

Conveyor oven Metos TL 45 DG

Metos TL 45 DG is an affordable and very easy-to-use conveyor oven that can be used in a variety of ways to cook pizza, meat, fish and vegetables. The maximum oven temperature is 400 degrees, so it can be used also to make thin-bottomed pizzas and other similar products that require a high temperature and a short cooking time. The conveyor speed is adjustable between 30 s and 20 min. The dimensioning is designed so that the oven can be mounted not only on its own stand but also on a normal, 700 mm wide worktop. The calculated hourly capacity is 34 pizzas per hour and can be doubled by installing two ovens on top of each other.



One-touch keys, large dial and clear digital display make using the oven quick and easy. Thanks to the efficient heating elements and precisely controlled air circulation, the oven reacts quickly to the settings, it can very well be used for products that require different baking temperatures and times.

- electric conveyor oven
- oven chamber 800 x 450 x 105 mm
- calculated capacity 34 pizzas per hour (30-35 cm pizza)
- start timer
- stackable, two ovens on top of each other
- the compact depth (only 700 mm) also allows placement on the desktop
- maximum baking temperature 400°C
- energy efficient, good insulation keeps the heat well inside the oven, no heat leaks
- maintenance and service can be performed from the front without moving the device
- the digital control panel allows for quick adjustment and saving of settings
- 450 mm wide, steel conveyor
- separate temperature

control (0-100%) for top and bottom heat

- easy-to-use conveyor speed control: baking time 30 s - 20 min
- reversible conveyor direction
- removable crumb trays at both ends
- conveyor doors with windows at both ends, adjustable to 4 heights

ACCESSORIES (to be ordered separately):

- conveyor extension tray (can be mounted on both ends)
- adjustable stand (adjustment range 677-1002 mm)
- neutral hood control (0-100%) for top and bottom heat
- easy-to-use conveyor speed control: baking time 30 s - 20 min
- reversible conveyor direction
- removable crumb trays at both ends
- conveyor doors with windows at both ends, adjustable to 4 heights

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- adjustable stand (adjustment range 677-1002 mm)
- neutral hood

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Product capacity	Ø35cm pizza 34 pcs/h
Item width mm	1500
Item depth mm	700
Item height mm	390
Package volume	1.139
Unit of volume	m3
Package volume	1.139 m3
Package length	165
Package width	115
Package height	60
Package unit of dimension	cm
Package dimensions (LxWxH)	165x115x60 cm
Net weight	92
Net weight	92 kg
Gross weight	123
Package weight	123 kg
Unit of weight	kg
Connection power kW	8
Connection voltage V	400
Number of phases	3NPE
Frequency Hz	50
Type of electrical connection	Semifixed
Operation type	electronical
Cleaning	hand wash
Programmability	programmable
Timer	Yes