

Bun Conveyor Oven

W.CVT.BUN.25



The Bun 25 is designed especially for toasting hamburger buns. It creates a more accessible and functional workspace for your kitchen.

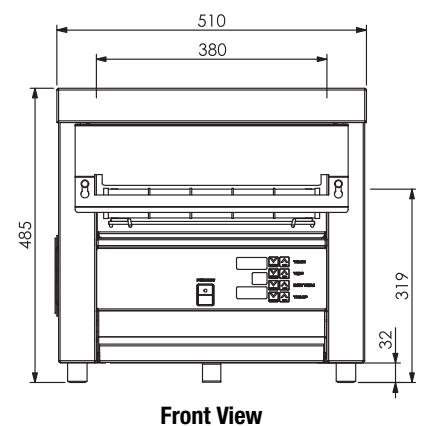
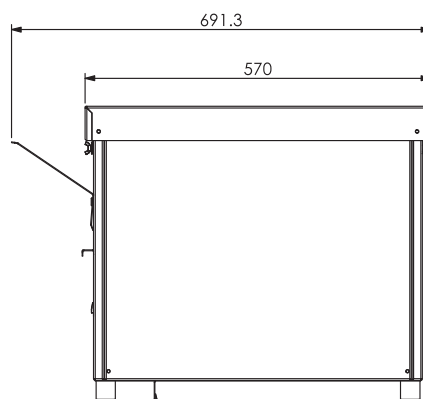
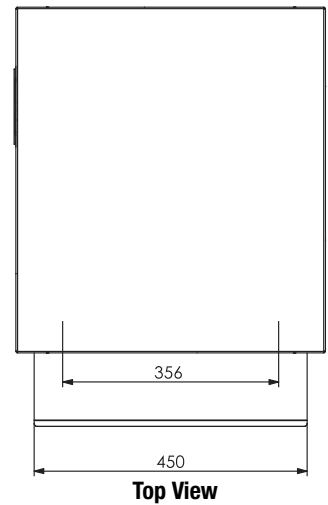
With variable top and bottom temperature control as well as belt speed control, and turbo fan cooled features, the Bun 25 is a commercial kitchen's ultimate hamburger bun toasting unit.

Product Information:

- Front loading & front exiting machine
- Long life metal elements for continuous use
- 6kW (25 Amps) of power for more throughput
- Variable top and bottom independent temperature controls
- Variable speed belt control
- Stainless steel construction
- Supplied with 2 metre lead for appropriate hard wiring on site by a qualified electrician. Optional factory fitted plug is available (W.CVS.PL32)
- Capacity of up to 250 buns per hour*

Specifications:

Model	W.CVT.BUN.25
Height	485mm
Width	570mm
Depth	510mm
Weight	30kg
Power	6kW 25A 2m lead fitted



*results may occur due to bread types

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

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