

08/2013

Mod: TPW/30

Production code: CT 3000



Diamond
catering equipment

Conveyor Toaster with tunnel CT 3000

Conveyor Toaster with tunnel CT 3000

Conveyor toaster with tunnel with deported control box allowing a wide flexibility of installation (length of the cord: 1m).

Immediate starting, without preheating thanks to quartz infrared. Rotation speed and heating power (full or half power). Both sets of 4 infrared quartz elements are individually adjustable, as well as the speed of the conveyor belt, to adapt speed and toasting power to the products to be toast.

Height regulation at the entry from 7 to 11 cm.

Reflectors on entry and exit of the tunnel to concentrate temperature inside the cooking chamber and also to reduce cooking time (1'30 min). Long lasting use thanks to the ventilated motor located inside the tunnel.

Front and back trays of 15 cm.

Support for croissants and similar products on the top.

Equipment: 8 quartz tubes (1550 W on top, 1450 W on bottom), quartz tubes selector (off, full and half power on top), speed control, pilot lights, adjustable feet.

Power : 3 kW

Outside dimensions : 470 x 720 x 385 mm

Weight : 21 Kg

Volts : 230 v

