

PROUDUCT BROCHURE @ 2018-19

AL-MOHANAD FOOD SERVICE EQUIPMENT

EXCLUSIVE AGENT MIDLE EST

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Counter top Conveyor Pizza Electric Oven

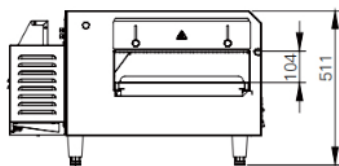
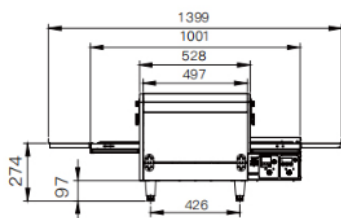
Counter top Conveyor Pizza Electric Oven

OMAJ (NTE-1620) Its compact design makes it ideal for chain stores or takeaway fast service shops with small kitchens. At the same time, and is designed for countertop use. It is ideally suited for kiosk and express-style or chain restaurants where smaller ovens are required yet provides high baking output as it's self-contained, conveyorized and stackable up to two (2) units high. Toolless-open access panels, through which conveyor belt and air distribution plates are removable for easy cleaning. Place of use (Pizza chain / Light food store / Grilled fish chain / Theme restaurant back kitchen / Convenience store / Bar / Appetizer and snack production / Small pizza shop / Takeaway convenience store).



Technical Specifications

- 1- MODEL : NTE-1620
- 2- Voltage : 240 VAC 60/Hz, 1 Phase
- 3- power(6.7KW)
- 4- Control : digital controller
- 5- Dimension (1400 x 821 x 511) mm
- 6- Max operating temp: (300°)



Body Material	stainless steel
Power	6.7KW
Max operating temp	300°
Bake time	1-12 min
Overall Dimension	1400×821×511(mm)



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