

PROUDCT BROCHURE @ 2018-19

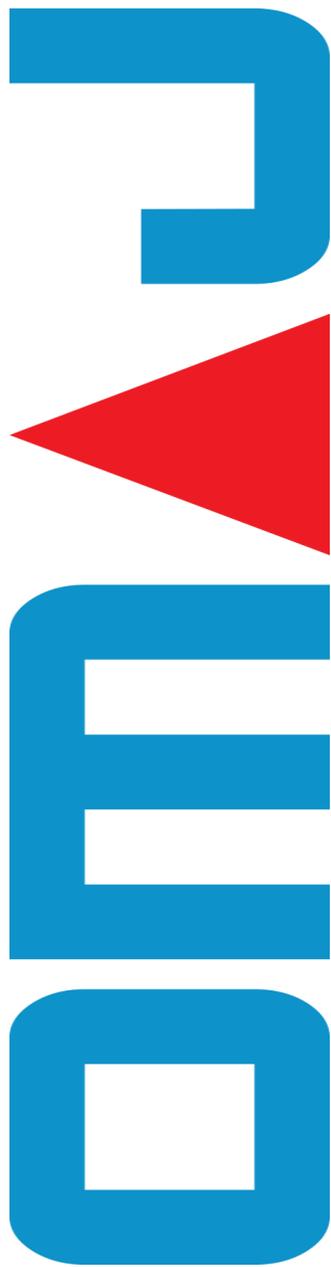
AL-MOHANAD FOOD SERVICE EQUIPMENT

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Counter top Conveyor Pizza Electric Oven

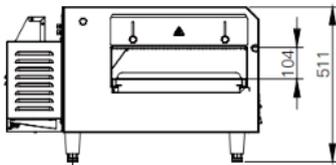
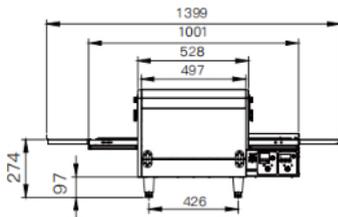
## Counter top Conveyor Pizza Electric Oven

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°)



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



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