

Conveyor oven Metos EDGE1830E-3-G2 Triple chamber

The conveyor pizza oven Metos EDGE1830E-3-G2 with triple chamber 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: 457 mm
- belt speed from 3 to 30 minutes
- 762 mm long cooking chamber
- modular and removable control cabinet
- front loading window
- removable crumb pans
- insulated and removable end panels
- base with wheels



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Product capacity	90 pcs 30 cm pizzas /h
Item width mm	1664
Item depth mm	1064
Item height mm	1740
Package volume	3.715
Unit of volume	m3
Package volume	3.715 m3
Package length	170
Package width	115
Package height	190
Package unit of dimension	cm
Package dimensions (LxWxH)	170x115x190 cm
Net weight	940
Net weight	940 kg
Gross weight	981
Package weight	981 kg
Unit of weight	kg
Connection power kW	58.8
Connection voltage V	400
Number of phases	3NPE
Frequency Hz	50
Type of electrical connection	Semifixed
Remarks (electrical)	3 electrical inlets: 3*19,6kW