



COUNTERTOP VENTILATED CONVEYOR OVEN WITH 14" BELT

Item: 48387 Model: CE-CN-0356

GET THAT BEAUTIFUL GOLDEN CRUST ON YOUR PIZZAS AND FLATBREADS

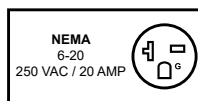
The Omcan Ventilated Tunnel Oven is a perfect addition for any kitchen that requires consistent baked products efficiently and productively. Can be used to toast sandwiches, melt cheese, and flatbreads.



PRODUCT FEATURES

- Conveyor belt with dual direction
- Adjustable settings
- Equipped with a safety thermostat
- Ventilated

This product is suitable for toasting and providing a golden crust to breads, pre-prepped pizzas and sandwiches. This product is not designed for cooking pizzas.



Authorized Dealer

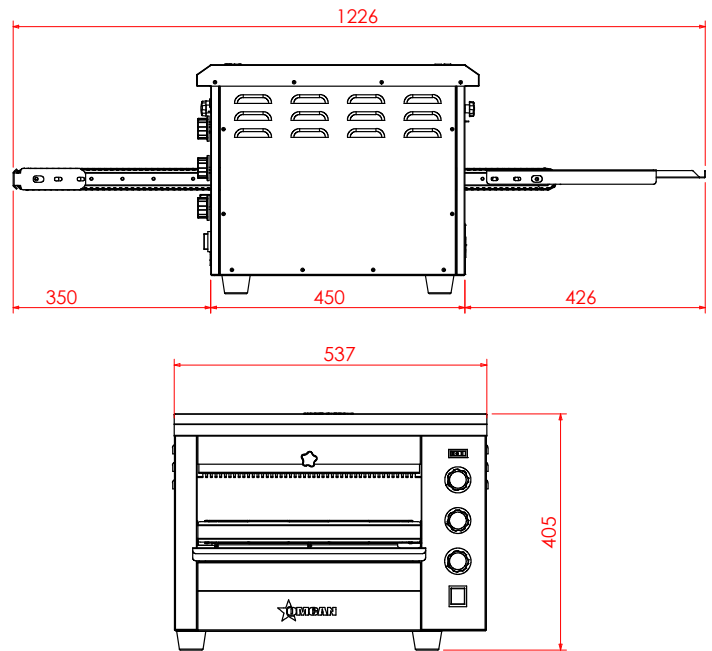
FOOD EQUIPMENT

COUNTERTOP VENTILATED CONVEYOR OVEN WITH 15" BELT



TECHNICAL SPECIFICATIONS	
ITEM NUMBER	48387
MODEL	CE-CN-0356
AMPS:	20A
POWER:	3600W
TUNNEL OPENING (WxH):	1.9-2.9" x 15" / 50-75 x 385 mm
CONVEYOR BELT DIMENSIONS (WxD):	14" x 38" / 355 x 965 mm
TRAY DIMENSIONS:	15" x 10" / 382 x 256 mm
OUTPUT CAPACITY:	Nineteen - 12" pizza per/hour or twenty-five 9" pizza per/hour
ELECTRICAL:	240V/60Hz
TEMPERATURE RANGE:	60-300°C / 140 °F - 572 °F
DIMENSIONS (DxWxH):	48.2" x 21" x 16" / 1226 x 537 x 405 mm
GROSS DIMENSIONS:	42.7" x 24" x 18" / 1085 x 615 x 465mm
WEIGHT:	63.9 lbs. / 29 kg.
GROSS WEIGHT:	73 lbs. / 33 kg.

This unit has been redesigned with new and modern features. The ventilated chamber provides consistent and uniform baking of foods by providing necessary air circulation. It has an extended 14" inch wide stainless steel conveyor belt and adjustable opening with a large warming chamber to handle high volumes during busy hours. It is also equipped with a collection tray to collect the cooked items, thus helping avoid food spills and keeping your station clean.



RECOMMENDED COOKING TIMES

Product	Top heat	Bottom heat	Belt speed
12" Blanched Pizza	300°F/149°C	400°F/204.4°C	6 mins.
Meat & Cheese Sandwich	450°F/232°C	300°F/149°C	4 mins.
Meatball	500°F/260°C	350°F/177°C	2 mins.
Bagel (Open)	500°F/260°C	400°F/204.4°C	2 mins.
1oz Cookies	200°F/93°C	250°F/121°C	10 mins.
Garlic Bread (lightly seasoned)	500°F/260°C	500°F/260°C	2 mins.
Fish (sizzle platter)	400°F/204.4°C	500°F/260°C	6 mins.

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