



Dimensions	1050L x 470W x 390mmH
Power Supply	230V/50Hz — 3600 Watts —15.7 amps
Weight	24 Kgs
Temperature Range	70°C – 260°C

QUARTZ
INFRARED
HEATERS

INCLUDES
CONVEYOR
BELT

CONVEYOR OVEN

ED16

SPECIFICATIONS

- Designed to provide consistent heat with infrared heaters.
- Equipped with a variable speed control.
- EGO thermostat temperature controller.
- High performance quartz infrared heaters for superior cooking performance.
- Upper and lower infrared heating elements with separate controls.
- Stainless steel construction and conveyor belt.
- Slide out crumb tray for easy cleaning.
- Excellent for pizza, bread, bagels and English muffins.
- Capable of cooking approximately 12 x 14" pizzas per hour.
- Comes with a hi-limit switch which prevents overheating.
- Maximum temperature up to 260°C
- Ideal for small kitchens, restaurants, cafés, and catering operations.
- CE approved.

• Specifications are subject to change without notice. Subject to correct use and maintenance.

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