

HX-2S Commercial Conveyor / Pizza Oven

Quickly make even more delicious pizzas, bagels, and toasted sandwiches with our new larger pass-through HX-2S 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.

This oven can also reverse the conveyor direction for your convenience. The oven features a long-lasting ceramic heating system at the top of the unit. It has a cool touch exterior which helps prevent burns and other accidents. This pass-through conveyor oven is fully 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
- Steel stand with castor wheels included

Operation

- 505mm wide, dual-direction conveyor (1460mm long)
- Digital control panel
- Upper and lower temperature controls
- Exhaust fan
- CE Approved

Installation

- This unit requires a 3 Phase connection and will require a qualified electrician to install it. No Plug.

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

Errors and omissions excepted (E&OE)

SPECIFICATION

CURRENT	14.35 Amp
FREQUENCY	50Hz
INPUT POWER	10300W
PACKAGE DIMENSION MM	1680(w) x 900(d) x 720(h)
PRODUCT DIMENSION MM	1940(w) x 740(d) x 1130(h)
PRODUCT WEIGHT	101 kg
SHIPPING WEIGHT	116 kg
TEMPERATURE RANGE	0-300°C
VOLTAGE	380 - 415V (3 phase)
WARRANTY	12 Month Parts & Labour