SPECIFICATIONS:

STONE CONVEYOR OVEN I-TSB/G





FEATURES

- Can be stacked two units tall to double production in the same space
- 23¼" wide stone belt
- Independent digital temperature controls for top and bottom
- Digitally controlled conveyor speed for 1-20 minute cooking times
- Easy to maintain and service
- Heavy duty stainless steel exterior with high heat resistant aluminized steel interior
- Fully insulated for cooler exterior surface and consistent interior temperature
- Removable crumb tray on each end for debris collection

GAS OVEN FEATURES

- Max temperature: 842°F (450°C)
 Gas Model
- Atmospheric burners with safety valves
- Ignition failure alarm
- Dual digital controller
- US made control components

OPTIONS

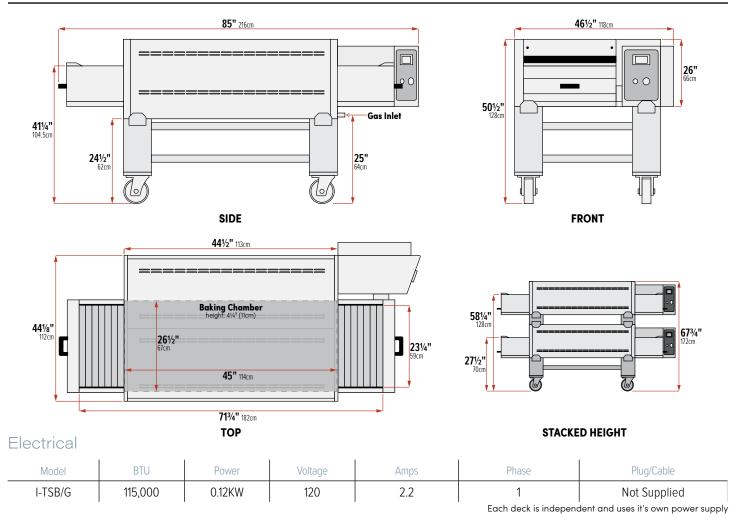
- Custom painted colour
- Extension tray at belt exit
- Automatic loading belt
- Stainless steel stand with locking casters

Size	2.5 minute bake thin crust	4 minute bake New York style		
	I-TSB/G	I-TSB/G		
10"	165	105		
12"	96	60		
14"	72	45		
16"	60	38		
18"	52	32		
20"	48	30		
22"				



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Baking Chamber Dimensions

	Dimensions (Inch)		Dimensions (cm)			Conveyo	or Length	Conveyor Width		
Model	W	D	Н	W	D	Н	Inch	cm	Inch	cm
I-TSB/G	26½	45	41/4	67	114	11	711⁄4	1820	231/4	590

Exterior Dimensions

	Dimensions (Inch)			Di	mensions (c	m)	Weight		
Model	W	D	Н	W	D	Н	Lb	Kg	
I-TSB/G	461/2	85	26	118	216	66	882	400	
Dimensions not including stand									

Shipping

	Dir	mensions (In	ch)	Di	mensions (c	m)	Weight		
Model	W	D	Н	W	D	Н	Lb	Kg	
I-TSB/G	531/4	911⁄4	46%	135	232	119	992	450	

Stand's are packaged unassembled in the oven crate. Each deck is shipped in its own crate for multi deck ovens

