

## Conveyor oven Metos TL 45 DG 3kW 230V



## **Product information**

SKU 4147143

Product name Conveyor oven Metos TL 45 DG 3kW 230V

Dimensions  $1500 \times 700 \times 390 \text{ mm}$ 

Weight 92,000 kg

Capacity Ø35cm pizza 34 pcs/h Technical information 230 V, 3 kW, 1NPE, 50 Hz

## **Description**

Metos TL 45 DG is an affordable and very easy-to-use conveyor oven that can be used in a variety of ways to cook pizza, meat, fish and vegetables. In this model, the connection power is limited (3 kW) and it operates on 1-phase current. This makes the oven well suited for terraces, street kitchens and other similar uses where the availability of electricity and fuse size limit the use of the equipment. The maximum oven temperature is on 250 degrees. The conveyor speed is adjustable between 30 s and 20 min. The dimensioning is designed so that the oven can be mounted not only on its own stand but also on a normal, 700 mm wide worktop. The calculated hourly capacity is 34 pizzas per hour and can be doubled by installing two ovens on top of each other.

One-touch keys, large dial and clear digital display make using the oven quick and easy. Thanks to the efficient heating elements and precisely controlled air circulation, the oven reacts quickly to the settings, it can very well be used for products that require different baking



temperatures and times.

- electric conveyor oven
- oven chamber 800 x 450 x 105 mm
- calculated capacity 34 pizzas per hour (30-35 cm pizza)
- start timer
- stackable, two ovens on top of each other
- the compact depth (only 700 mm) also allows placement on the desktop
- maximum baking temperature 250°C
- energy efficient, good insulation keeps the heat well inside the oven, no heat leaks
- maintenance and service can be performed from the front without moving the device
- the digital control panel allows for quick adjustment and saving of settings
- 450 mm wide, steel conveyor
- separate temperature control (0-100%) for top and bottom heat
- easy-to-use conveyor speed control: baking time 30 s 20 min
- removable crumb trays at both ends
- conveyor doors with windows at both ends, adjustable to 4 heights

## ACCESSORIES (to be ordered separately):

- conveyor extension tray (can be mounted on both ends)
- adjustable stand (adjustment range 677-1002 mm)
- neutral hood