

HX-1S Commercial Conveyor / Pizza Oven

Quickly make delicious pizzas, bagels, toasted sandwiches and more with our HX-1S pass-through conveyor oven. The high wattage of this conveyor oven delivers extreme heat for optimum cooking efficiency that can provide hot, toasted sandwiches or pizzas quickly and efficiently.

For your convenience, this oven can reverse the conveyor direction. This conveyor oven features a long-lasting ceramic heating system at the top of the unit, the design of the heating element provides a cool touch exterior, which helps prevent burns and other accidents. This pass-through conveyor oven is CE-approved.

Backed by AG Equipment's 12-month warranty you can be sure you are buying the highest quality commercial kitchen equipment from a trusted Australian-based supplier.

Appearance

- Highest quality 304 stainless steel construction
- Digital display

Construction

- Removable drip trays on both sides
- Removable pizza pans on both sides
- Non-slip rubberised feet for stability and safety
- Adjustable Steel legs

Operation

- 355mm wide, dual-direction conveyor (1020mm long)
- Digital control panel
- Upper and lower temperature controls
- Exhaust fan
- CE Approved

Installation

- This unit requires a qualified electrician to install it and needs to be hard-wired. No plug.

NOTE:- Product images are for illustration purposes only, actual products may differ in appearance.

Errors and omissions excepted (E&OE)

SPECIFICATION

CURRENT	28 Amp
FREQUENCY	50Hz
INPUT POWER	6700W
PACKAGE DIMENSION MM	1240(w) x 720(d) x 510(h)
PRODUCT DIMENSION MM	1380(w) x 555(d) x 420(h)
PRODUCT WEIGHT	46 kg
SHIPPING WEIGHT	65 kg
TEMPERATURE RANGE	0-300°C
VOLTAGE	220V - 240V
WARRANTY	12 Month Parts & Labour