

Specifications

Electric Tunnel	Internal Dimensions (cm)			External Dimensions (cm)			Conveyor	Supply	Power	Power	Temperature	Weight
	H	W	D	H	W	D	W	V/Ph/Hz	Max Amps	Average Amps	Max °C	Kg
TSA	110	530	800	520	1080	1820	450	415/3/50+N+E	19	9	0/450	200
TSB	110	670	1140	520	1220	2160	590	415/3/50+N+E	29,5	15	0/450	308
TSC	110	870	1500	520	1420	2520	790	415/3/50+N+E	50	26	0/450	420

TC: Mesh belts in stainless steel TS: Refractory fillets

STAND	H	W	D	Weight
STSA1	760	990	810	40
STSB1	760	1130	1150	43
STSC1	760	1330	1510	48

Gas Tunnel	Internal Dimensions (cm)			External Dimensions (cm)			Conveyor	Supply	Power	Power	Temperature	Weight
	H	W	D	H	W	D	W	V/Ph/Hz	MJ	MJ	°C	Kg
TSGAS	110	850	1140	660	1420	2160	790	240/1/50 3 Amps	169	90	0/450	400

TS: Refractory fillets

STAND	H	W	D	Weight
STSGAS	620	1330	1150	42

ITALFORNI
Heat that shapes ideas

PATENTED



Modularity to meet any professional requirement.

Tunnel

TUNNEL STONE ELECTRIC - TSA/TSB/TSC

TECHNICAL SPECIFICATIONS

- Conveyor belt in refractory stone fillets
- Top and bottom stainless steel sheathed heating elements
- Static cooking system
- Digital top and bottom separate temperature control
- Digital or mechanic adjustable belt speed
- Excellent insulation
- Thermal insulation
- Self lubricating bearings
- +30% cooking capacity vs convection models
- Removable crumb collection drawers
- Max cook temp 450 °C
- Adjustable shutters
- Oven support with wheels
- Extension tray belt exit

ACCESSORIES

- Encoder kit
- Stacking kit (h = 30 mm)

OPTIONALS

- Tempered glass coating with custom design
- Automatic loading belt



Performance, reliability, design

When you purchase an Italforni oven you can be sure of adding a unique ingredient to your work.

Thanks to excellent insulation, the external temperature is constantly 30°, to guarantee maximum safety



Thermal insulation guaranteed materials backed by over 30 years experience in the design & manufacture of ovens



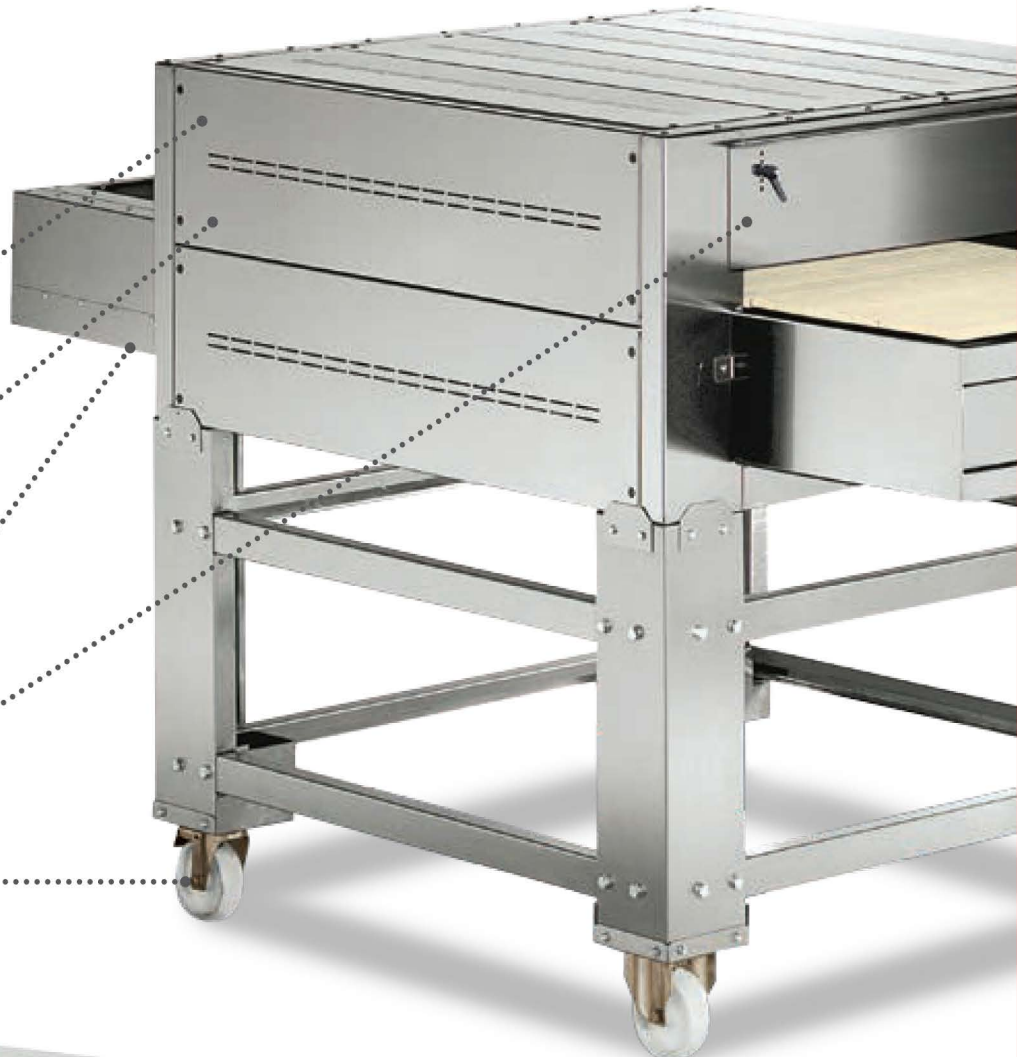
The self-lubricating bearings allow you to forget about routine maintenance



Adjustable inlet and outlet shutters



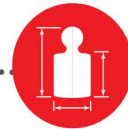
The oven support is equipped with four practical wheels with brakes



Adjustable belt speed



The two removable crumb collection trays are placed at the tunnel inlet and outlet to allow for easy cleaning



+30% Dimension/production ratio compared to other ovens available on the market



Maximum cooking temperature 500°C

FEATURING



The Encoder Kit allows you to manage ceiling and bed-plate times and temperatures digitally.

The PLC lets you set up to 25 programs extremely quickly and accurately, keeping the cooking values constant, thanks to an encoder installed on the motor.

Gas tunnel ovens



Belt in refractory stone fillets



Atmospheric burners placed under the surface gas supply with safety valves



The oven support is equipped with four practical wheels with brakes



Adjustable belt speed

