

**OMEA**

Conveyor Pizza Electric Oven

## Conveyor Pizza Electric Oven

OMAJ (NTE-2090) Conveyor oven bake faster than conventional ovens and is the continuous cook platform for the food service industry. Using the latest advancements in air impingement technology, oven is designed for professional application in chain restaurants. It is a floor-type design with casters, which make installation and movement very easy, specially while maintenance. Temperature is adjustable from 122 ° F (50 ° C ) to 572 ° F (300 ° C ). Cooking time is adjustable from one (1) to fourteen (14) minutes . Toolless-open access panels, through which conveyor belt and air distribution plates are removable for easy cleaning. The conveyor belt is offered 530mm in width and a travel distance of 1533mm in length. The removable crumb pans are located below the conveyor belt outside the baking chamber. With a tunnel opening size 530mm (W) x 130mm(H), it's able to accommodate more food in different size.



## Technical Specifications

- 1- MODEL : NTE-2090
- 2- Voltage : 220 VAC 60/Hz, 3 Phase
- 3- power:(17KW)
- 4- Control : digital controller
- 5-Bake time: 1-14 min
- 6- Dimension : (1533 x 1124 x 1125) mm
- 7- Max operating temp: (300°)



<b>Body Material</b>	stainless steel
<b>Power</b>	17KW
<b>Max operating temp</b>	300°
<b>Bake time</b>	1-14 min
<b>Overall Dimension</b>	1533×1124×1125(mm)