

COMPACT DECK OVENS

- Stainless steel construction
- Superior insulation
- Stone sole
- Interior light
- Viewing window
- Temp. up to 350°C
- Fast - cooks pizza in 5 minutes, steak in 3 minutes & prawns in 1 minute



Code	External Dimensions (WxDxH mm)	Internal Dimensions (WxDxH mm)	Weight (kg)	Voltage	Power (kW/A)
EP2S	585x550x430	2x 400x400x115	33	240	2.4/10
EP2S/15	585x550x430	2x 400x400x115	33	240	3/15

ELECTRIC CONVEYOR OVENS WITH DIGITAL CONTROLS

- Simple and reliable mechanical controller
- 'Safe to touch' fan-cooled exterior
- Separate top and bottom temperate controller up to 300°C
- Perfect for pizza, defrosting,

reheating and cooking ready made food

- Simple one switch operation to change belt direction
- Maximum clearance height: 70mm for HX-1 and 60mm for HX-2

- Heavy-duty stainless-steel conveyor belt, 15inch for HX-1 and 20 inch for HX-2
- HX-2 supply with oven stand / trolley



HX-1E / HX-1/3NE



HX-2E



Code	Belt Width (inch)	Dimensions (WxDxH mm)	Weight (kg)	Voltage	Power (kW/A)
Medium Single Phase with feet					
HX-1E	15	1125/1460x580x435	50	240	6.7/28
Medium 3-Phase with feet					
HX-1/3NE	15	1125/1460x580x435	50	415	6.7/3~N
Large 3-Phase with Stand					
HX-2E	20	1565/2140x750x1110	90	415	10.3/3~N

Prices and specifications are subject to change without notice. Pictures are for illustrative purpose and final product may differ