





Ventilated Tunnel

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

Code	Model	Dimensions LxWxH cm			
P09TN12025	TNV-40G	↔ 134	↗ 110	↕ 48	
	Control	Chamber height cm	Cooking surface cm		
	Digital	8	40X60		
		Max Temperature	Weight Kg		
		 350 °C	 104		
	Total Power KW	Voltage V	Phases Ph	Frequency Hz	
	0.2	230	1N+T	50	



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TNV-40G

General Features

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.

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
	P11SP66005	ST 40	98x61x66	75x38x33	24

