





# Ventilated Tunnel

**Belt width 50 cm - Belt speed from 1'20" to 20 minutes**

Code	Model	Dimensions LxWxH cm			
<b>P09TN12022</b>	TNV-50G	↔ 179	↗ 121	↕ 53	
	Control	Chamber height cm	Cooking surface cm		
	Digital	9	50X85		
		Max Temperature	Weight Kg		
		 350 °C	 168		
	Total Power KW	Voltage V	Phases Ph	Frequency Hz	
	0.2	230	1N+T	50	



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Code

**P09TN12022**

Model

**TNV-50G**

## 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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Model  
**TNV-50G**

## 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>P11SP66006</b>	ST 50	110x86x56	87x63x23	26

