





# Ventilated Tunnel

**Belt width 30 cm - Belt speed from 1 to 20 minutes**

Code	Model	Dimensions LxWxH cm			
<b>P09TN12024</b>	TNV-40E	↔ 134	↗ 110	↕ 48	
	Control	Chamber height cm	Cooking surface cm		
	Digital	8	40X60		
		Max Temperature	Weight Kg		
		 350 °C	 101		
	Total Power KW	Voltage V	Phases Ph	Frequency Hz	
	7,4	400	3N+T	50	



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**P09TN12024**

Model  
**TNV-40E**

## General Features

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Available in gas or electric version, depending on your needs.

**IMQ CERTIFICATION.**  
Assurance of compliance with reference standards.

Easy to clean, thanks also to the removable crumb trays for deep cleaning.

Reduced heating, cooking times, and total energy consumption.

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High productivity and multifunctionality accessible to all.

Intuitive touch panel to control all functions.

Save multiple customized cooking programs.

Conveniently adjusts the rotation direction and belt speed.



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## Accessories



### SUPPORT FOR 1 OR 2 OVERLAPPING VENTILATED TUNNELS

SUPPORT IN STAINLESS STEEL With 4 wheels. FOR 1 or 2 STACKABLE OVENS

	Code	Model	Size with wheels cm	Internal dimensions	Peso
	<b>P11SP66005</b>	ST 40	98x61x66	75x38x33	24

