

AGL

KITCHEN EQUIPMENT

CONVEYOR PIZZA OVENS



- Stainless steel front, sides, top and interior
- Produced for speeding up your service in catering
- Forced air system for fast cooking
- Conveyor-fitted
- Stackable up to three high
- Digital display to adjust the conveyor speed and temperature
- 3 different conveyor ovens in sizes for different demands
- Energy efficient heating system
- Energy: 400 V

Electric Conveyor Pizza Oven

Code	Output	Dimensions	Belt Width	Cooking Chamber	Total Power	Price
CP-E 40	27 p/h (ø30)	775 x 1371 x 459 mm	406 mm	437 x 500 x 90 mm	6 kW	



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Code	Output	Dimensions	Belt Width	Cooking Chamber	Total Power	Price
CP-E 53	57 p/h (ø30)	1124 x 1711 x 450 mm	535 mm	566 x 711 x 80 mm	15 kW	



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Electric Conveyor Pizza Oven

Code	Output	Dimensions	Belt Width	Cooking Chamber	Total Power	Price
CP-E 81	135 p/h (ø30)	1545 x 2005 x 755 mm	810 mm	855 x 1025 x 87 mm	27 kW	



Specifications are subject to change without notice.

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