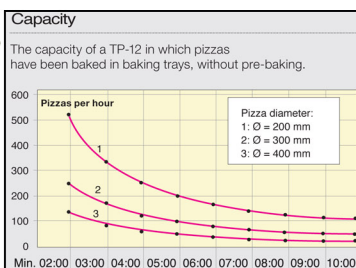


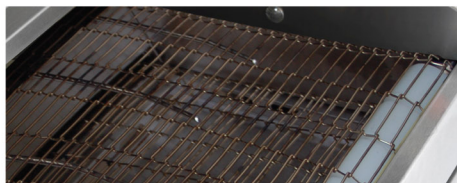
### Tunnelpizza – large capacity in a small space!



#### Up to 400°C

The TP is equipped with top and bottom radiant heat for working temperatures of up to 400°C. The pizza can be baked very quickly with a crispy surface and without drying out the inside, so that all flavours are retained.

The oven chamber is divided into two zones which gives an optimal baking result and reduces the risk of temperature loss. The temperature and power settings of top and bottom heat are controlled in each zone with four temperature sensors. Rapid reaction combined with radiation cover reduces the risk of uneven baking.



#### 500 pizzas per hour!

TP is a very quiet and flexible oven, easily adapted for various capacity requirements. Stepless setting of baking times and up to three wholly independent sections vertically make possible high capacity both as regards the number and variation of the products which can be baked. Pizzas, pies and pita bread pass through during a baking time from 2 to 10 minutes.

#### Easy to keep clean

With correct time setting and temperature, the pizza is ready when it has passed through the oven. Smooth surfaces, both internally and externally with self cleaning oven chamber.

#### Digital Panel

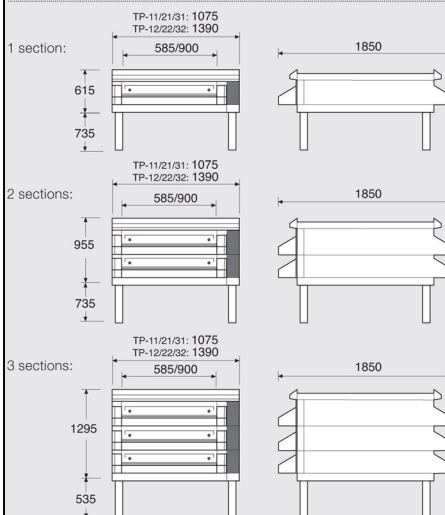


- Individual temperature and power setting of each zone.
- 5 program settings
- Energy saving mode
- Week timer – individual start times for each day of the week.
- Clear and easy to read monochrome touch screen.
- Possibility to select user language in the screen.

#### Specification

Model	Band w x l (mm)	Baking surf. m²	Int. oven hgt mm	Max. t. °C	Baking time min.	Power kW
TP-11	585 x 1750	0.5	90	400	2-10	12
TP-12	900 x 1750	0.76	90	400	2-10	18

#### Measurements



#### TP standard features:

- Two standard widths up to three sections height.
- Stainless steel exterior and well insulated oven chamber.
- Easy to use touch screen.
- Energy saving mode
- Baking chamber in two zones.
- Canopies at infeed and outfeed ends.
- Removeable extraction tray at outfeed and infeed.
- Self cleaning oven chamber.
- Stainless steel mesh belt.