

# Pizza Conveyor Oven



## ELECTRIC SERIES

Conveyor ovens in stainless steel are suitable for various baking needs (bread, pizza, vegetables, gastronomy). The conveyor belt guarantees greater production and, thanks to the glass door it is possible to check the baking process without opening the oven door. The quality of the parts and compliance with legislation in force makes management of the system 100% safe.



	TUNNEL C/40	TUNNEL C/50	TUNNEL C/65	TUNNEL C/80
> No. of Pizza/Hour	43	86	137	206
> Working temperature °C	0-350	0-350	0-350	0-350
> Power supply Volt	230 - 400	230 - 400	230 - 400	230 - 400
> Power KW   BTU/hr   kcal/h	7,8   26500   6700	14,2   48500   12200	18,4   63000   15800	24,4   83000   21000
> Electrical absorption Single Phase Amp x phase	33,9	61,7	75,7	106,1
> Electrical absorption Three Phase Amp x phase	11,3	20,6	25,2	35,4
> Top heating element power W	1500X2	2800X2	3600X2	6000X2
> Bottom heating element power W	2200X2	4100X2	5400X2	6000X2
> External dimensions (WxDxH) Cm	142,5x98,5x45	186x121x50	207x132x56	225x156x60
> External dimensions with stand (WxDxH) Cm	142,5x98,5x108	186x121x103	207x132x109	225x156x113
> Internal dimensions (WxDxH) Cm	40x54x10	50x75x10	65x100x10	80x110x10
> Packing dimensions (WxDxH) Cm	147,5x111,5x73	203,5x143,5x79	226,5x148,5x85,5	251,5x183,0x91,5
> Net weight Kg	101	255	284	411
> Gross weight Kg	163	318	367	505

# Pizza Conveyor Oven



## GAS SERIES

**SOLID, USER-FRIENDLY AND SUITABLE FOR VARIOUS BAKING NEEDS** Available in 4 different dimensions gas conveyor oven allows perfect quality performance for different gastronomy products. The conveyor oven is equipped with every safety device. The display gives an alert in case of anomalies and will automatically switch off the conveyor oven. A chart located at the rear of the oven indicates compliance with the legislation in force making management of the system 100% safe. The gas power source allow the temperature adjustment of the oven top and bottom up to 350°C. The digital control panel is intuitive, allowing the on and off time, the belt speed and the temperature of the oven to be set. There are also 6 different programs that can be set with a simple "click", for simplified use. Gas conveyor oven can also be set to a weekly automatic switching on/off mode. This is a useful function which allows greater performance with less power consumption. The cleaning and maintenance of the conveyor oven is very simple.

PATENT PENDING MODEL



> No. of Pizza/Hour

> Working temperature °C

> Power supply Volt

> Power KW | BTU/hr | kcal/h

> External dimensions (WxDxH) Cm

> External dimensions with stand (WxDxH) Cm

> Internal dimensions (WxDxH) Cm

> Packing dimensions (WxDxH) Cm

> Net weight Kg

> Gross weight Kg

### TUNNEL C/40

**GAS**

43

0-350

230

10,4 | 35500 | 8900

142,5x101,5x45

142,5x101,1x108

40x54x10

147,5x111,5x73

140

190

### TUNNEL C/50

**GAS**

86

0-350

230

20,1 | 68500 | 17300

186x120x50

186x120x103

50x75x10

203,5x143,5x79

275

338

### TUNNEL C/65

**GAS**

137

0-350

230

22,6 | 77000 | 19400

207x137,5x56

207x137,5x109

65x100x10

226,5x148,5x85,5

304

387

### TUNNEL C/80

**GAS**

206

0-350

230

22,6 | 77000 | 19400

225x156x60

225x156x113

80x110x10

251,5x183x91,5

421

500



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