



Macadams Conveyor Pizza Oven



FEATURES & BENEFITS

- Stainless steel exterior and interior.
- Stackable up to 2 units high.
- SFP series conveyor ovens are designed for easy cleaning.
- Touch panel displays settings temperature, actual temperature and baking time.
- Maximum operating temperature 300°C. 3-15 min adjustable baking time.
- Optional stand with castors and locking system.



SFP-C40EA CONVEYOR PIZZA OVEN	
Electrical: Rated Heat Input (kW) Supply Voltage (V)	28 kW 380 V 3 phase (N+E)
Capacity (pcs/h) <i>Conveying speed of 6 minutes</i>	352 (15cm) 156 (23 cm) 88 (30 cm) 65 (35.5 cm)
Max. Operator Temperature :	300°C
Baking Time :	3-15 minutes
Baking Chamber Dimensions :	1028mm (w) × 795mm (d) × 90mm (h)
Weight :	350 kg
Dimensions : (without stand)	1 Deck : 2070mm (w) x 1470mm (d) x 780mm (h) 2 Deck : 2070mm (w) x 1470mm (d) x 1490mm (h)



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