

SPECIFICATIONS:

STONE CONVEYOR OVEN I-TSC/G



FEATURES

- Can be stacked two units tall to double production in the same space
- 31¼" wide stone belt
- Independent digital temperature controls for top and bottom
- Digitally controlled conveyor speed for cooking times up to twenty minutes
- 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

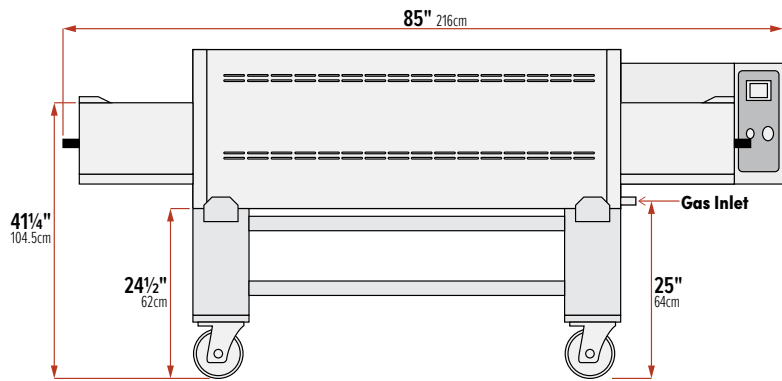
- Max temperature: 842°F (450°C) Gas Model
- Atmospheric burners with safety valves
- Ignition failure alarm
- Dual digital controller
- US made control components

OPTIONS

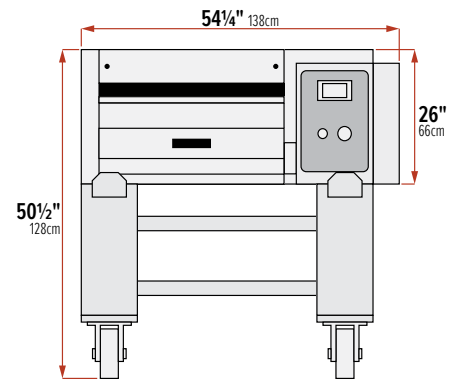
- Custom painted colour
- Extension tray at belt exit
- Automatic loading belt
- Stainless steel stand with locking casters

Size	2.5 minute bake thin crust	4 minute bake New York style
	I-TSA/E	I-TSA/E
10"	240	150
12"	144	90
14"	120	75
16"	78	49
18"	66	41
20"	57	36
22"	48	30

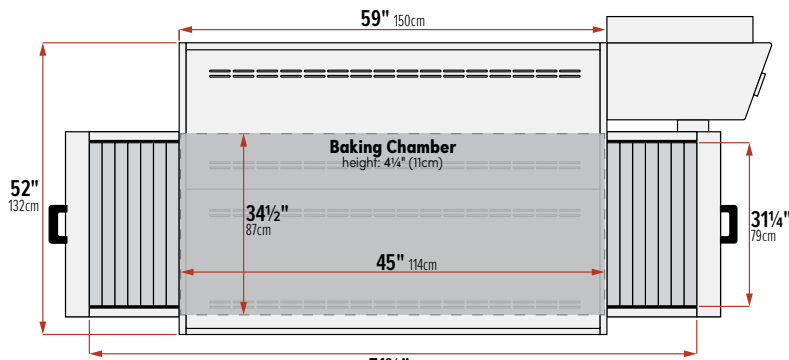
SPECIFICATIONS: STONE CONVEYOR OVEN I-TSC/G



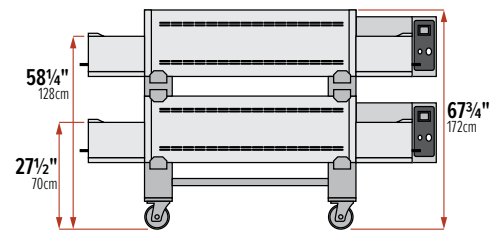
SIDE



FRONT



TOP



STACKED HEIGHT

Electrical

Model	BTU	Power	Voltage	Amps	Phase	Plug/Cable
I-TSC/G	150,000	0.12KW	120	2.2	1	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-TSC/G	34 1/2	45	4 1/4	87	114	11	85 3/4	2180	31 1/4	790

Exterior Dimensions

Model	Dimensions (Inch)			Dimensions (cm)			Weight	
	W	D	H	W	D	H	Lb	Kg
I-TSC/G	54 1/4	85	26	138	216	66	882	400

Dimensions not including stand

Shipping

Model	Dimensions (Inch)			Dimensions (cm)			Weight	
	W	D	H	W	D	H	Lb	Kg
I-TSC/G	58 5/8	87 3/8	33 1/2	149	222	85	1280	580

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