



## Baker Max Pizza Conveyor Oven - HX-2E

### Quick Overview

- Mechanical knob
- Three Phase
- Variable speed
- 3 minutes average pizza
- "Safe to touch" fan-cooled exterior
- Economical to run
- Stackable
- Suit small or large volume
- Comes with heavy-duty steel stand
- The stand has two swivel castors with brakes and two removable castors.
- Stand Dimension: 744mm x 802mm x 682mm
- Conveyor belt 3000 mm overall x 505 mm deep - 60 mm tunnel clearance
- Overall size (mm): 1564W x 748D x 332H
- Output per hour: 20 pizzas (460mm in diameter)

### Description

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### Key Features

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2 Years Parts and Labour Warranty

## Your Shipping Specifications

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Knobs	2 knobs
Net Weight (Kg)	90
Width (mm)	1564
Depth (mm)	748
Height (mm)	332
Packing Width (mm)	1670
Packing Depth (mm)	880
Packing Height (mm)	620
Power	415V; 10.3kW; 3-N
Warranty	2 Years Parts and Labour