





# Ventilated Tunnel

## Belt width 80 cm - Belt speed from 2 to 20 minutes

Code	Model	Dimensions LxWxH cm			
<b>P09TN12020</b>	TNV-80E	↔ 217	↗ 158	↕ 63	
	Control	Chamber height cm	Cooking surface cm		
	Digital	9	80X120		
		Max Temperature	Weight Kg		
		 350 °C	 351		
	Total Power KW	Voltage V	Phases Ph	Frequency Hz	
	24	400	3N+T	50	



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Code

**P09TN12020**

Model

**TNV-80E**

## 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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**P09TN12020**

Model  
**TNV-80E**

## 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>P11SP66004</b>	ST 80	145x121x56	122x98x23	31

