

## P24 Pizza Conveyor Oven

**W.CVP.C.24**



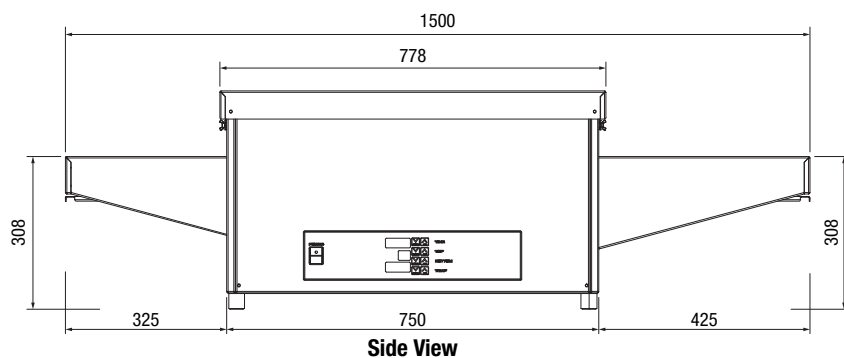
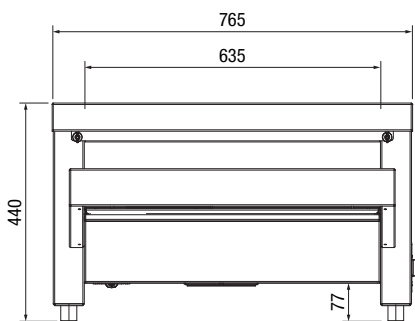
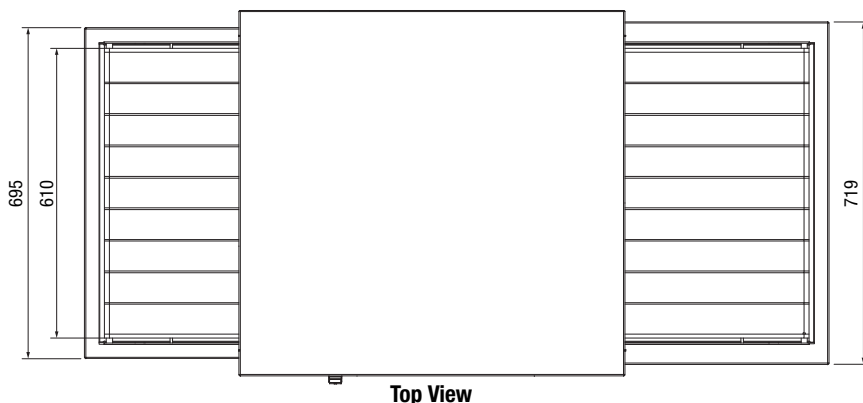
### Product Information:

- Robust electric pizza conveyor oven
- Available in a variety of sizes and power capacities
- Long life metal elements for continuous use
- Longer and wider cooking conveyor for easy loading and higher production
- Touchpad "set and forget" control system
- Fan cooled controls and fan forced heat technology
- Fully insulated top and body retains heat inside where it should be
- Energy efficient pulse power independent temperature controls for top and bottom elements
- Variable speed belt control with automatic tensioning
- Stainless steel construction
- Supplied with 2 metre lead, no plug for 5 wire 3Ø + N + E hard wiring on site by a qualified electrician
- Units configured for right to left conveyor operation as standard. Left to right operation is available upon request and can be selected at time of order by adding an "L" to end of the model number
- Supplied with 3 x aluminized 12" steel pans to suit pizza conveyors

### Specifications:

<b>Model</b>	<b>W.CVP.C.24</b>
<b>Height</b>	440mm
<b>Width</b>	1500mm
<b>Depth</b>	765mm
<b>Weight</b>	65kg
<b>Power</b>	14.4kW
	20A 3Ø + N + E
<b>*Capacity</b>	30 per hour
<b>(12" Pizzas)</b>	

\*Variations may occur depending on type of pizza base & topping. Above is based on raw dough and moderate topping with pizzas being continuously fed through the conveyor



Due to continuous product research and development, the information contained herein is subject to change without notice.

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