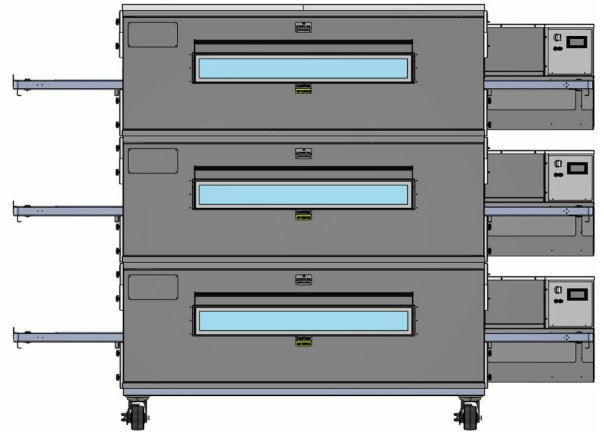


Conveyor oven Metos EDGE2440E-3-G2 Triple chamber and stand with wheels

The conveyor pizza oven Metos EDGE2440E-3-G2 with triple chamber and a stand for efficient pizza baking.

- stainless steel construction inside and out
- three chambers
- robust touch screen G2 controller offering detailed fault diagnostics, recipe creation, USB data transfer and EDGE app interactivity
- solid state powered heating elements offering unrivalled temperature control and energy efficiency
- brushless drive conveyor system with automatic conveyor belt jam detection shut-off system
- reversible belt direction (via G2 controller)
- conveyor belt width: 609 mm
- belt speed from 3 to 30 minutes
- 1009 mm long baking chamber
- modular and removable control cabinet
- front loading window
- removable crumb pans
- insulated and removable end panels
- stand with wheels



Conveyor oven Metos EDGE2440E-3-G2 Triple chamber and stand with wheels

Product capacity	210 pcs 30 cm pizzas /h
Item width mm	1911
Item depth mm	1247
Item height mm	1740
Package volume	5.265
Unit of volume	m3
Package volume	5.265 m3
Package length	200
Package width	135
Package height	195
Package unit of dimension	cm
Package dimensions (LxWxH)	200x135x195 cm
Net weight	1100
Net weight	1100 kg
Gross weight	1140
Package weight	1140 kg
Unit of weight	kg
Connection power kW	83.1
Connection voltage V	400
Number of phases	3NPE
Frequency Hz	50
Type of electrical connection	Semifixed
Remarks (electrical)	3 electrical inlets: 3*27,7kW