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# 18 Inch Electric Conveyor Pizza Oven



## Product Feature

1. With hot air convection system.
2. Output: 30-50 pcs pizza per hour.
3. Temperature: 25 to 400 degree Celsius.
4. Pizza Max Size: 18 inches.
5. Cooking time: 5-7 minutes
6. Workstation Dimension: 525X1440mm

- Payment: T/T, L/C
- Lead Time : 15-30 days
- Model: PZE-18H
- Voltage: 380V 50Hz 3N
- Power: 10.8kW/h
- Dimension: 1450\*1110\*550mm
- EXW Price: US\$3950-4750/SET

If you want to buy a pizza oven for a Pizzeria or a similar restaurant establishment where you will be baking large numbers of pizzas every day, you'll need an oven that can handle a large volume with a quick turn around. If this is the case, a pizza conveyor oven may be your best choice. Conveyor design, large output: 5 minutes cooking time according to the pizza thickness, 60-120 PCS per hour. Hot air circulation heating system, high efficiency and cook more uniform, accuracy temperature tolerance within  $\pm 3$  °C. Electric components and high-quality visual glasses window are protected by advanced design.

MODEL	ITEM	VOLTAGE	POWER (kW/h)	CONVEYOR BELT SIZE(mm)	DIMENSION (mm)
PZE-15H	15"Electric Convection Conveyor Pizza Oven	380V 50Hz 3N	9	425x1440	1450x1000x550
PZE-18H	18"Electric Convection Conveyor Pizza Oven	380V 50Hz 3N	10.8	525x1440	1450x1100x550
PZE-32H	32"Electric Convection Conveyor Pizza Oven	380V 50Hz 3N	18	815x2000	2000x1400x550
PZG-15H	15"Gas Convection Conveyor Pizza Oven	220V 50Hz	0.6	425x1520	1520x1000x680
PZG-18H	18"Gas Convection Conveyor Pizza Oven	220V 50Hz	0.6	525x1520	1520x1100x680
PZG-32H	32"Gas Convection Conveyor Pizza Oven	220V 50Hz	0.6	815x2000	2000x1110x680
PZE-12	12"Electric Conveyor Pizza Oven	380V 50Hz 3N	6.4	375x1030	1100x570x370
PZE-18	18"Electric Conveyor Pizza Oven	380V 50Hz 3N	10.3	540x1450	1560x750x370
PZE-32	32"Electric Conveyor Pizza Oven	380V 50Hz 3N	25.5	860x1800	1900x1120x370
PZG-12	12"Gas Conveyor Pizza Oven	220V 50Hz	0.1	375x1030	1120x600x430
PZG-18	18"Gas Conveyor Pizza Oven	220V 50Hz	0.1	540x1450	1560x790x430
PZG-32	32"Gas Conveyor Pizza Oven	220V 50Hz	0.1	860x1800	1900x1120x430