



COOKING EQUIPMENT

SERVING THE FOOD INDUSTRY SINCE 1951

VENTILATED TUNNEL CONVEYOR OVEN

Item: 46725



The Omcan 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.



WARRANTY
PARTS AND LABOR



Authorized Dealer

FOOD EQUIPMENT

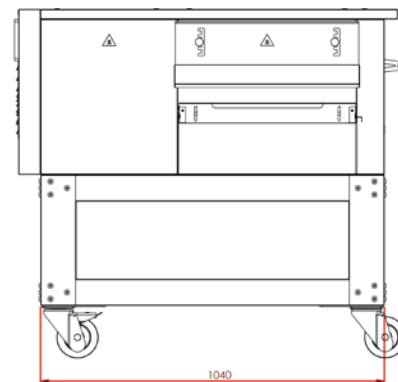
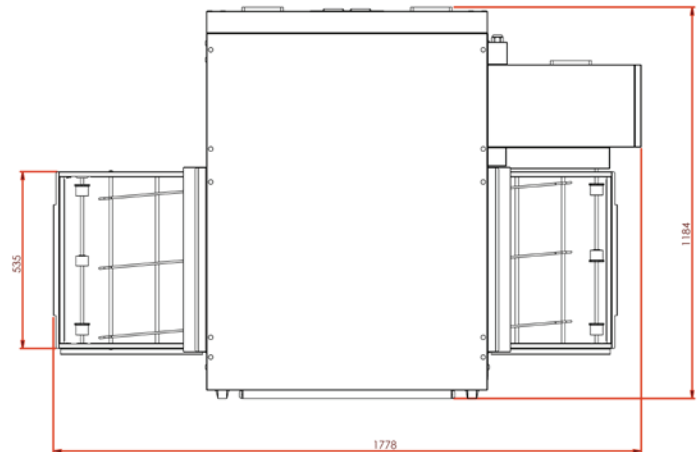
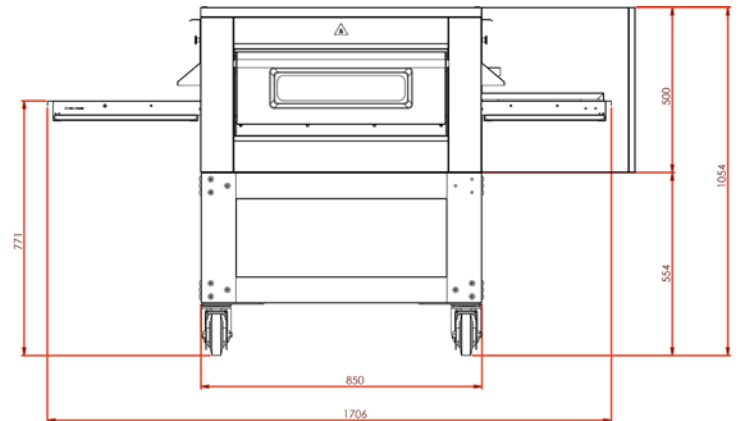
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Features

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

UOM: mm



TECHNICAL SPECIFICATION

ITEM NUMBER	46725
MODEL	CE-IT-0500
WITH STAND INCLUDED	YES
POWER	14.20 kW
AMP	39
OUTPUT/HOUR	40 / with 13" dia.
ELECTRICAL	230V / 60Hz / 3Ph
POWER CORD	4n x 6mm ² (CORDLESS)
MAXIMUM SETTABLE TEMPERATURE ON TOP	350 °C
MAXIMUM SETTABLE TEMPERATURE ON BOTTOM	350 °C
MAXIMUM OPERATING AMBIENT TEMPERATURE	0 - 40 °C
MAXIMUM HUMIDITY	95%
CHAMBER DIMENSIONS	19.6" x 29.5" x 3" 50 x 75 x 10 cm
OUTSIDE DIMENSIONS	66.9" x 46" x 19.7" 170 x 117.7 x 50 cm
CONVEYOR BELT DIMENSIONS	62.9" x 19.6" 160 x 50 cm
DIMENSION WITH STAND	70" x 46.6" x 41.4 1778 x 1184 x 1051 mm
NET WEIGHT	343.9 lbs. 156 kg
GROSS WEIGHT	589 lbs. 267 kg
GROSS DIMENSIONS	81" x 57" x 30" 2050 x 1450 x 760mm

Assembly required

OMCAN INC.

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