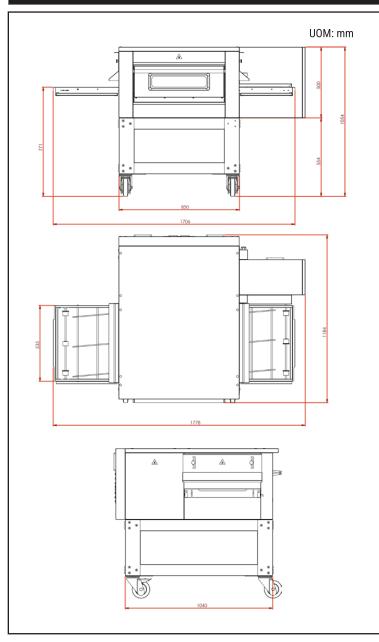
\*The product image shown may not be an exact representation of the product.





# Pizza Ovens

### Technical Drawing (with stand)



Technical Specification	
Item	46725
Model	CE-IT-0500
Output Per Hour	40 / with 13" (330.2 mm) dia.
Max. Settable Temperature on Top and Bottom	350 °C (662 °F)
Max. Operating Ambient Temperature	0 – 40 °C (0 – 104 °F)
Maximum Humidity	95%
Power	14.2kW
Amps	39 A
Electrical	230V / 60Hz / 3Ph
Chamber Dimensions	19.6" x 29.5" x 3" (500 x 750 x 100 mm)
Conveyor Belt Dimensions	62.9" x 19.6" (1600 x 500 mm)
Net Weight	343.9 lb. (156 kg.)
Net Dimensions (WDH)	66.9" x 46" x 19.7" (1700 x 1177 x 500 mm)
Dimension With Stand (WDH)	70" x 46.6" x 41.4" (1778 x 1184 x 1051 mm)
Gross Weight	589 lb. (267 kg.)
Gross Dimensions (WDH)	81" x 57" x 30" (2050 x 1450 x 760 mm)
Power Cord	4n x 6 mm² (Cordless)
Plug Type	Bare Wire

Optional Accessory (Sold Separately)	
Item	Description
47702	Stainless Steel Stand With Wheels