



Product Overview

- Hot air impingement. The hot air jet technology and hot air circulation act on the food surface, which makes the food heated more quickly and the taste is more crispy.
- By adopting a special mixed-flow turbine fan, which combines the characteristics of axial flow and circulatory flow, the creating the direct high-temperature impingement force and the uniformity of a circulatory flow, resulting in an even more outstanding baking effect.
- The windscreen can be adjusted in height, reducing heat loss and eliminating the limitation of ingredient size.
- Stackable design and can be stacked up to 3 decks, saving space.
- OPD algorithm microprocessor, precisely controlling baking time and conveyor belt speed
- Built-in oil fume catalytic module, capable of operating in an environment without an exhaust hood
- Reverse and forward rotation function of the conveyor belt
- Tool-free panel disassembly
- Desktop design



304 food-grade stainless steel chain mesh,
safe and hygienic

Standard configuration

- All stainless steel structure
- Standard 4-inch gravity feet
- Baking temperature range from 50°C to 300°C
- Baking time can be set arbitrarily within 1 minute 25 seconds to 11 minutes
- High-temperature protection
- Chain mesh can be disassembled and cleaned
- Impingement box can be disassembled and cleaned
- Chain mesh length 37 inches (940 millimeters)

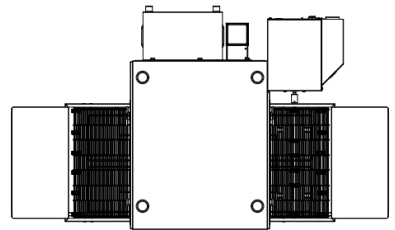
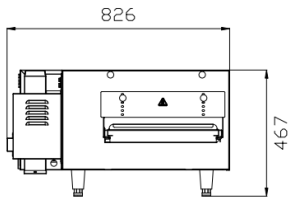
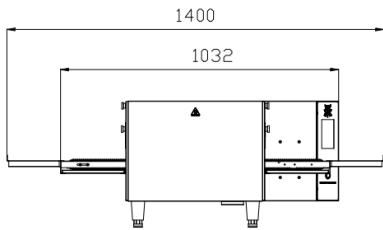


Touch operation, precise control

Optional configurations (additional charges)

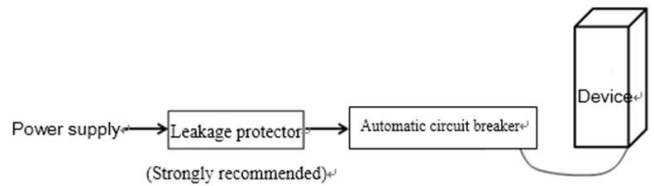
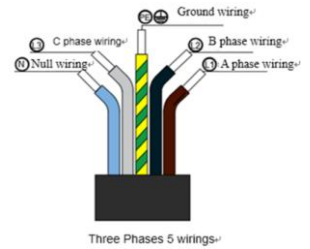
- Chain net length: 32 inches (813 mm)
- Chain net length: 50 inches (1270 mm)

Measurement: Millimeter (mm)
Model:
NTE-1620-T



Installation Requirements:

- 1. Circuit breaker: Three-phase electricity is 20A.
- 2. Leakage protection device: It is highly recommended to install a leakage protection device, and the release current of the leakage protection device should not be less than 30 milliamps.
- 3. Power line connection: The connection of three-phase five-wire power supply is shown in the figure on the right. Please connect the equipment to the automatic circuit breaker first, and then to the power supply.



Product Size					
Model	Product size (excluding the two side guards)	Length of the baking compartment	Time range	Belt width	IPX rating
NTE-1620-T	1032/1400×826×467mm (single deck)	518mm	1 min 25 sec-11mins	436mm	IPX3
	1032/1400×826×837mm (dual decks)				

Electric Power parameter					
Model	Rated Voltage	Rated power	Max. temp.	Power cord	Controller
NTE-1620-T	415V 3N~,50/60Hz	6.7kWper deck	300°C	YZW 5×1.5mm ² (3PH)	5" touch screen (5" Touch Screen CTL)

Package Information (Approx.)				
Model	Dimension (including pallet single deck)	N.W. KGS (single deck)	G.W.KGS (single deck)	CBM (single deck)
NTE-1620-T	1100×950×620mm	85	107	0.63m ³
Please consult factory for other accessories packing information				

Reserve Space (min.)		
Model	Both side	Distance from flammable material
NTE-1620-T	600mm	150mm

Installation Information	
1. For equipment installation specifications, please refer to the installation and operation manual.	
2. Incorrect installation may lead to the warranty invalid.	