

Conveyor oven Metos EDGE3260E-2-G2 Double chamber and stand with wheels

The conveyor pizza oven Metos EDGE3260E-2-G2 with double chamber and stand for efficient pizza baking

- stainless steel construction inside and out
- two 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: 813 mm
- belt speed from 3 to 30 minutes
- 1524 mm long baking chamber
- modular and removable control cabinet
- front loading window
- removable crumb pans
- insulated and removable end panels
- stand with wheels



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Product capacity	280 pcs 30 cm pizzas /h
Item width mm	2381
Item depth mm	1450
Item height mm	1629
Package volume	6.615
Unit of volume	m3
Package volume	6.615 m3
Package length	245
Package width	150
Package height	180
Package unit of dimension	cm
Package dimensions (LxWxH)	245x150x180 cm
Net weight	980
Net weight	980 kg
Gross weight	1024
Package weight	1024 kg
Unit of weight	kg
Connection power kW	77
Connection voltage V	400
Number of phases	3NPE
Frequency Hz	50
Type of electrical connection	Semifixed
Remarks (electrical)	2 electrical inlets: 2*38,5kW