

# SYNTHESIS 12/80 GAS CONVEYOR OVEN 1SV4405B



## SPECIFICATIONS

Voltage	Single Phase, 230 VAC, 50/60 Hz
	Current at 220-240 V~, 2A
Max Power	450 Watts
Flame Control	Electronic without pilot
Gas Absorption	115 MJ/h NAT Gas, 100 MJ/h UPLG Gas
Injector Diameter (NAT)	(G20 - 20 mbar) - 5 x 2.15 mm
Injector Diameter (UPLG)	(G30 - 28...30 mbar) - 5 x 1.20 mm
Min pressure (NAT)	(G20 - 20 mbar) - 0.32Kpa
Max pressure (NAT)	(G20 - 20 mbar) 1 kPa
Min pressure (UPLG)	(G30 - 28...30 mbar) 0.9Kpa
Max pressure (UPLG)	(G30 - 28...30 mbar) 2.75 kPa
Consumption (NAT)	(G20 - 20 mbar) - 3,180 m3/h
Consumption (UPLG)	(G30 - 28...30 mbar) 2.350 Kg/h
Gas Pipe	1/2"
Weight	315 kg
Conveyor Width	32" (800mm)
Conveyor Length	2100mm
Chamber Length	1200 mm
Chamber Height	100mm
Cable Length	2m
Plug Supplied	Yes, 10 amps
Noise level	< 70 decibels
Max Humidity	95% without condensation
Ambient Temperature	0 - 40°C
Thermostat	320°C
Time Range	1:45 minutes - 30 minutes (or complete halt)
Warranty	4 Year Warranty (2 yr Labour 4 yr Parts)



## Main Features

- Made entirely from stainless steel
- Double glazed full width inspection door
- Easy access for thorough cleaning
- Cooling system for contact parts
- Omnidirectional wheels with breaks
- Conveyor belt with variable speed down to a complete halt
- 100 mm high cooking chamber
- Fine tuning of the ventilation flow
- Jets of hot air completely wrap the product as it moves along the wire mesh conveyer giving an evenly cooked result time after time
- All Synthesis ovens are stackable so you can step up your productivity to meet peak demand
- Management of 6 cooking programs: for each program you can set the cooking time and temperature
- Economy function keeps the oven at a lower temperature if it doesn't need to be operated at full working temperature
- Timer for programmed start, digital clock and self diagnostics

## DIMENSIONS

External Width	2180mm	Internal Width	1200mm
External Depth	1650mm	Internal Depth	815mm
External Height	600mm	Internal Height	100mm

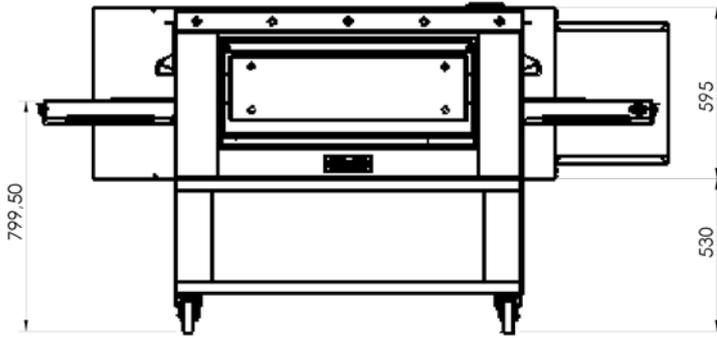


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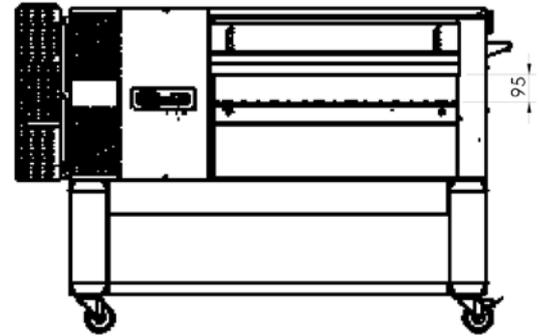
# SYNTHESIS 12/80 SINGLE STACK CONVEYOR



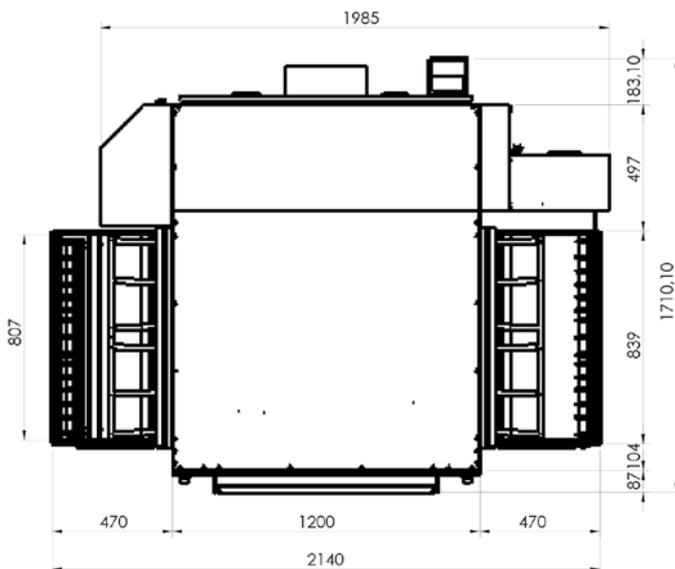
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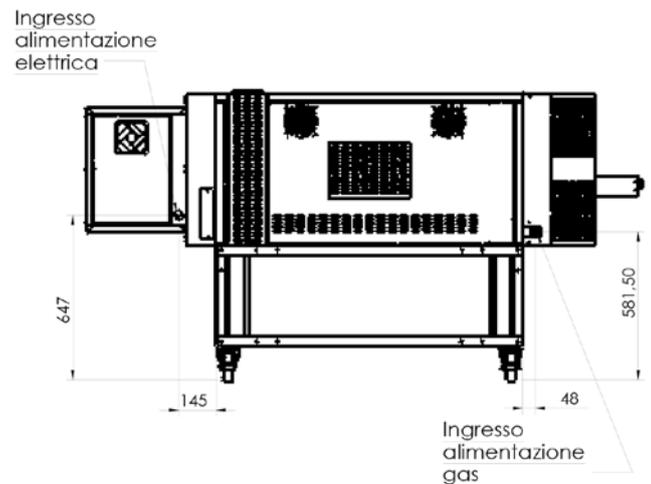
## SIDE



## TOP



## REAR



We reserve the right to alter specifications without notice.



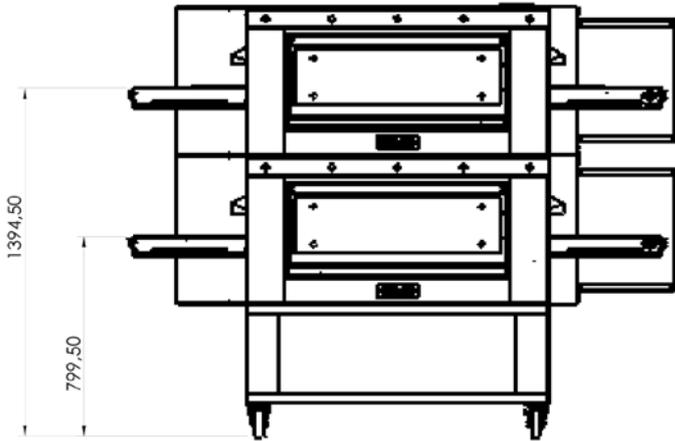
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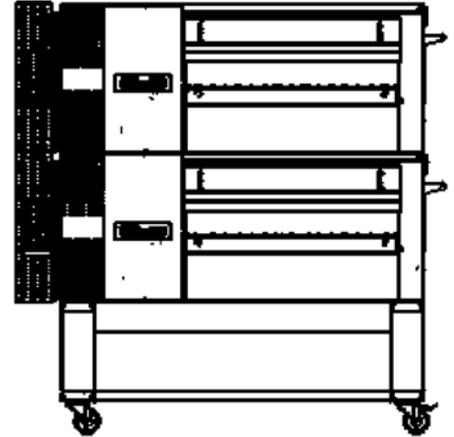
# SYNTHESIS 12/80 DOUBLE STACK CONVEYOR



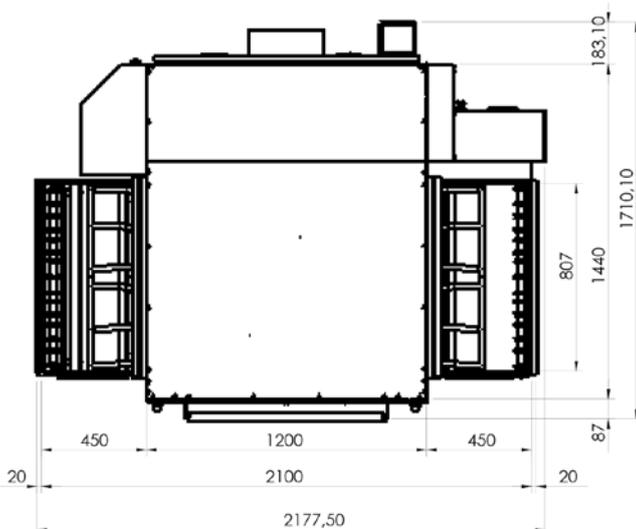
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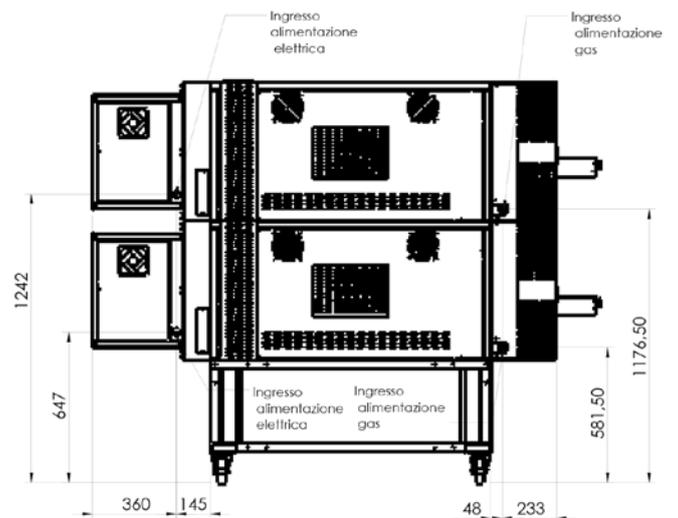
## SIDE



## TOP



## REAR



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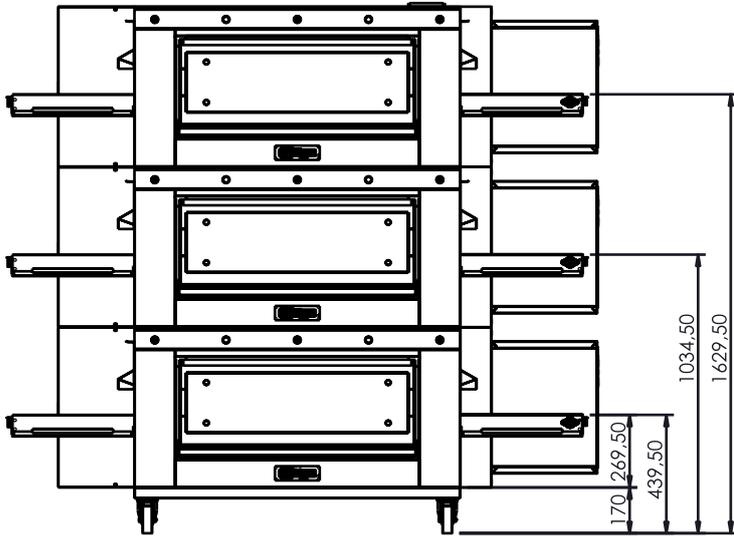
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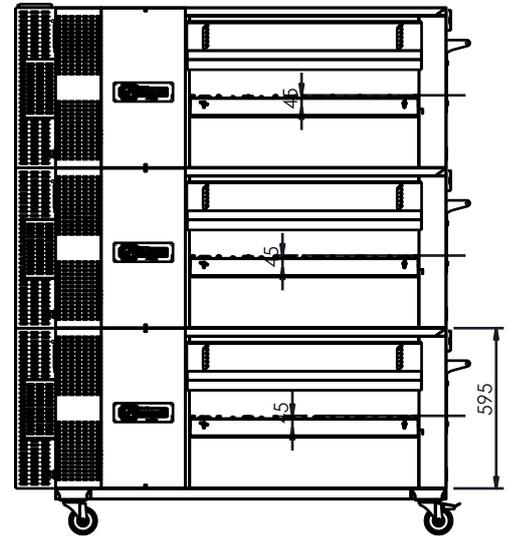
# SYNTHESIS 12/80 TRIPLE STACK CONVEYOR



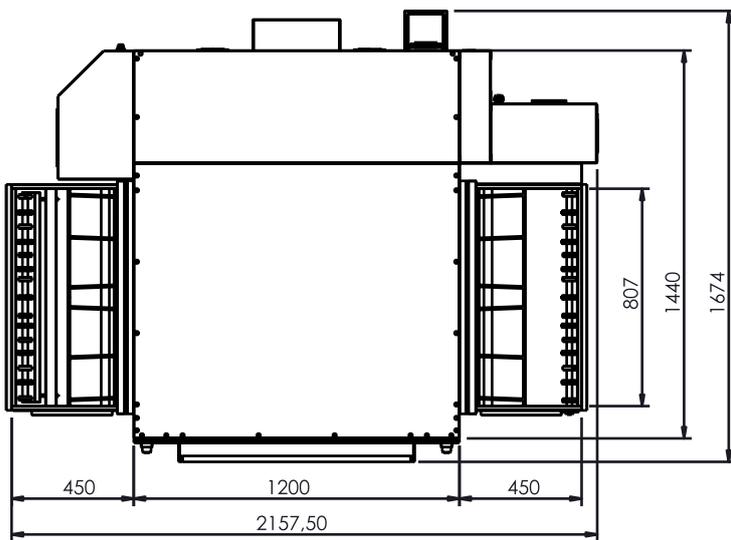
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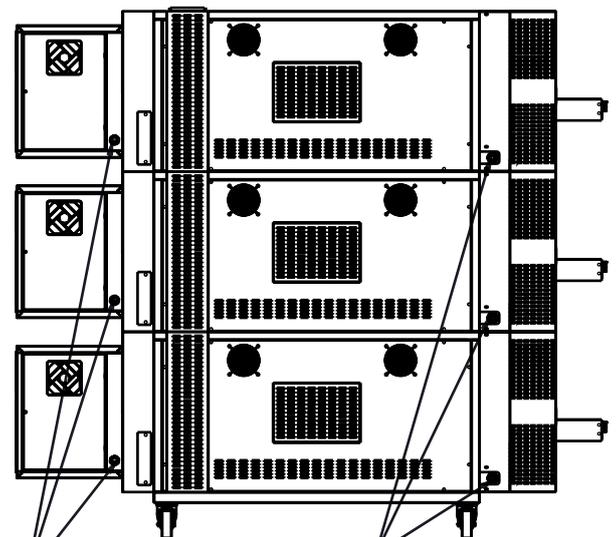
## SIDE



## TOP



## REAR



Ingresso alimentazione elettrica

Ingresso alimentazione gas

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