

Tunnel Convection Oven

The tunnel ovens, thanks to its ventilation system, makes it possible to ensure excellent and uniform baking. In fact, the flow of hot air surrounds the product. Removing the barrier of colder air that normally insulates it, so as to ensure a uniform distribution of the heat but in the appropriate dosage to prevent the product from drying out excessively and to give it the proper fragrance.



SYN 05/40 V

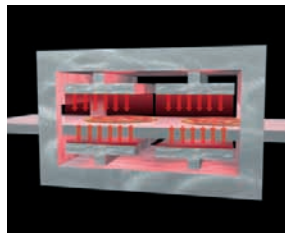
- Entirely constructed in stainless steel
- Airflow temperature adjustable top and bottom (patented system).
- Baking time variable from 2 to 20 minutes.
- Electronic temperature and conveyor speed adjustment.
- Working temperature reached in a very short time.
- Stainless steel base with swivel wheels equipped with brake.
- Side door for complete access to inside for cleaning.



SYN 08/50 V



SYN 10/65V
SYN 10/75V



MODEL	05/40V	05/40V gas	08/50V	08/50V gas	10/65V	10/65 V gas	10/75V	10/75V gas
Ext. Size	110 x 94 x 52		172 x 128 x 57		135 x 200 x 66		200 x 163 x 67	
Int. Size	56 x 40 x 8,5		80 x 50 x 10		65 x 105 x 10		109 x 75 x 10	
Conveyor Width cm.	40		50		65		75	
H pie soporte	80		63		59		56	
Weight Kg.	80		190		325		325	
Production/hora Ø 30 cm - 330 gr.	25 -30		40-55		110-95		110-95	
Temperatura Máx. C°	320		320		320		320	
Regulación cocción techo-suelo independiente	No		No		Regulado en origen		Regulado en origen	
Puerta Lateral	No		No		Si		Si	
Potencia	6 Kw.	6.500 Kcal.	10,8 Kw.	12.000 Kcal.	18 Kw	24.000 Kcal	18 Kw.	24.000 Kcal.
Tensión	220/380 V. III	220 V. I	220/380 V. III	220 V. I	220/380 V. III	220 V. I	220/380 V. III	220 V. I

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(The manufacturer has got the right for modificating the technical characteristics without previous notice.)