

SPECIFICATIONS:

STONE CONVEYOR OVEN I-TSA/E



FEATURES

- Can be stacked two units tall to double production in the same space
- 17³/₄" 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

ELECTRIC OVEN FEATURES

- Max temperature: 932°F (500°C)
- Stainless steel sheathed heating elements
- Remote touch screen controller

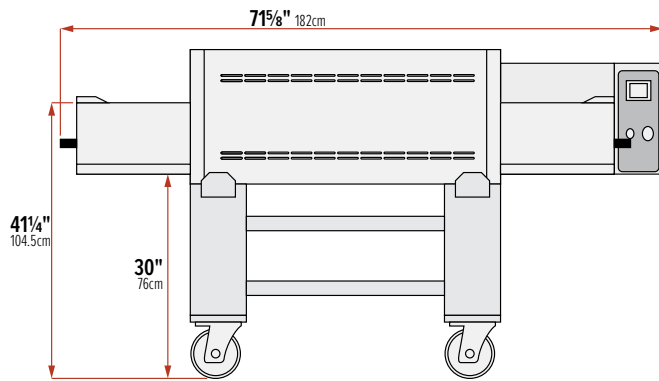
OPTIONS

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

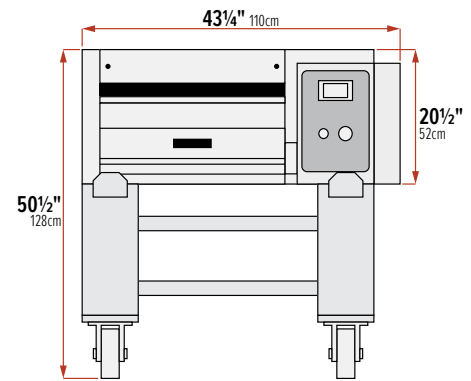
Size	90 second high temp napoletana	2.5 minute bake thin crust	4 minute bake New York style
	I-TSA/E	I-TSA/E	I-TSA/E
10"		72	45
12"		60	37
14"		48	30
16"		36	22
18"			
20"			
22"			



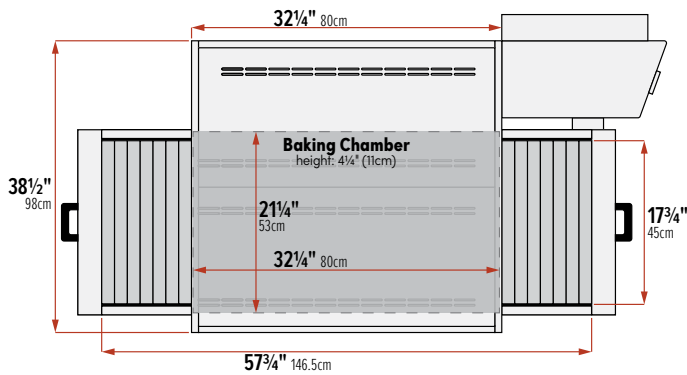
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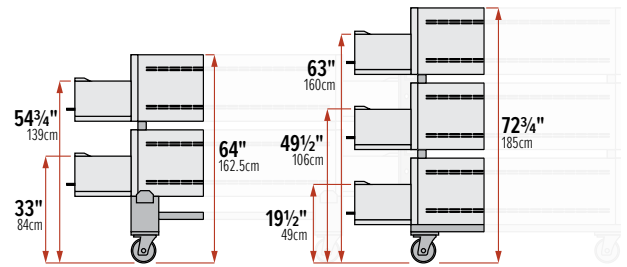
SIDE



FRONT



TOP



STACKED HEIGHT

Electrical

Model	Power	Voltage	Amps	Phase	Plug/Cable
I-TSA/E	12.5KW	208-240 (60amp)	35	3	Not Supplied

Each deck is independent and uses it's own power supply

Baking Chamber Dimensions

Model	Dimensions (Inch)			Dimensions (cm)			Conveyor Length		Conveyor Width	
	W	D	H	W	D	H	Inch	cm	Inch	cm
I-TSA/E	21 1/4	32 1/4	4 1/4	53	80	11	57 1/2	1465	17 3/4	450

Exterior Dimensions

Model	Dimensions (Inch)			Dimensions (cm)			Weight	
	W	D	H	W	D	H	Lb	Kg
I-TSA/E	43 1/4	71 5/8	20 1/2	110	182	52	440	200

Dimensions not including stand

Shipping

Model	Dimensions (Inch)			Dimensions (cm)			Weight	
	W	D	H	W	D	H	Lb	Kg
I-TSA/E	49 1/4	78 3/4	38 5/8	125	200	98	640	290

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



The manufacturer reserves the right to modify the technical data and models without previous notice.

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