



Baker Max Pizza Conveyor Oven with 3 phase power - HX-1/3NE

Quick Overview

- 415V;3-N; 6.7kW; 8A
- Mechanical knob
- Variable speed
- 'Safe to touch' fan-cooled exterior
- Economical to run
- Suit small or large volume
- Sit on a bench
- SIMPLE ONE-SWITCH OPERATION TO CHANGE DIRECTION
- Conveyor belt 1080 mm overall x 358 mm deep - 60 mm tunnel clearance
- Overall dimensions: 1125/1510 x 580 x 435
- Output per hour: 16 pizzas (300mm in diameter)

Description

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Key Features

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Your Shipping Specifications

Product Condition	New
Connection Type	Electric
Knobs	2 knobs
Net Weight (Kg)	50
Width (mm)	1510
Depth (mm)	580
Height (mm)	430
Packing Width (mm)	1230
Packing Depth (mm)	710
Packing Height (mm)	500
Power	415V;3~N; 6.7kW; 8A
Warranty	2 Years Parts and Labour