

SPECIFICATIONS:

STONE CONVEYOR OVEN I-TSB/E



FEATURES

- Can be stacked two units tall to double production in the same space
- 23¼" wide stone belt
- Independent digital temperature controls for top and bottom
- Digitally controlled conveyor speed for 1-20 minute cooking times
- Easy to maintain and service
- Heavy duty stainless steel exterior with high heat resistant aluminized steel interior
- Fully insulated for cooler exterior surface and consistent interior temperature

ELECTRIC OVEN FEATURES

- Max temperature: 932°F (500°C)
- Stainless steel sheathed heating elements
- Remote touch screen controller

OPTIONS

- Custom painted colour
- Extension tray at belt exit
- Automatic loading belt
- Stainless steel stand with locking casters

Size	90 second high temp napoletana	2.5 minute bake thin crust	4 minute bake New York style
	I-TSB/E	I-TSB/E	I-TSB/E
10"	280	165	105
12"	160	96	60
14"	120	72	45
16"		60	38
18"		52	32
20"		48	30
22"			

NELLA

LOCATIONS

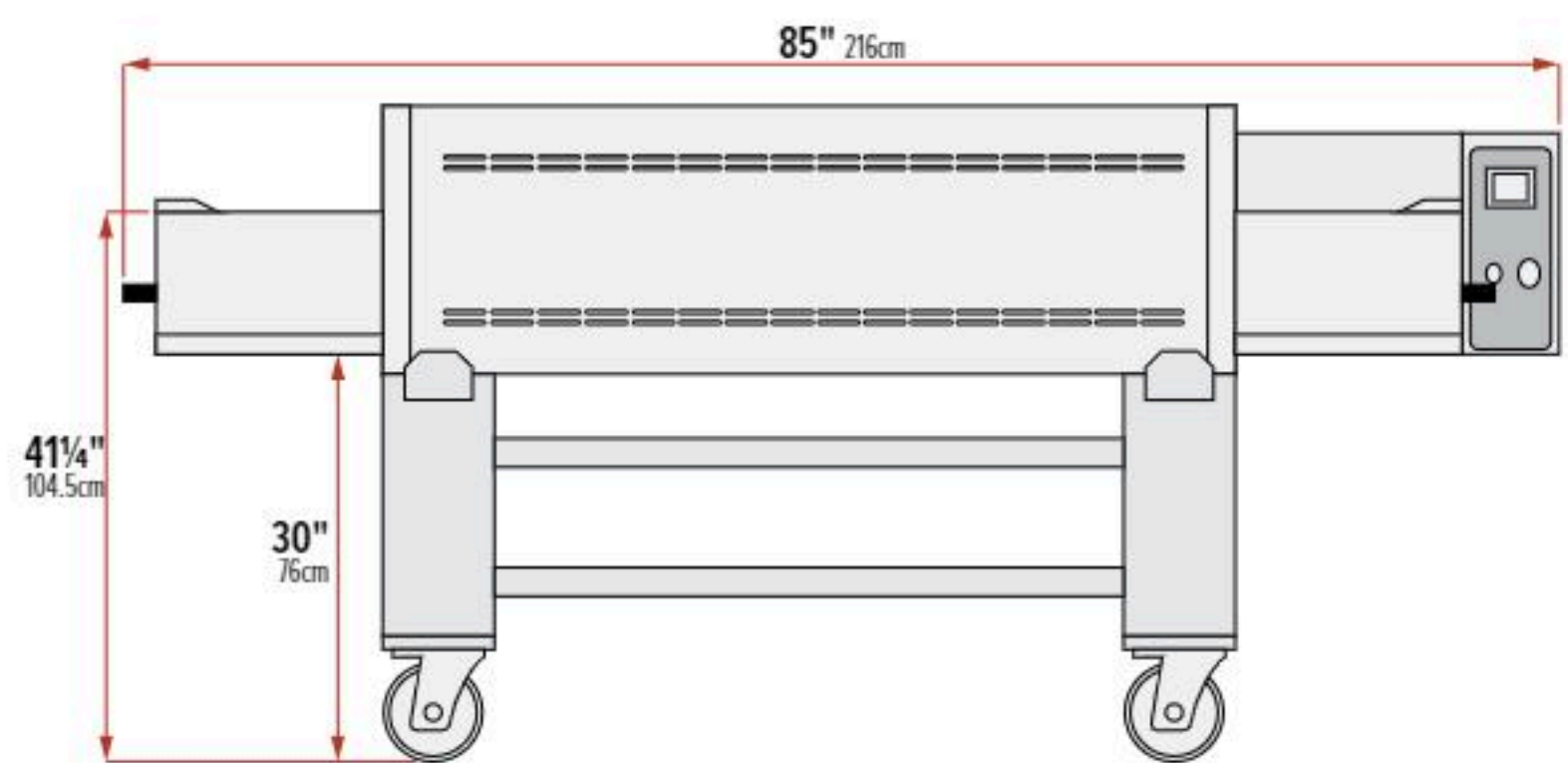
148 NORFINCH DR
NORTH YORK, ON,
M3N 1X8
416-740-2424

433 QUEEN ST E.
TORONTO, ON,
M5A 1T5
416-847-1112

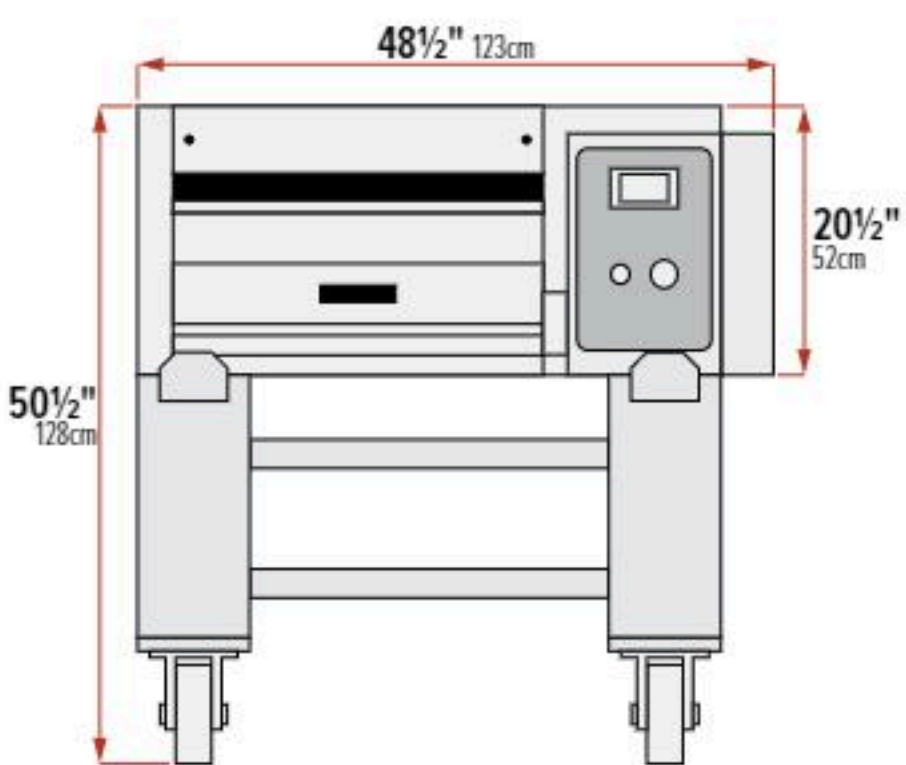
WWW.NELLAONLINE.COM
HELP@NELLAONLINE.COM

1164 ELLESMERE ROAD
SCARBOROUGH, ON,
M3N 1X8
416-292-0828

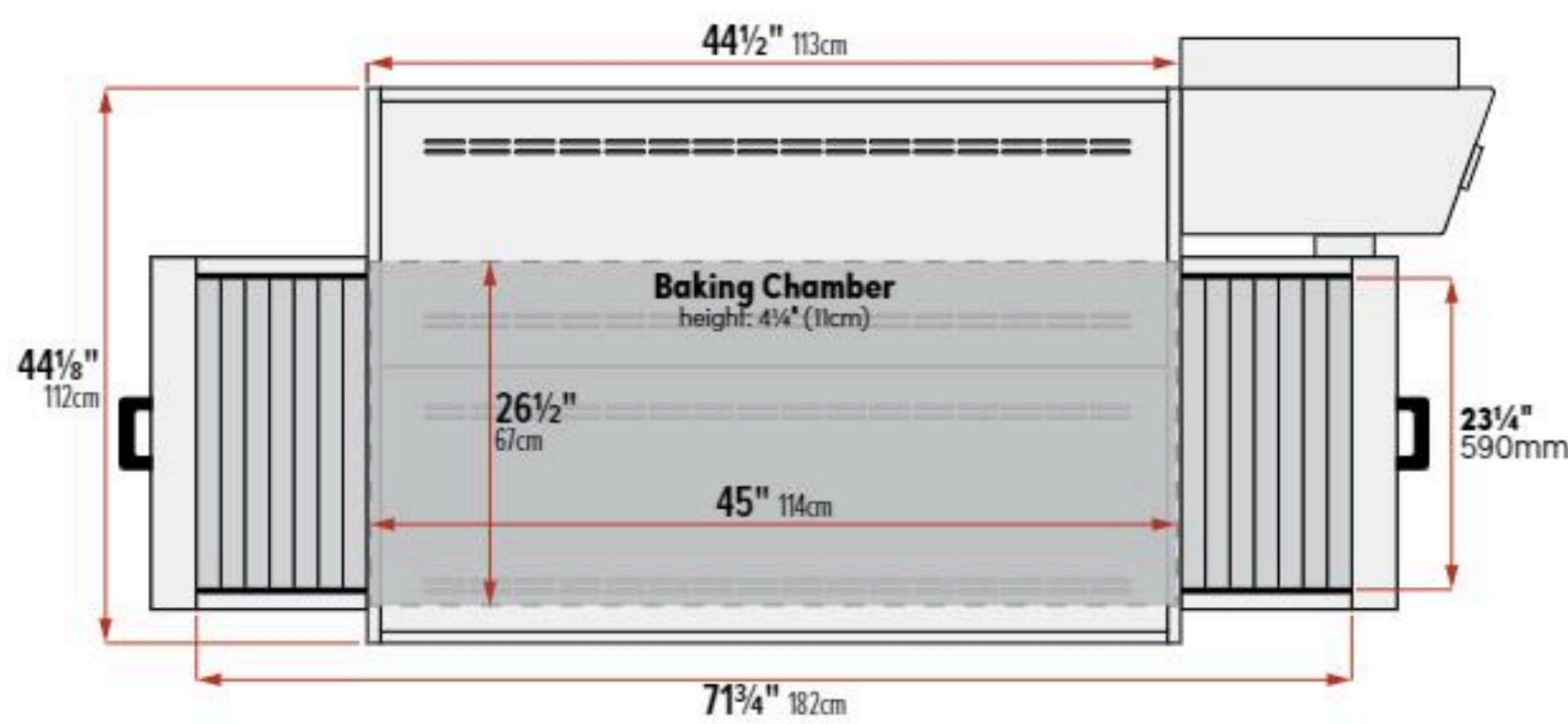
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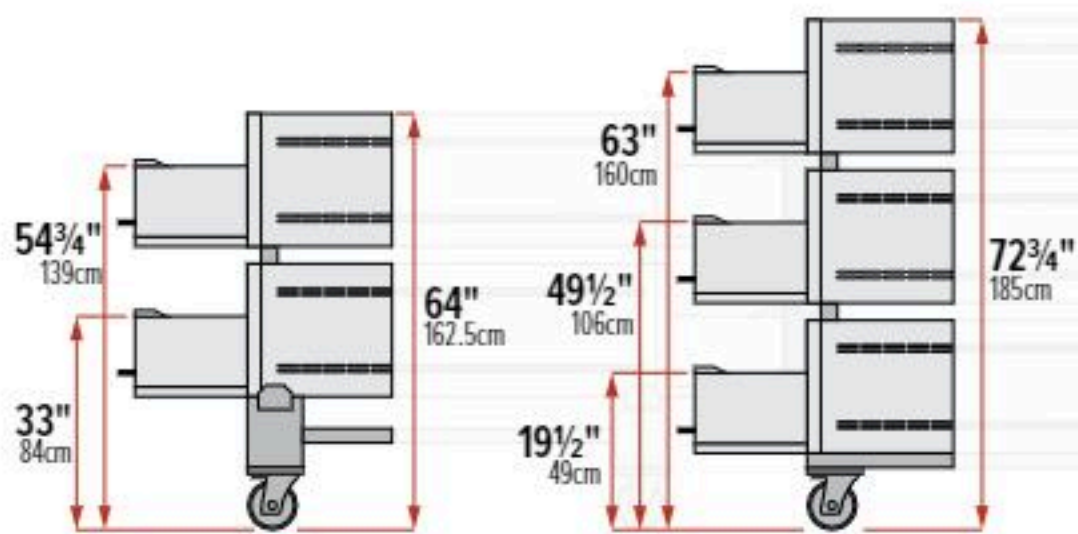
SIDE



FRONT



TOP



STACKED HEIGHT

Electrical

Model	Power	Voltage	Amps	Phase	Plug/Cable
I-TSB/E	21.5KW	208-240	60	3	Not Supplied

Each deck is independent and uses it's own power supply

Baking Chamber Dimensions

Model	Dimensions (Inch)			Dimensions (cm)			Conveyor Length		Conveyor Width	
	W	D	H	W	D	H	Inch	cm	Inch	cm
I-TSB/E	26 1/2	45	4 1/4	67	114	11	71 1/4	182	23 1/4	590

Exterior Dimensions

Model	Dimensions (Inch)			Dimensions (cm)			Weight	
	W	D	H	W	D	H	Lb	Kg
I-TSB/E	48 1/2	85	20 1/2	123	216	52	680	308

Dimensions not including stand

Shipping

Model	Dimensions (Inch)			Dimensions (cm)			Weight	
	W	D	H	W	D	H	Lb	Kg
I-TSB/E	52 3/4	91 1/4	38 1/2	134	232	98	926	420

Stand's are packaged unassembled in the oven crate.