

TAURO OVEN - T4.6

Measurements in: mm

TAURO OVEN - T4.8

Measurements in: mm

T4-1-6

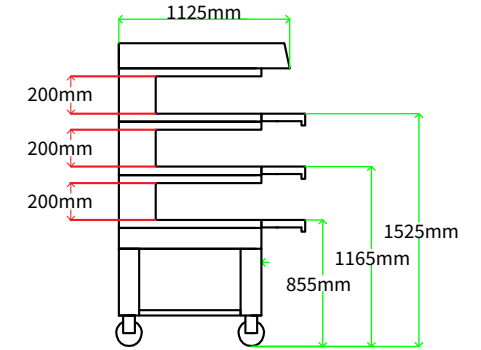
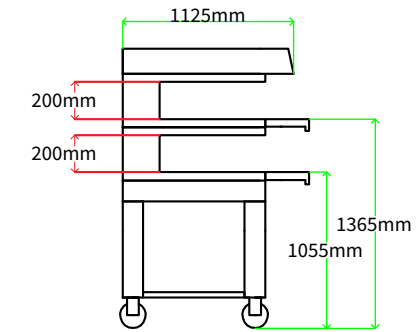
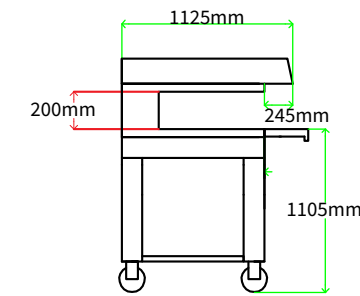
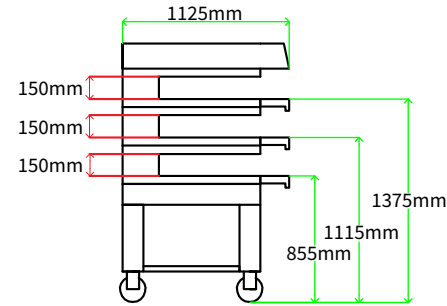
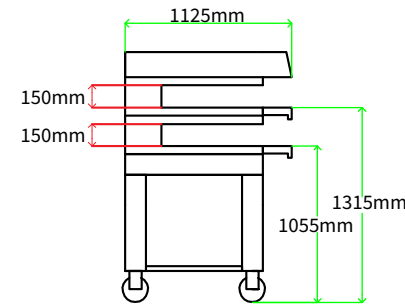
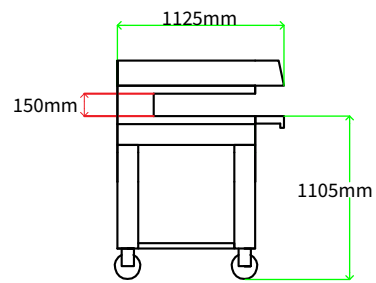
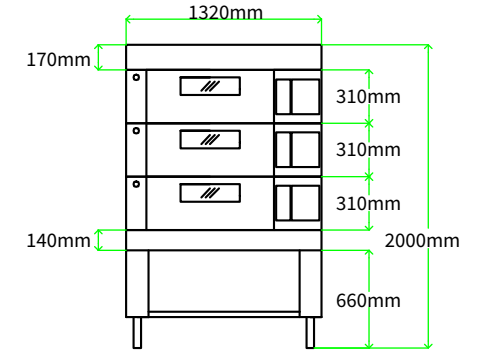
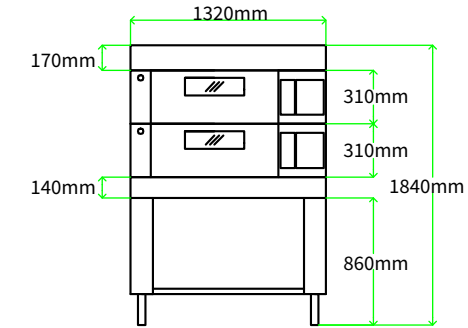
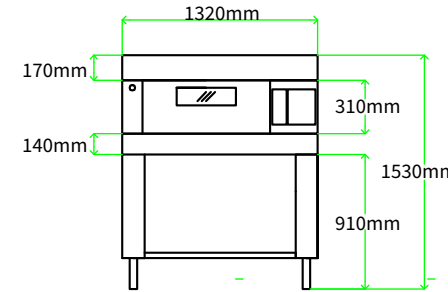
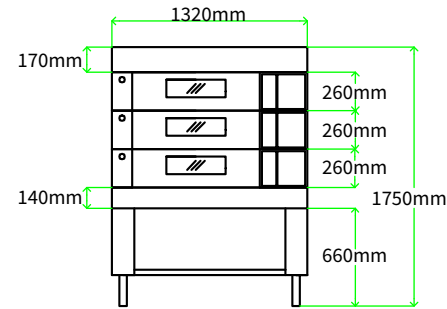
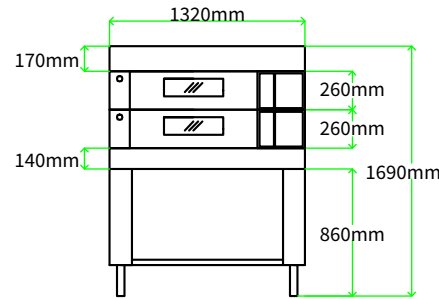
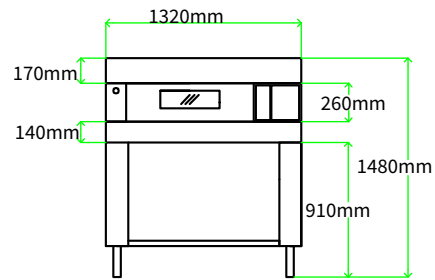
T4-2-6

T4-3-6

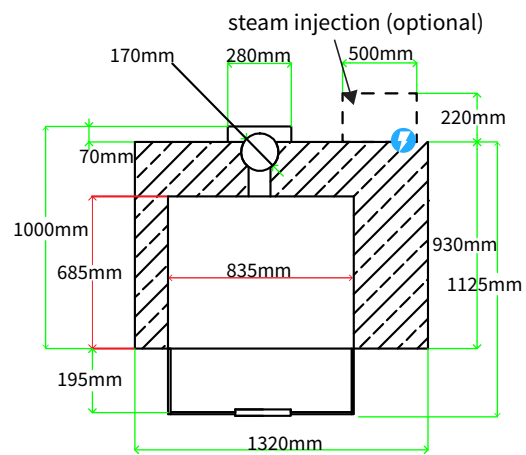
T4-1-8

T4-2-8

T4-3-8



TOP VIEW



⚡ Electrical Connection (One per deck)

POWER SUPPLY - Each Deck Requires A Separate Electrical Connection

KW	Voltage	Phase	Amps	Average Consumption/h
6.3	208/240	3	17.5	2Kw/5.5 amps
6.3	208/240	1	30	2kw/10 amps

PIZZA BAKING CAPACITY PER DECK

12" =4	14" =4	16" =2	18" =1	20" =1	21"x15"pan=2	26"x18"pan=1
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SHIPPING INFORMATION - Shipped with legs removed

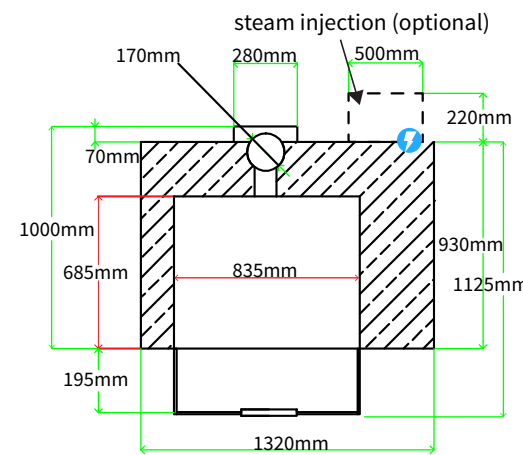
Model	Width (mm)	Depth (mm)	Height (mm)	Weight (Kg)
T4-1-6	1420	1230	870	335
T4-2-6	1420	1230	1130	465
T4-3-6	1420	12	1390	590



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TOP VIEW



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SHIPPING INFORMATION - Shipped with legs removed

Model	Width (mm)	Depth (mm)	Height (mm)	Weight (Kg)
T4-1-6	1420	1230	920	350
T4-2-6	1420	1230	1230	480
T4-3-6	1420	1230	1540	635



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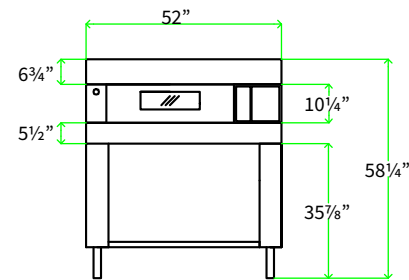
TAURO OVEN - T4.6

Measurements in: In

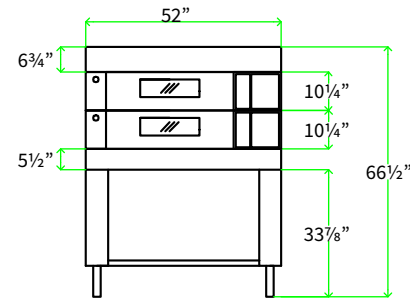
TAURO OVEN - T4.8

Measurements in: In

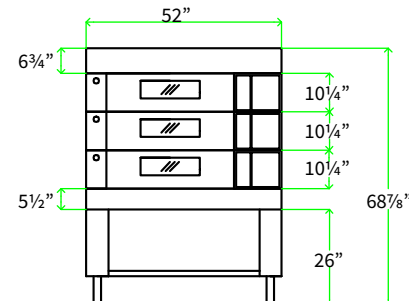
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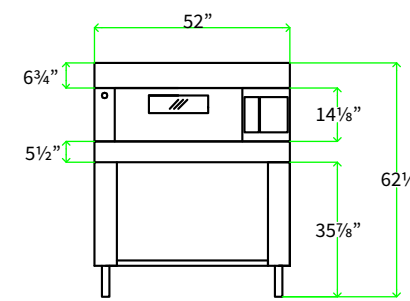
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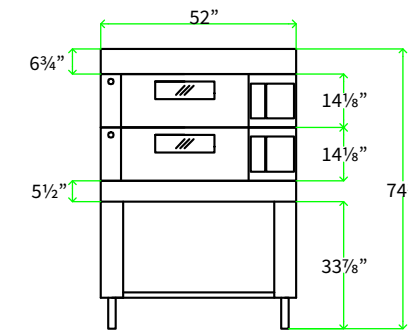
T4-3-6



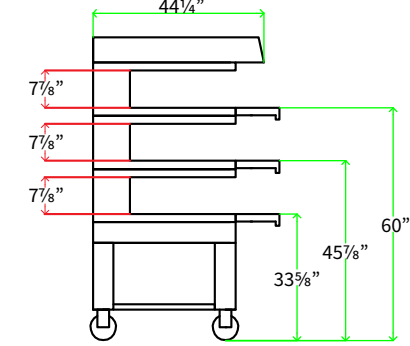
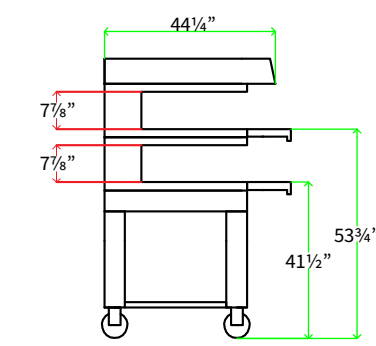
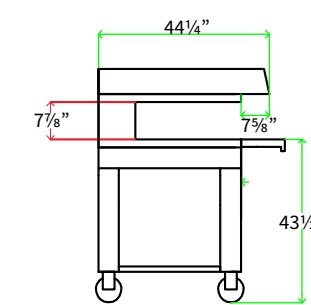
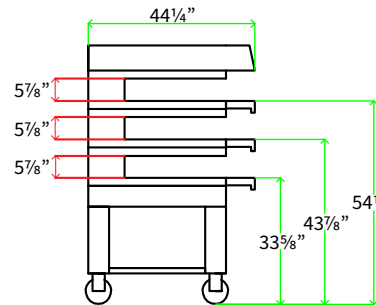
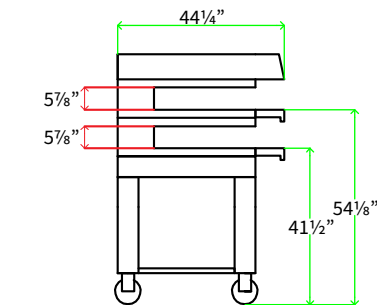
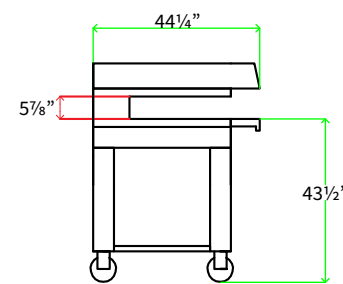
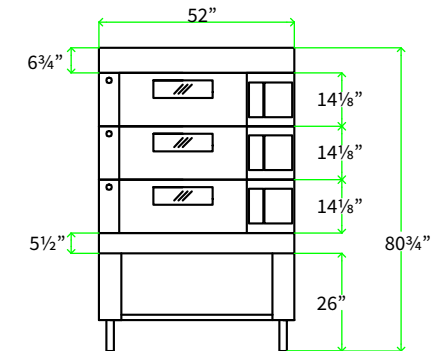
T4-1-8



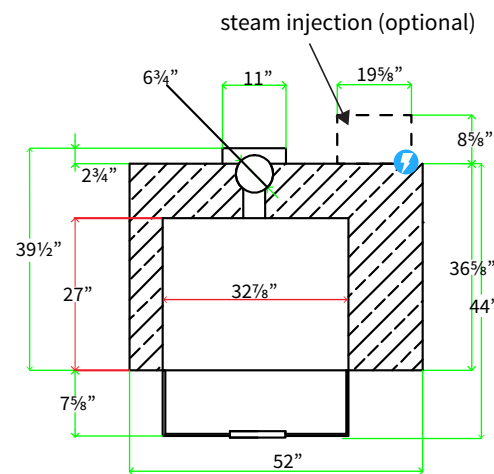
T4-2-8



T4-3-8



TOP VIEW



⚡ Electrical Connection (One per deck)

POWER SUPPLY - Each Deck Requires A Separate Electrical Connection

KW	Voltage	Phase	Power Supply	Average Consumption/h
6.3	208/240	3	17.5	2Kw/5.5 amps
6.3	208/240	1	30	2kw/10 amps

PIZZA BAKING CAPACITY PER DECK

12" =4	14" =4	16" =2	18" =1	20" =1	21"x15"pan=2	26"x18"pan=1
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SHIPPING INFORMATION - Shipped with legs removed

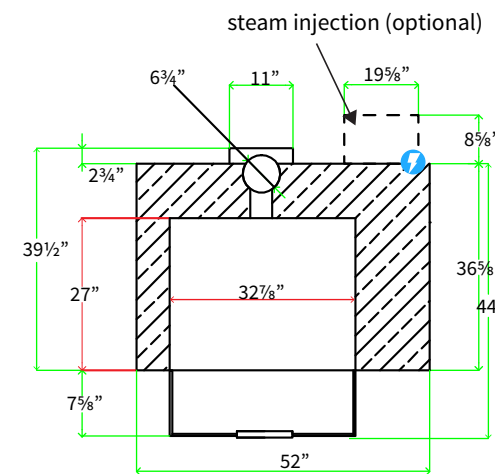
Model	Width (In)	Depth (In)	Height (In)	Weight (Lb)
T4-1-6	56	48 3/7	34 1/4	737
T4-2-6	56	48 3/7	44 1/2	1023
T4-3-6	56	48 3/7	54 5/7	1298



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SHIPPING INFORMATION - Shipped with legs removed

Model	Width (In)	Depth (In)	Height (In)	Weight (Lb)
T4-1-6	56	48 3/7	36 2/9	770
T4-2-6	56	48 3/7	48 3/7	1056
T4-3-6	56	48 3/7	60 5/8	1397



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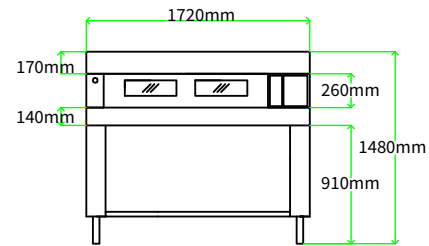
TAURO OVEN - T7.6

Measurements in: mm

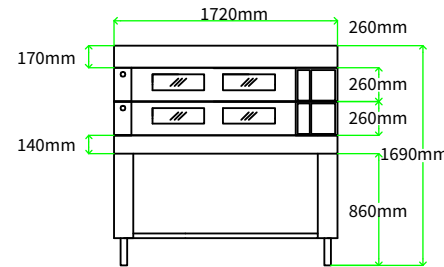
TAURO OVEN - T7.8

Measurements in: mm

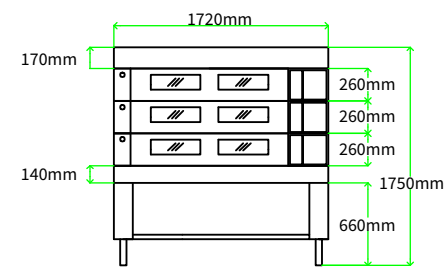
T7-1-6



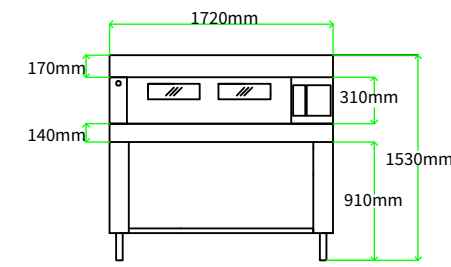
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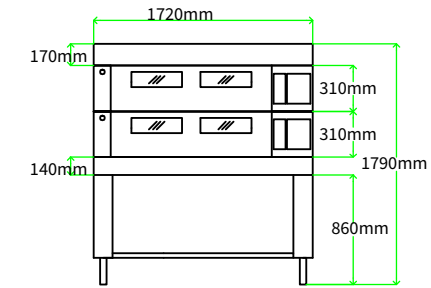
T7-3-6



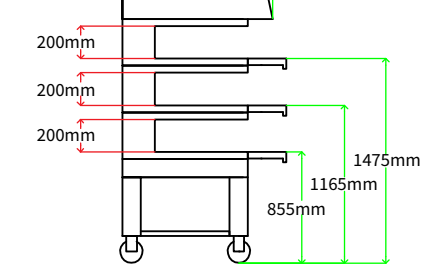
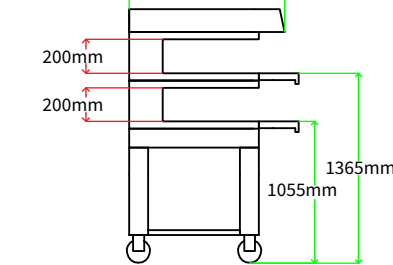
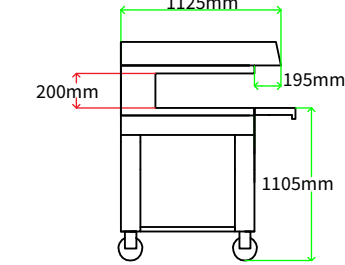
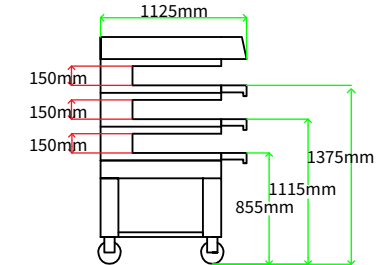
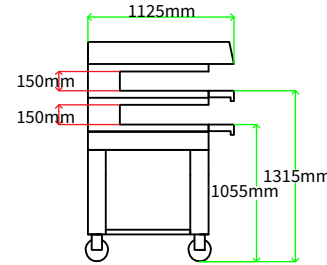
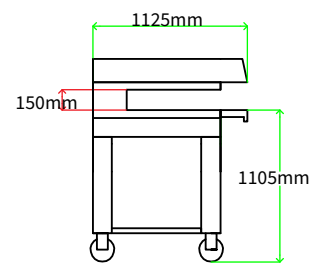
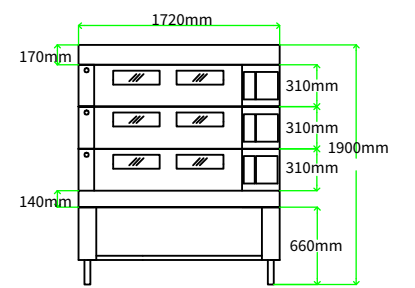
T7-1-8



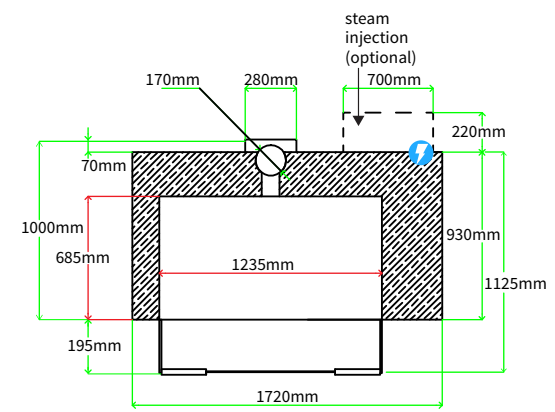
T7-2-8



T7-3-8



TOP VIEW



Electrical Connection (One per deck)

POWER SUPPLY - Each Deck Requires A Separate Electrical Connection

KW	Voltage	Phase	Amps	Average Consumption/h
9.1	208/240	3	25.5	3kw/8.5 amps
9.1	208/240	1	44	3kw/14.5 amps

PIZZA BAKING CAPACITY PER DECK

12" =7	14" =5	16" =3	18" =2	20" =2	21"x15"pan=3	26"x18"pan=2
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SHIPPING INFORMATION - Shipped with legs removed

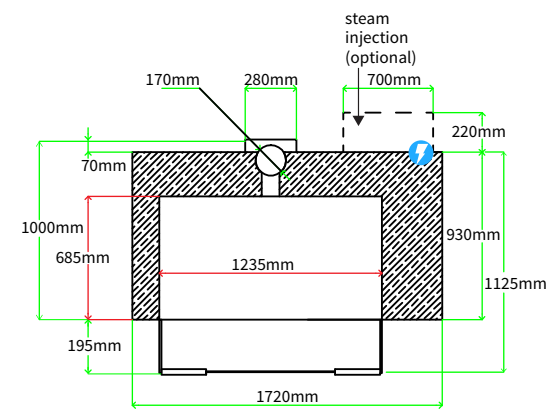
Model	Width (mm)	Depth (mm)	Height (mm)	Weight (Kg)
T7-1-6	1920	1230	870	395
T7-2-6	1920	1230	1130	560
T7-3-6	1920	1230	1390	725



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SHIPPING INFORMATION - Shipped with legs removed

Model	Width (mm)	Depth (mm)	Height (mm)	Weight (Kg)
T7-1-8	1920	1230	920	505
T7-2-8	1920	1230	1230	595
T7-3-8	1920	1230	1540	775



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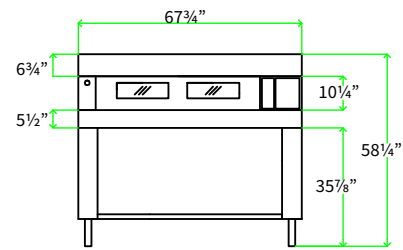
TAURO OVEN - T7.6

Measurements in: In

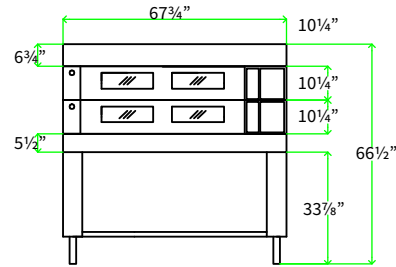
TAURO OVEN - T7.8

Measurements in: In

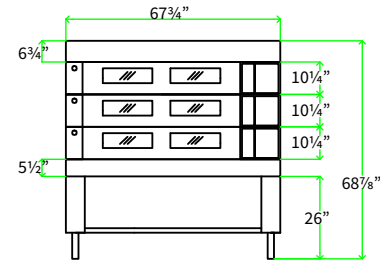
T7-1-6



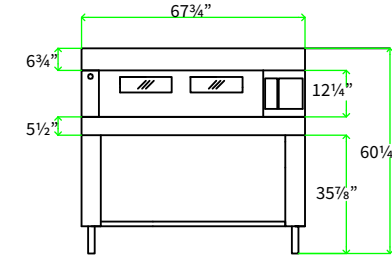
T7-2-6



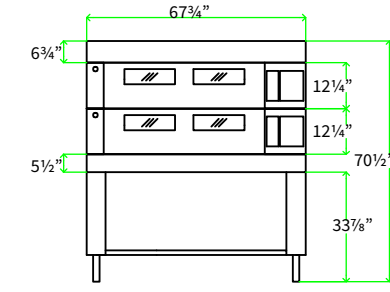
T7-3-6



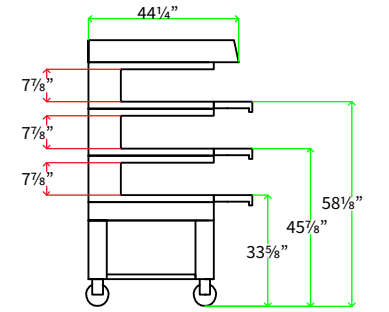
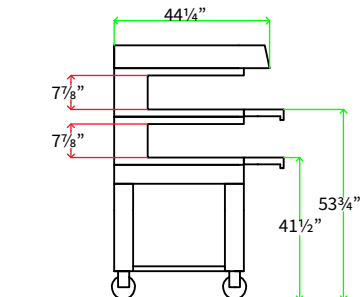
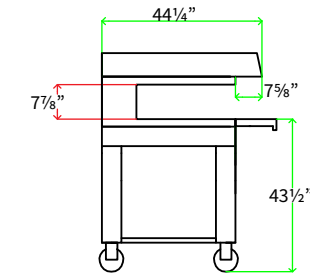
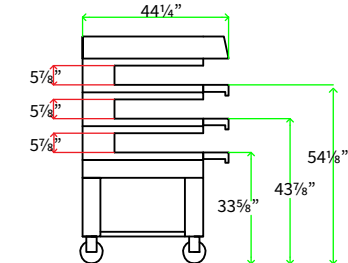
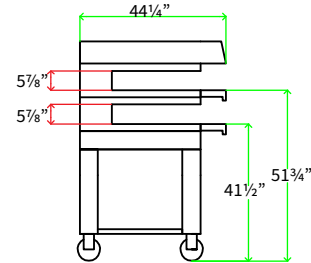
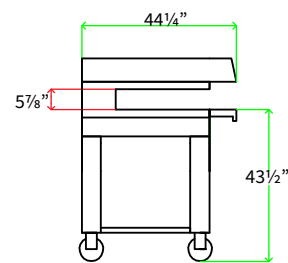
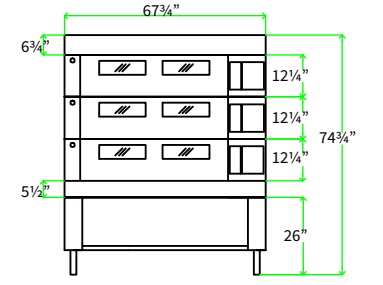
T7-1-8



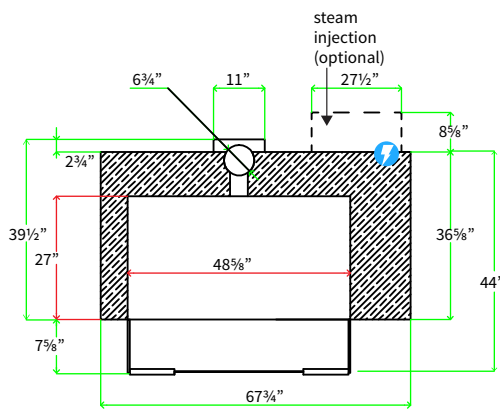
T7-2-8



T7-3-8



TOP VIEW



Electrical Connection (One per deck)

POWER SUPPLY - Each Deck Requires A Separate Electrical Connection

KW	Voltage	Phase	Amps	Average Consumption/h
9.1	208/240	3	25.5	3kw/8.5 amps
9.1	208/240	1	44	3kw/14.5 amps

PIZZA BAKING CAPACITY PER DECK

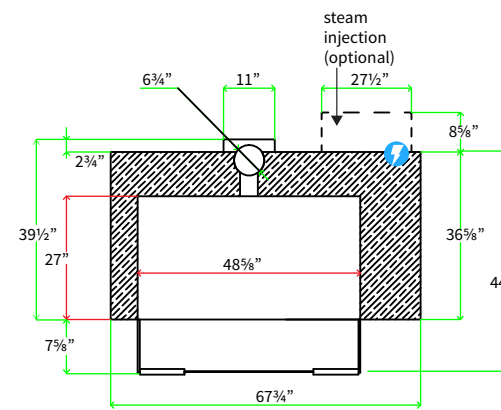
12" =7	14" =5	16" =3	18" =2	20" =2	21"x15"pan=3	26"x18"pan=2
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SHIPPING INFORMATION - Shipped with legs removed

Model	Width (In)	Depth (In)	Height (In)	Weight (Lb)
T7-1-6	75 3/5	48 3/7	34 1/4	869
T7-2-6	75 3/5	48 3/7	44 1/2	1232
T7-3-6	75 3/5	48 3/7	54 5/7	1595



TOP VIEW



Electrical Connection (One per deck)

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KW	Voltage	Phase	Amps	Average Consumption/h
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SHIPPING INFORMATION - Shipped with legs removed

Model	Width (In)	Depth (In)	Height (In)	Weight (Lb)
T7-1-8	75 3/5	48 3/7	36 2/9	1111
T7-2-8	75 3/5	48 3/7	48 3/7	1309
T7-3-8	75 3/5	48 3/7	60 5/8	1705



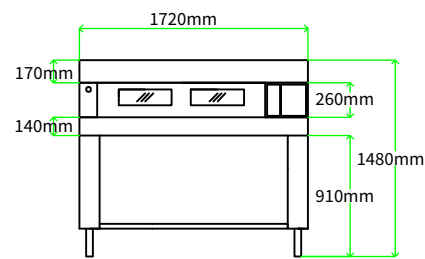
TAURO OVEN - T8.6

Measurements in: mm

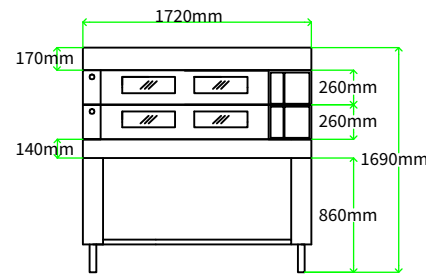
TAURO OVEN - T8.8

Measurements in: mm

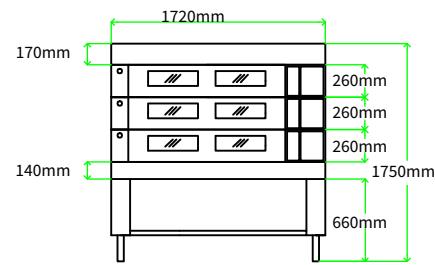
T8-1-6



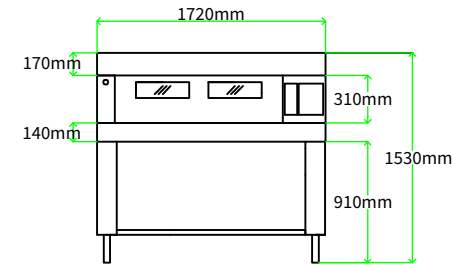
T8-2-6



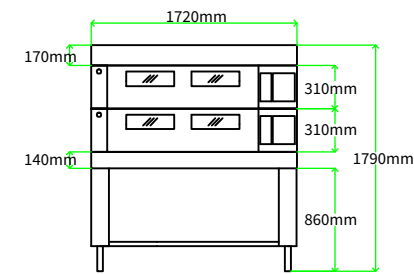
T8-3-6



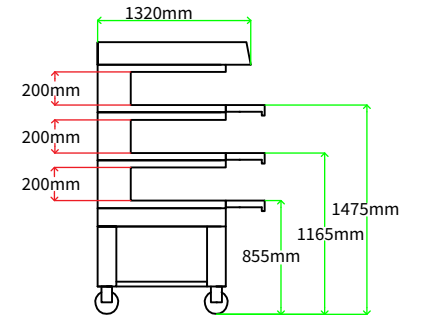
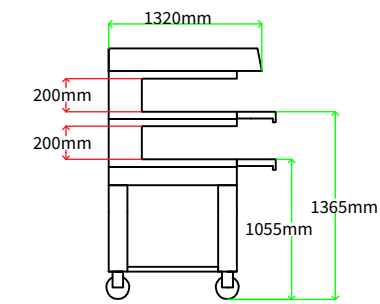
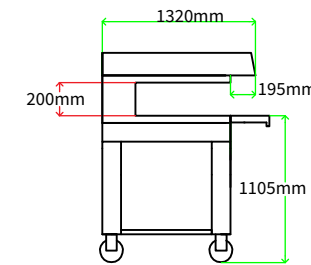
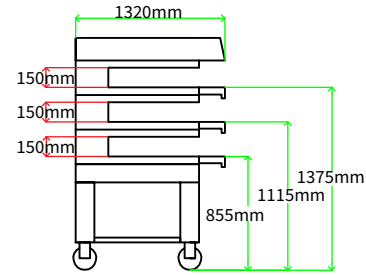
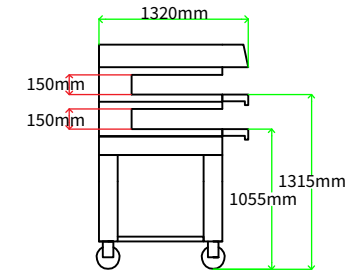
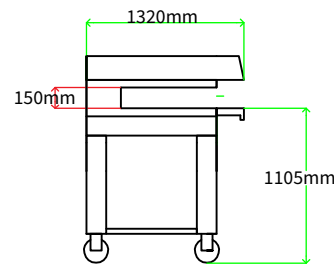
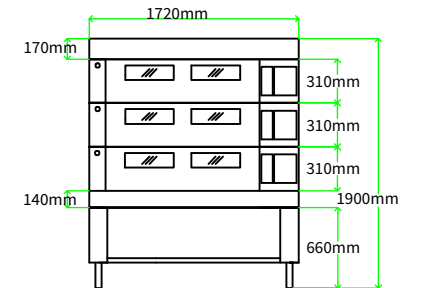
T8-1-8



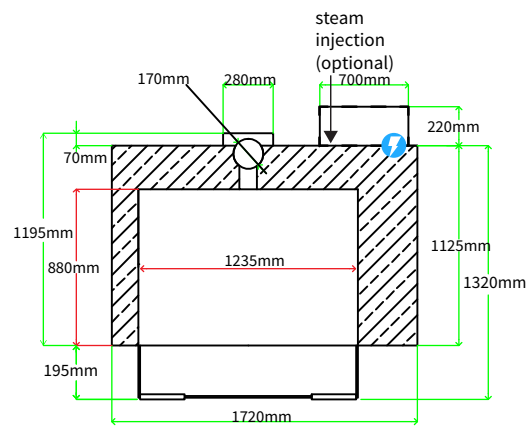
T8-2-8



T8-3-8



TOP VIEW



⚡ Electrical Connection (One per deck)

POWER SUPPLY - Each Deck Requires A Separate Electrical Connection

KW	Voltage	Phase	Amps	Average Consumption/h
12.1	208/240	3	34	4kw/11.5 amps

PIZZA BAKING CAPACITY PER DECK

12" =8	14" =6	16" =5	18" =3	20" =2	21"x15"pan=4	26"x18"pan=2
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SHIPPING INFORMATION - Shipped with legs removed

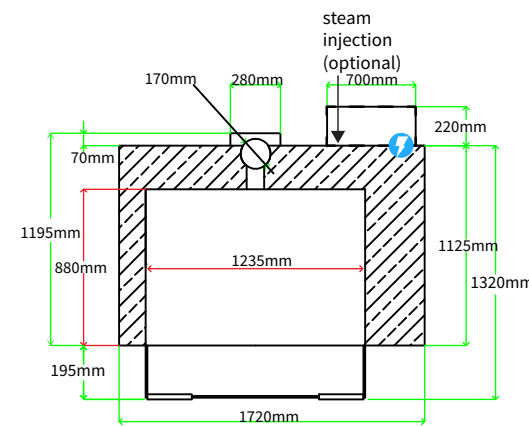
Model	Width (mm)	Depth (mm)	Height (mm)	Weight (Kg)
T8-1-6	1920	1425	870	435
T8-2-6	1920	1425	1130	615
T8-3-6	1920	1425	1390	800



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TOP VIEW



⚡ Electrical Connection (One per deck)

POWER SUPPLY - Each Deck Requires A Separate Electrical Connection

KW	Voltage	Phase	Amps	Average Consumption/h
12.1	208/240	3	34	4kw/11.5 amps

PIZZA BAKING CAPACITY PER DECK

12" =8	14" =6	16" =5	18" =3	20" =2	21"x15"pan=4	26"x18"pan=2
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SHIPPING INFORMATION - Shipped with legs removed

Model	Width (mm)	Depth (mm)	Height (mm)	Weight (Kg)
T8-1-8	1920	1425	920	450
T8-2-8	1920	1425	1230	640
T8-3-8	1920	1425	1540	835



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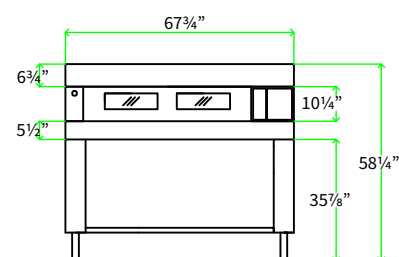
TAURO OVEN - T8.6

Measurements in: In

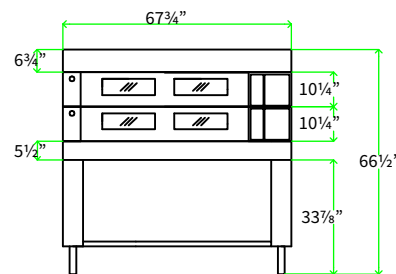
TAURO OVEN - T8.8

Measurements in: In

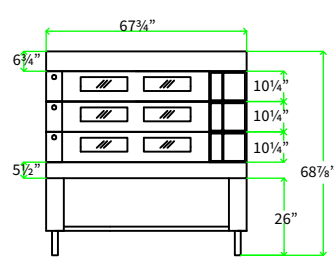
T8-1-6



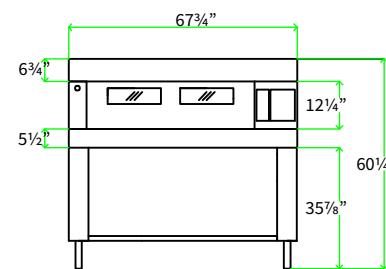
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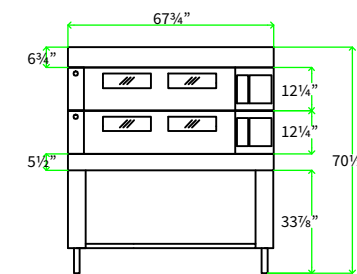
T8-3-6



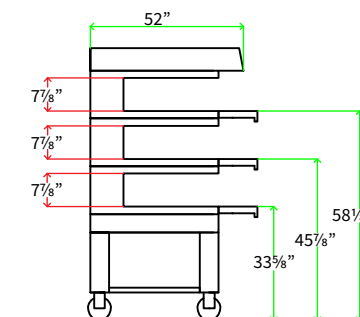
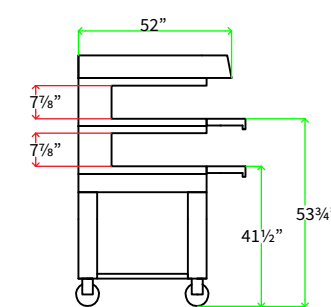
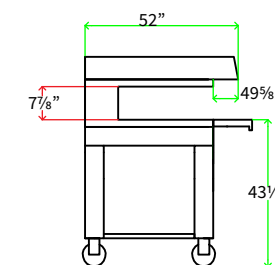
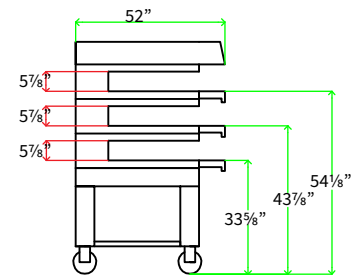
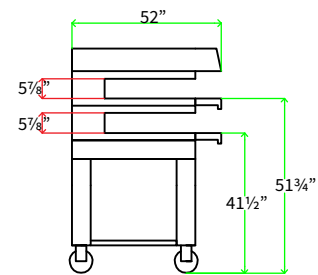
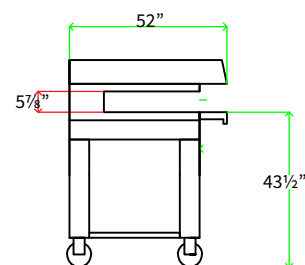
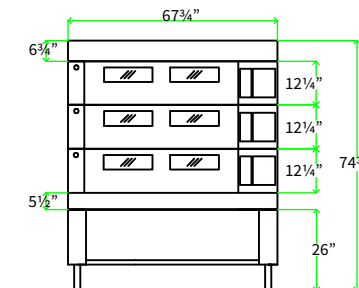
T8-1-8



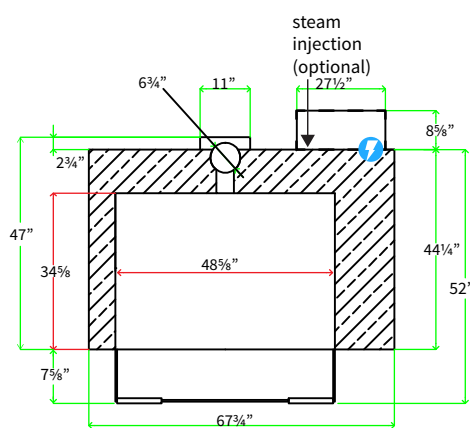
T8-2-8



T8-3-8



TOP VIEW



⚡ Electrical Connection (One per deck)

POWER SUPPLY - Each Deck Requires A Separate Electrical Connection

KW	Voltage	Phase	Amps	Average Consumption/h
12.1	208/240	3	34	4kw/11.5 amps

PIZZA BAKING CAPACITY PER DECK

12"=8	14"=6	16"=5	18"=3	20"=2	21"x15"pan=4	26"x18"pan=2
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SHIPPING INFORMATION - Shipped with legs removed

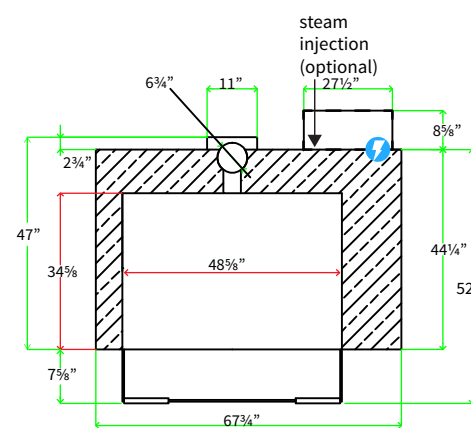
Model	Width (In)	Depth (In)	Height (In)	Weight (Lb)
T8-1-6	75 3/5	56 1/9	34 1/4	957
T8-2-6	75 3/5	56 1/9	44 1/2	1353
T8-3-6	75 3/5	56 1/9	54 5/7	1760



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TOP VIEW



⚡ Electrical Connection (One per deck)

POWER SUPPLY - Each Deck Requires A Separate Electrical Connection

KW	Voltage	Phase	Amps	Average Consumption/h
12.1	208/240	3	34	4kw/11.5 amps

PIZZA BAKING CAPACITY PER DECK

12"=8	14"=6	16"=5	18"=3	20"=2	21"x15"pan=4	26"x18"pan=2
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SHIPPING INFORMATION - Shipped with legs removed

Model	Width (In)	Depth (In)	Height (In)	Weight (Lb)
T8-1-8	75 3/5	56 1/9	36 2/9	990
T8-2-8	75 3/5	56 1/9	48 3/7	1408
T8-3-8	75 3/5	56 1/9	60 5/8	1837



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TAURO OVEN - TL9.6

Measurements in: mm

TAURO OVEN - TL9.8

Measurements in: mm

TL9-1-6

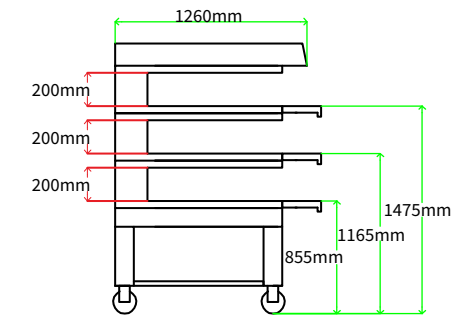
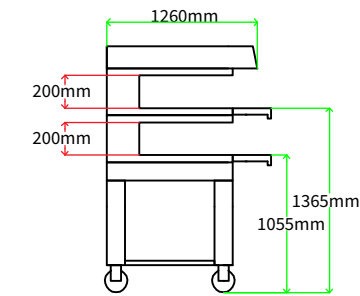
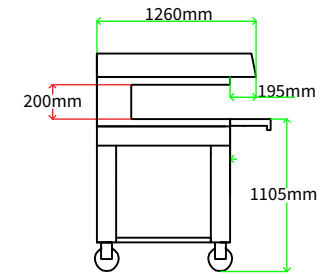
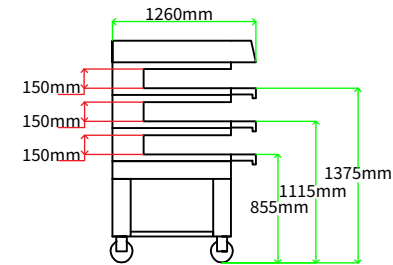
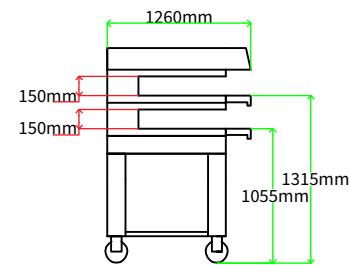
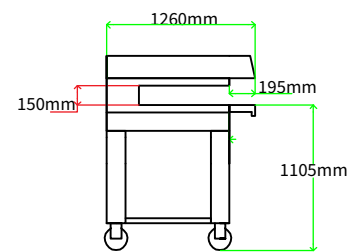
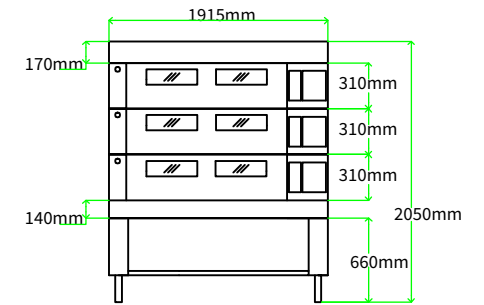
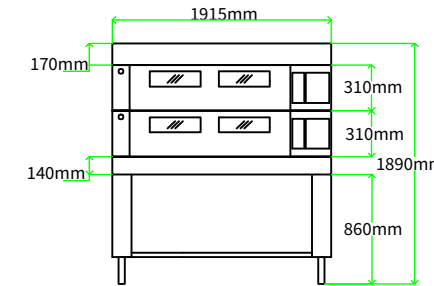
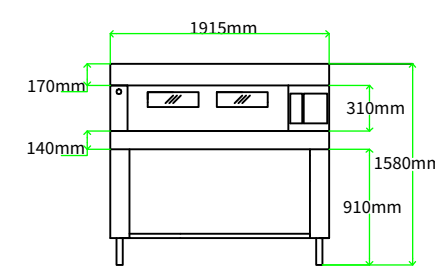
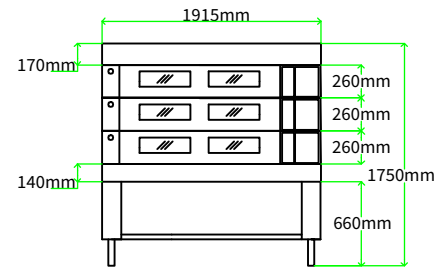
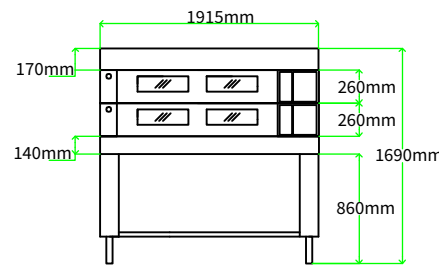
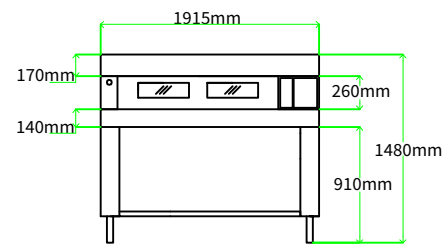
TL9-2-6

TL9-3-6

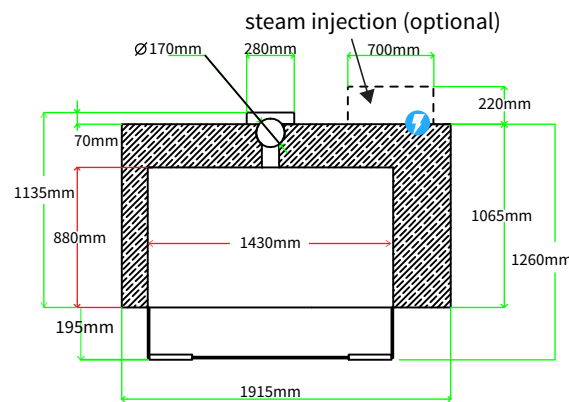
TL9-1-8

TL9-2-8

TL9-3-8



TOP VIEW



⚡ Electrical Connection (One per deck)

POWER SUPPLY - Each Deck Requires A Separate Electrical Connection

KW	Voltage	Phase	Amps	Average Consumption/h
12.1	208/240	3	34	4kw/11.5 amps

PIZZA BAKING CAPACITY PER DECK

12" =9	14" =7	16" =6	18" =4	20" =3	21"x15"pan=4	26"x18"pan=2
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SHIPPING INFORMATION - Shipped with legs removed

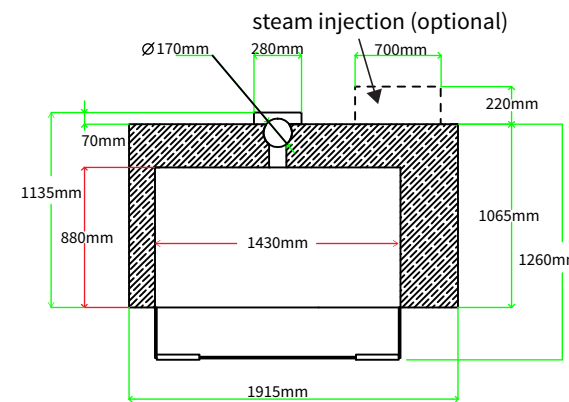
Model	Width (mm)	Depth (mm)	Height (mm)	Weight (Kg)
TL9-1-6	2115	1365	870	420
TL9-2-6	2115	1365	1130	630
TL9-3-6	2115	1365	1390	835



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TOP VIEW



⚡ Electrical Connection (One per deck)

POWER SUPPLY - Each Deck Requires A Separate Electrical Connection

KW	Voltage	Phase	Amps	Average Consumption/h
12.1	208/240	3	34	4kw/11.5 amps

PIZZA BAKING CAPACITY PER DECK

12" =9	14" =7	16" =6	18" =4	20" =3	21"x15"pan=4	26"x18"pan=2
--------	--------	--------	--------	--------	--------------	--------------

SHIPPING INFORMATION - Shipped with legs removed

Model	Width (mm)	Depth (mm)	Height (mm)	Weight (Kg)
TL9-1-8	2115	1365	920	440
TL9-2-8	2115	1365	1230	670
TL9-3-8	2115	1365	1540	895



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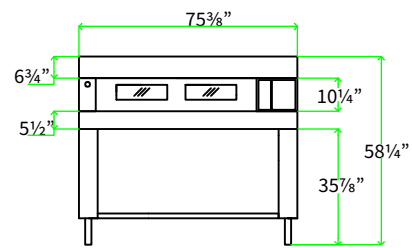
TAURO OVEN - TL9.6

Measurements in: In

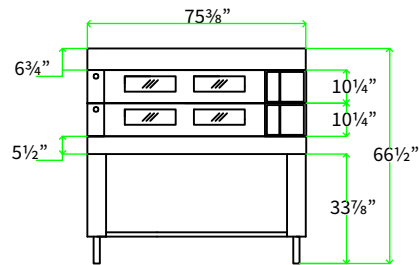
TAURO OVEN - TL9.8

Measurements in: In

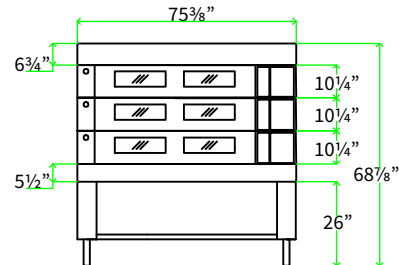
TL9-1-6



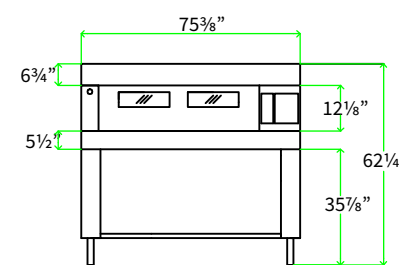
TL9-2-6



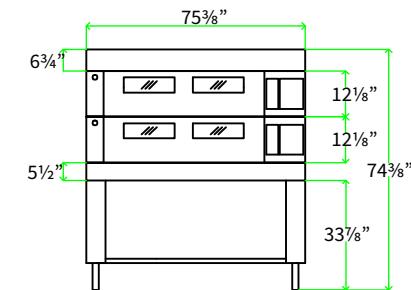
TL9-3-6



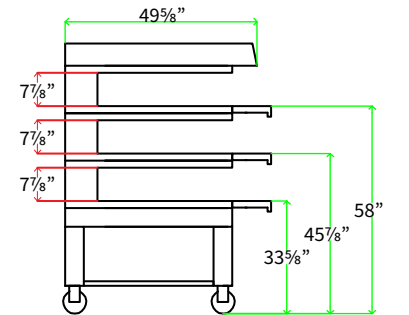
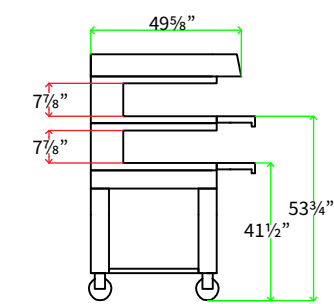
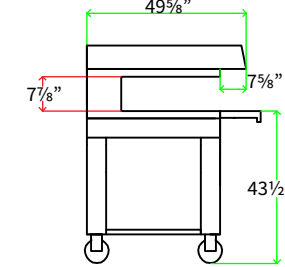
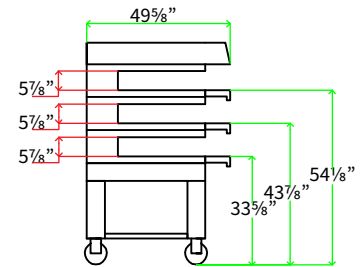
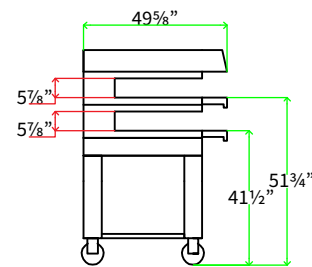
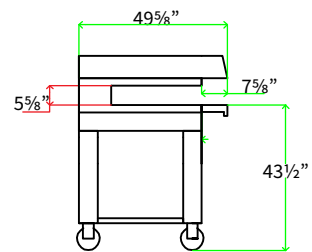
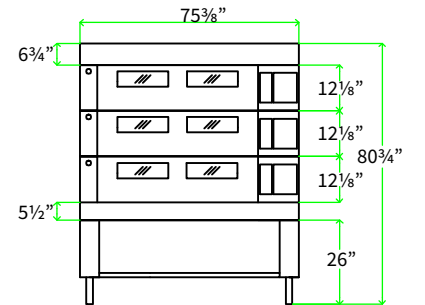
TL9-1-8



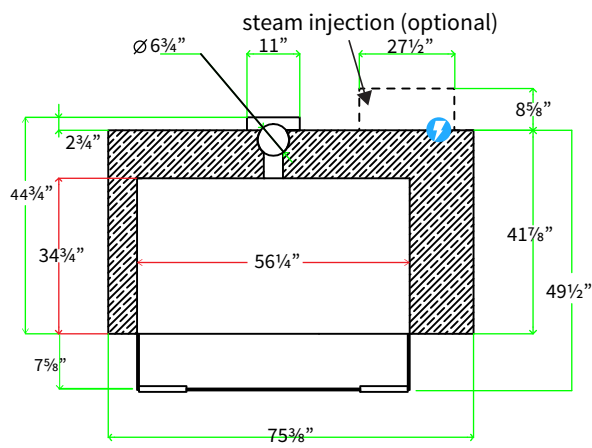
TL9-2-8



TL9-3-8



TOP VIEW



⚡ Electrical Connection (One per deck)

POWER SUPPLY - Each Deck Requires A Separate Electrical Connection

KW	Voltage	Phase	Amps	Average Consumption/h
12.1	208/240	3	34	4kw/11.5 amps

PIZZA BAKING CAPACITY PER DECK

12" =9	14" =7	16" =6	18" =4	20" =3	21"x15"pan=4	26"x18"pan=2
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SHIPPING INFORMATION - Shipped with legs removed

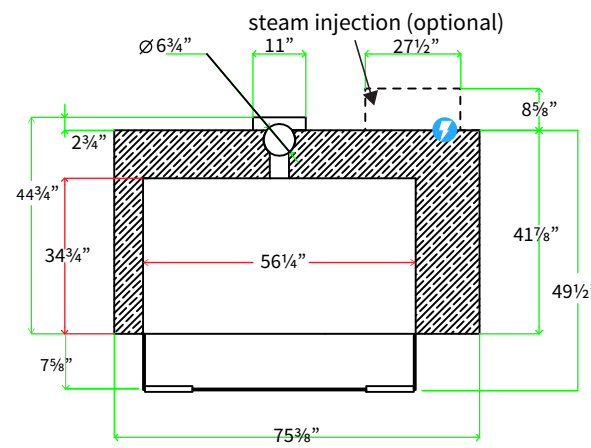
Model	Width (In)	Depth (In)	Height (In)	Weight (Lb)
TL9-1-6	83 1/4	53 3/4	34 1/4	924
TL9-2-6	83 1/4	53 3/4	44 1/2	1386
TL9-3-6	83 1/4	53 3/4	54 5/7	1837



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TOP VIEW



⚡ Electrical Connection (One per deck)

POWER SUPPLY - Each Deck Requires A Separate Electrical Connection

KW	Voltage	Phase	Amps	Average Consumption/h
12.1	208/240	3	34	4kw/11.5 amps

PIZZA BAKING CAPACITY PER DECK

12" =9	14" =7	16" =6	18" =4	20" =3	21"x15"pan=4	26"x18"pan=2
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SHIPPING INFORMATION - Shipped with legs removed

Model	Width (In)	Depth (In)	Height (In)	Weight (Lb)
TL9-1-8	83 1/4	53 3/4	36 2/9	968
TL9-2-8	83 1/4	53 3/4	48 3/7	1474
TL9-3-8	83 1/4	53 3/4	60 5/8	1969



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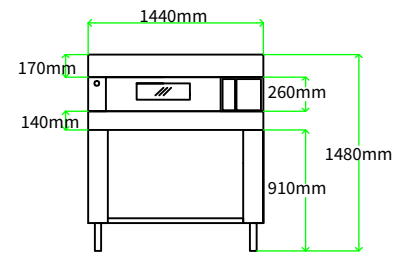
TAURO OVEN - T6.6

Measurements in: mm

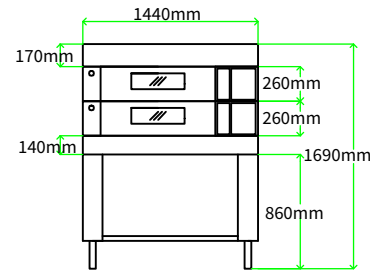
TAURO OVEN - T6.8

Measurements in: mm

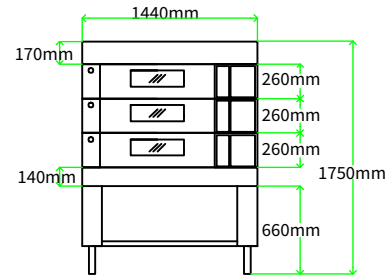
T6-1-6



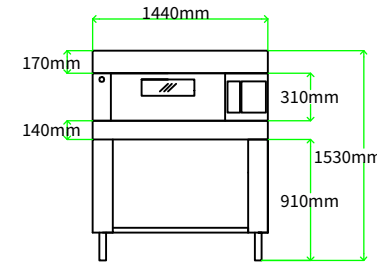
T6-2-6



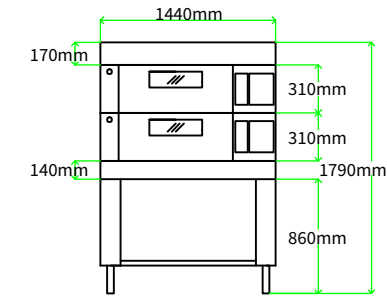
T6-3-6



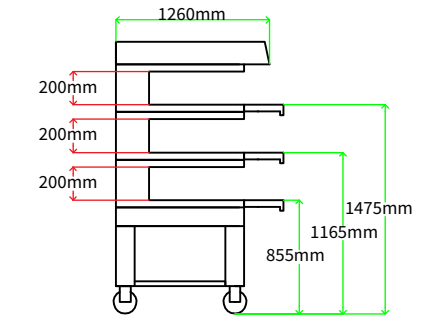
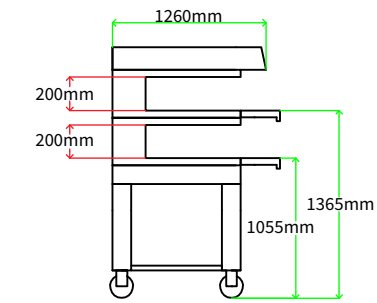
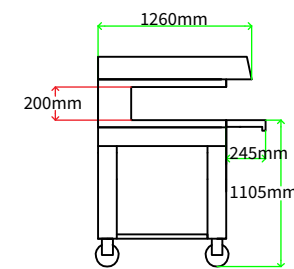
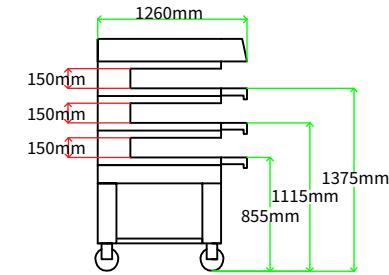
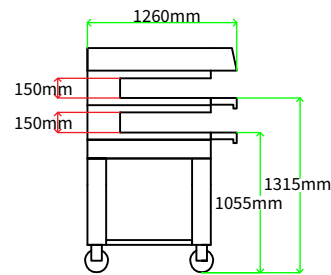
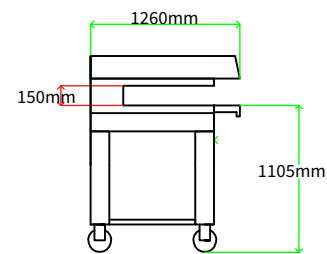
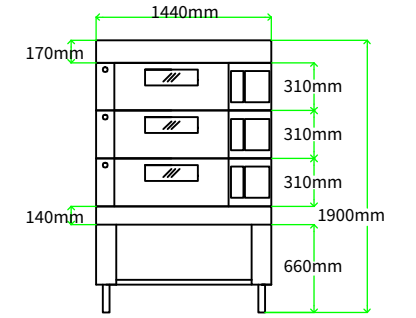
T6-1-8



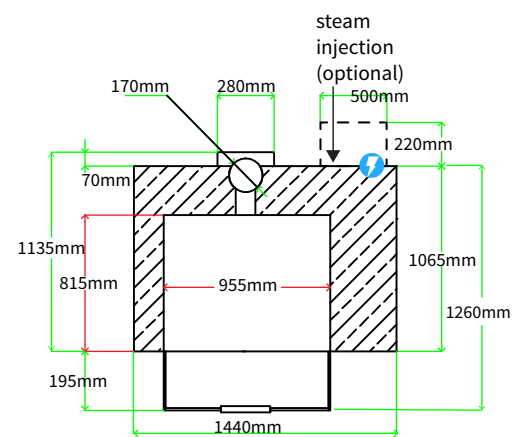
T6-2-8



T6-3-8



TOP VIEW



⚡ Electrical Connection (One per deck)

POWER SUPPLY - Each Deck Requires A Separate Electrical Connection

KW	Voltage	Phase	Amps	Average Consumption/h
8	208/240	3	22.5	2.7kw/7.5 amps
8	208/240	1	38.5	2.7kw/13 amps

PIZZA BAKING CAPACITY PER DECK

12" =6	14" =4	16" =3	18" =2	20" =1	21"x15"pan=2	26"x18"pan=1
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SHIPPING INFORMATION - Shipped with legs removed

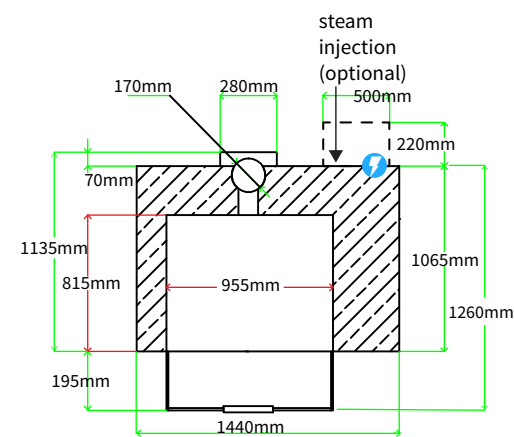
Model	Width (mm)	Depth (mm)	Height (mm)	Weight (Kg)
T6-1-6	1640	1365	870	400
T6-2-6	1640	1365	1130	565
T6-3-6	1640	1365	1390	730



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TOP VIEW



⚡ Electrical Connection (One per deck)

POWER SUPPLY - Each Deck Requires A Separate Electrical Connection

KW	Voltage	Phase	Amps	Average Consumption/h
8	208/240	3	22.5	2.7kw/7.5 amps
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PIZZA BAKING CAPACITY PER DECK

12" =6	14" =4	16" =3	18" =2	20" =1	21"x15"pan=2	26"x18"pan=1
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SHIPPING INFORMATION - Shipped with legs removed

Model	Width (mm)	Depth (mm)	Height (mm)	Weight (Kg)
T6-1-8	1640	1365	920	420
T6-2-8	1640	1365	1230	600
T6-3-8	1640	1365	1540	780



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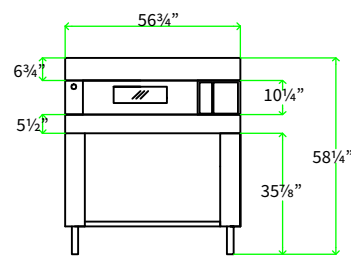
TAURO OVEN - T6.6

Measurements in: In

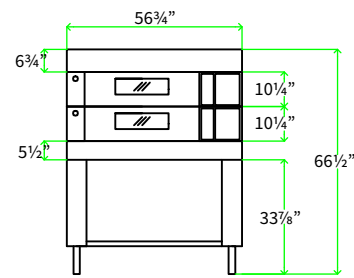
TAURO OVEN - T6.8

Measurements in: In

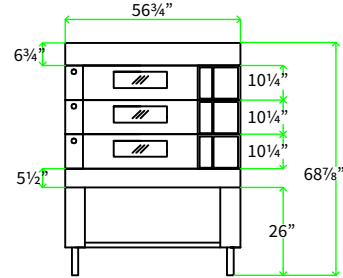
T6-1-6



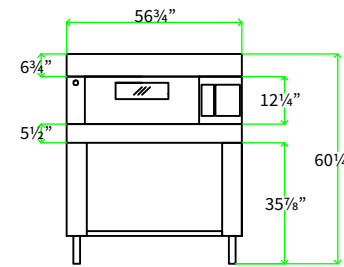
T6-2-6



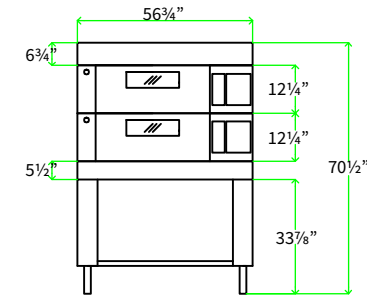
T6-3-6



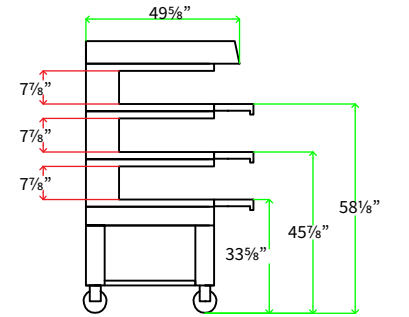
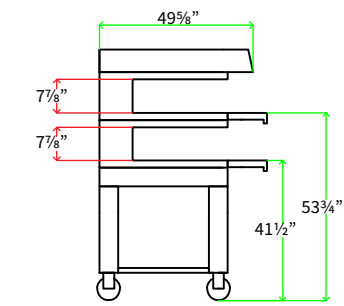
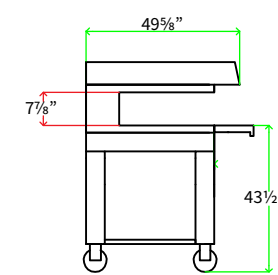
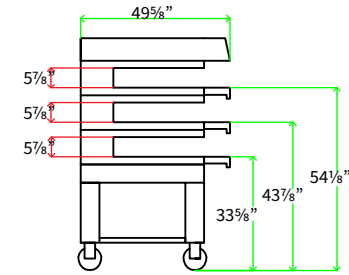
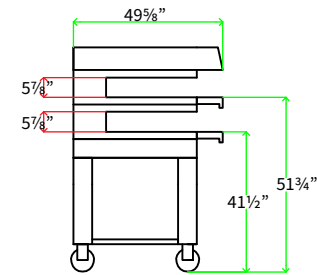
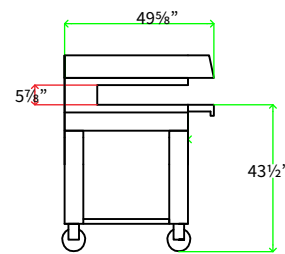
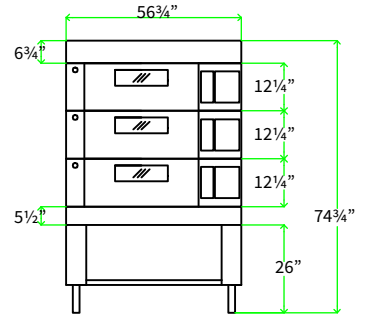
T6-1-8



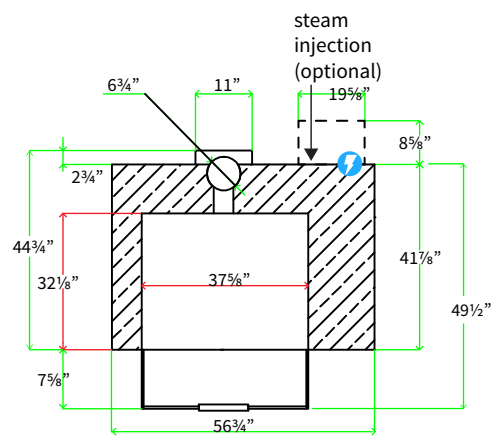
T6-2-8



T6-3-8



TOP VIEW



⚡ Electrical Connection (One per deck)

POWER SUPPLY - Each Deck Requires A Separate Electrical Connection

KW	Voltage	Phase	Amps	Average Consumption/h
8	208/240	3	22.5	2.7kw/7.5 amps
8	208/240	1	38.5	2.7kw/13 amps

PIZZA BAKING CAPACITY PER DECK

12" =6	14" =4	16" =3	18" =2	20" =1	21"x15"pan=2	26"x18"pan=1
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SHIPPING INFORMATION - Shipped with legs removed

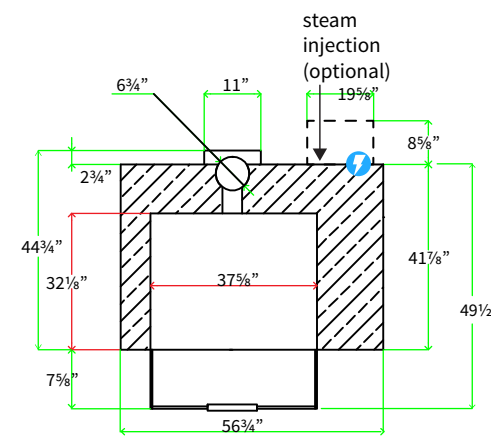
Model	Width (In)	Depth (In)	Height (In)	Weight (Lb)
T6-1-6	64 4/7	53 3/4	34 1/4	880
T6-2-6	64 4/7	53 3/4	44 1/2	1243
T6-3-6	64 4/7	53 3/4	54 5/7	1606



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TOP VIEW



⚡ Electrical Connection (One per deck)

POWER SUPPLY - Each Deck Requires A Separate Electrical Connection

KW	Voltage	Phase	Amps	Average Consumption/h
8	208/240	3	22.5	2.7kw/7.5 amps
8	208/240	1	38.5	2.7kw/13 amps

PIZZA BAKING CAPACITY PER DECK

12" =6	14" =4	16" =3	18" =2	20" =1	21"x15"pan=2	26"x18"pan=1
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SHIPPING INFORMATION - Shipped with legs removed

Model	Width (In)	Depth (In)	Height (In)	Weight (Lb)
T6-1-8	64 4/7	53 3/4	36 2/9	924
T6-2-8	64 4/7	53 3/4	48 3/7	1320
T6-3-8	64 4/7	53 3/4	60 5/8	1716



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TAURO OVEN - TL8,6

Measurements in: mm

TAURO OVEN - TL8,8

Measurements in: mm

TL8-1-6

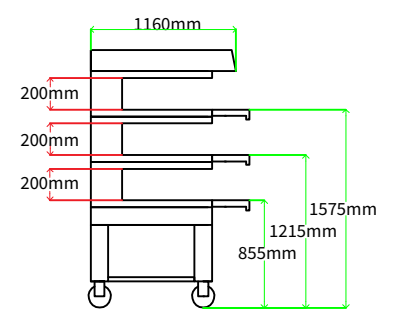
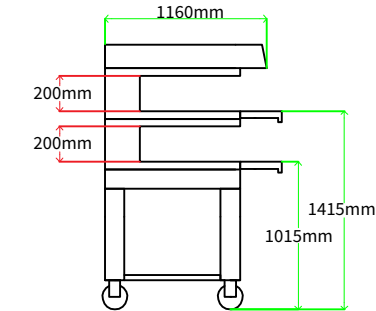
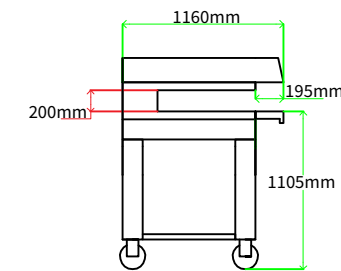
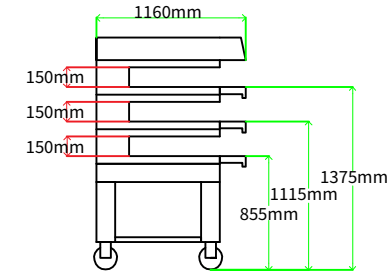
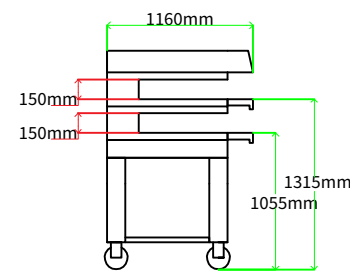
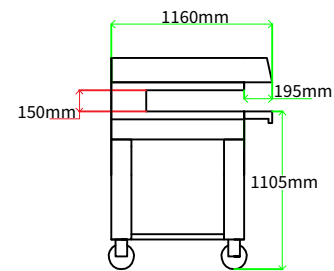
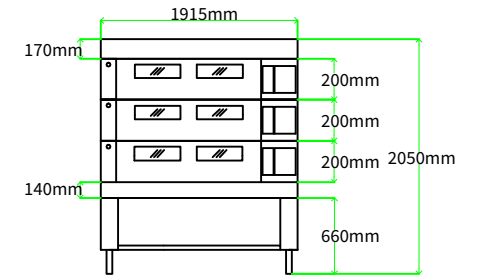
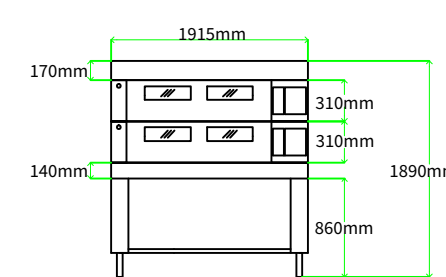
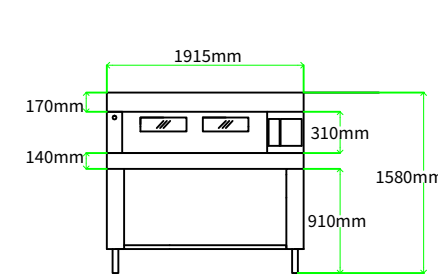
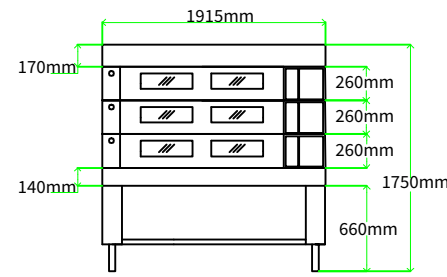
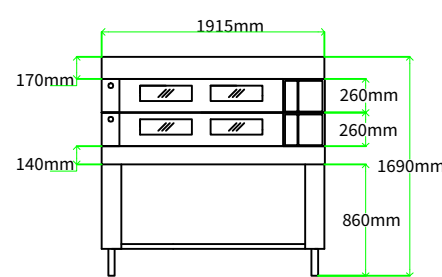
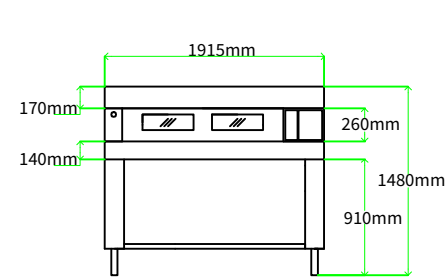
TL8-2-6

TL8-3-6

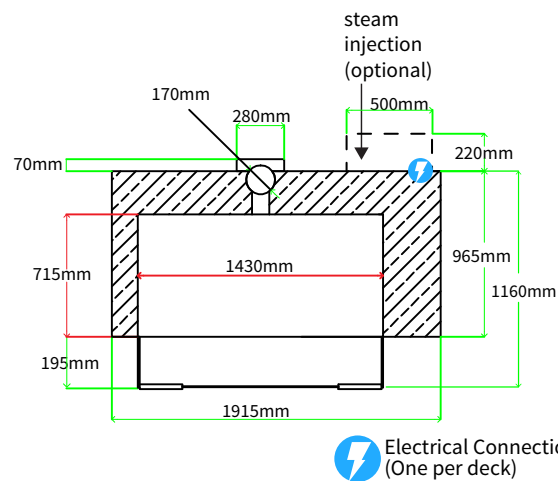
TL8-1-8

TL8-2-8

TL8-3-8



TOP VIEW



POWER SUPPLY - Each Deck Requires A Separate Electrical Connection

KW	Voltage	Phase	Amps	Average Consumption/h
9.8	208/240	3	27.5	3.6kw/10 amps
9.8	208/240	1	47.5	3.6kw/17.5 amps

PIZZA BAKING CAPACITY PER DECK

12" =8	14" =6	16" =4	18" =3	20" =2	21"x15"pan=3	26"x18"pan=2
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SHIPPING INFORMATION - Shipped with legs removed

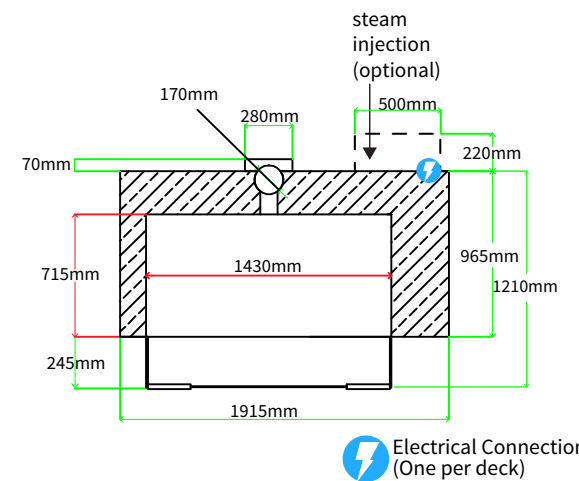
Model	Width (mm)	Depth (mm)	Height (mm)	Weight (Kg)
TL8-1-6	2115	1265	870	410
TL8-2-6	2115	1265	1130	600
TL8-3-6	2115	1265	1390	780



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TOP VIEW



POWER SUPPLY - Each Deck Requires A Separate Electrical Connection

KW	Voltage	Phase	Amps	Average Consumption/h
9.8	208/240	3	27.5	3.6kw/10 amps
9.8	208/240	1	47.5	3.6kw/17.5 amps

PIZZA BAKING CAPACITY PER DECK

12" =8	14" =6	16" =4	18" =3	20" =2	21"x15"pan=3	26"x18"pan=2
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SHIPPING INFORMATION - Shipped with legs removed

Model	Width (mm)	Depth (mm)	Height (mm)	Weight (Kg)
TL8-1-8	2115	1265	920	430
TL8-2-8	2115	1265	1230	630
TL8-3-8	2115	1265	1540	810



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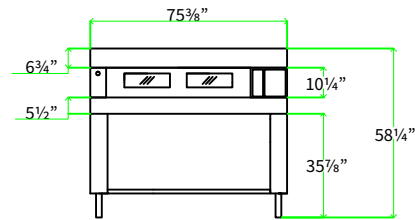
TAURO OVEN - TL8.6

Measurements in: In

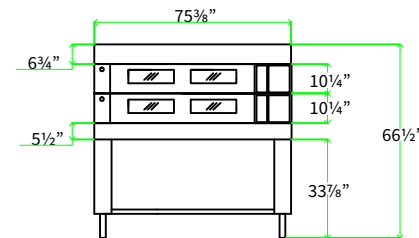
TAURO OVEN - TL8.8

Measurements in: In

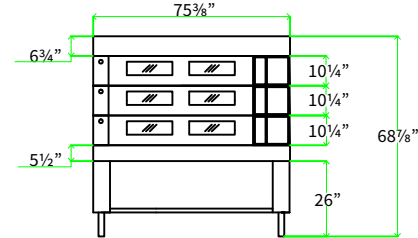
TL8-1-6



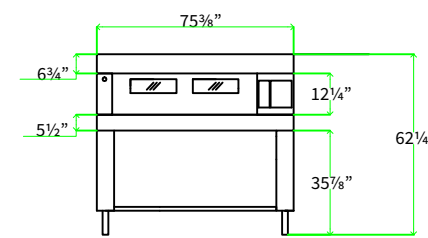
TL8-2-6



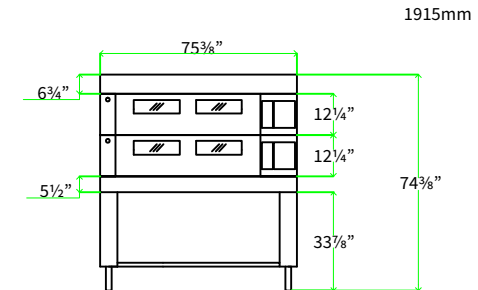
TL8-3-6



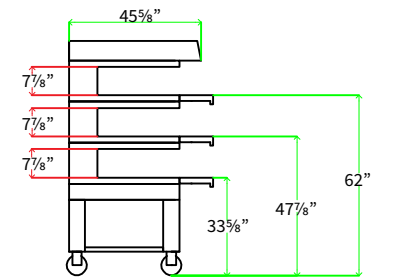
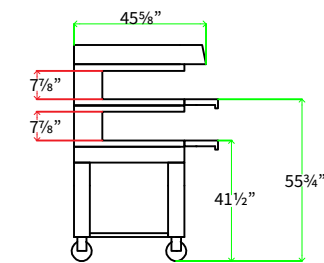
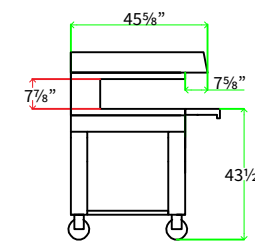
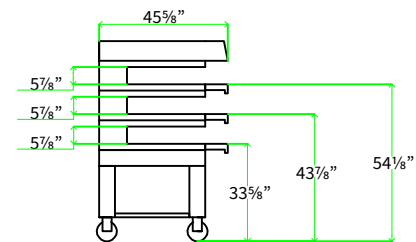
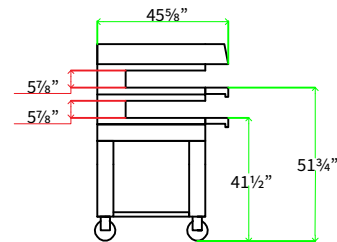
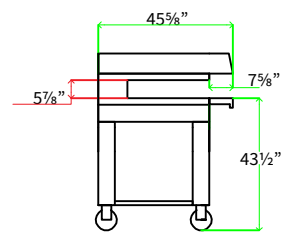
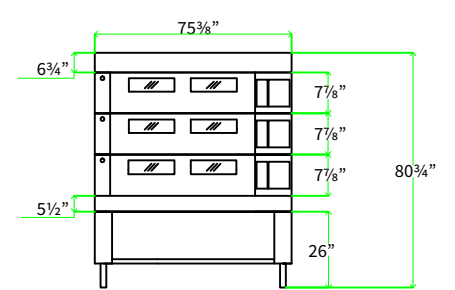
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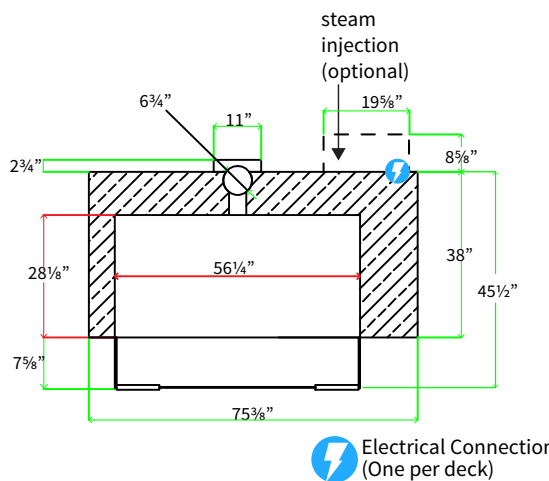
TL8-2-8



TL8-3-8



TOP VIEW



⚡ Electrical Connection (One per deck)

POWER SUPPLY - Each Deck Requires A Separate Electrical Connection

KW	Voltage	Phase	Amps	Average Consumption/h
9.8	208/240	3	27.5	3.6kw/10 amps
9.8	208/240	1	47.5	3.6kw/17.5 amps

PIZZA BAKING CAPACITY PER DECK

12"=8	14"=6	16"=4	18"=3	20"=2	21"x15"pan=3	26"x18"pan=2
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SHIPPING INFORMATION - Shipped with legs removed

Model	Width (In)	Depth (In)	Height (In)	Weight (Lb)
TL8-1-6	83 1/4	49 4/5	34 1/4	902
TL8-2-6	83 1/4	49 4/5	44 1/2	1320
TL8-3-6	83 1/4	49 4/5	54 5/7	1716

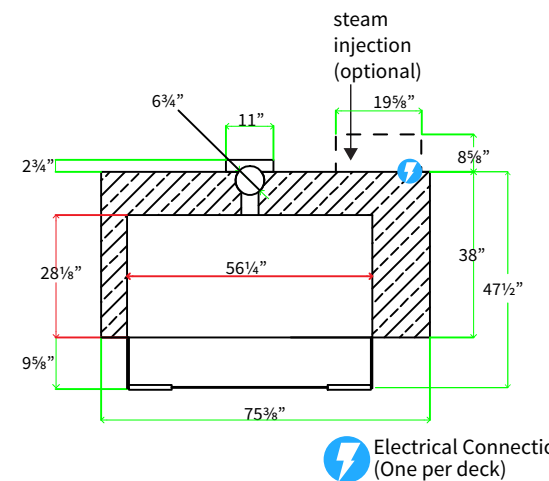


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TOP VIEW



⚡ Electrical Connection (One per deck)

POWER SUPPLY - Each Deck Requires A Separate Electrical Connection

KW	Voltage	Phase	Amps	Average Consumption/h
9.8	208/240	3	27.5	3.6kw/10 amps
9.8	208/240	1	47.5	3.6kw/17.5 amps

PIZZA BAKING CAPACITY PER DECK

12"=8	14"=6	16"=4	18"=3	20"=2	21"x15"pan=3	26"x18"pan=2
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SHIPPING INFORMATION - Shipped with legs removed

Model	Width (In)	Depth (In)	Height (In)	Weight (Lb)
TL8-1-8	83 1/4	49 4/5	36 2/9	946
TL8-2-8	83 1/4	49 4/5	48 3/7	1386
TL8-3-8	83 1/4	49 4/5	60 5/8	1782



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TAURO OVEN - T9.6

Measurements in: mm

TAURO OVEN - T9.8

Measurements in: mm

T9-1-6

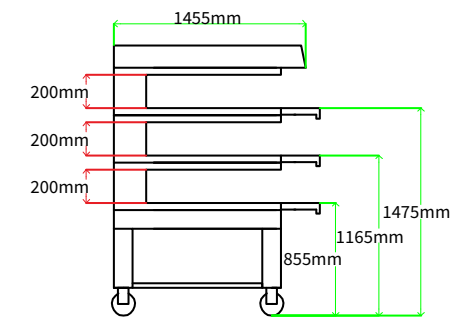
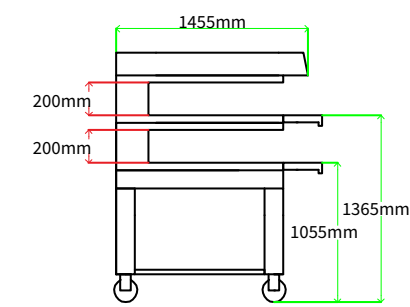
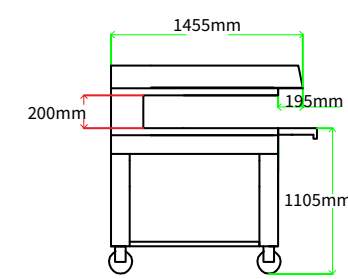
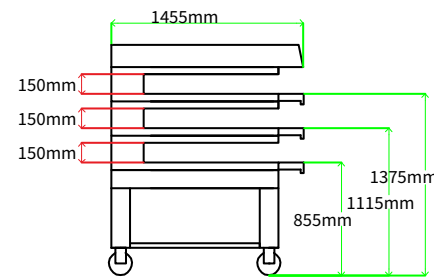
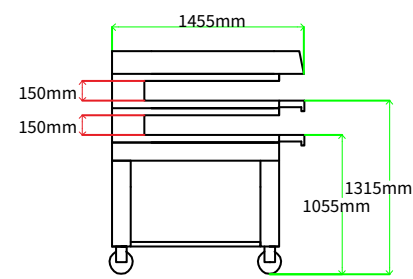
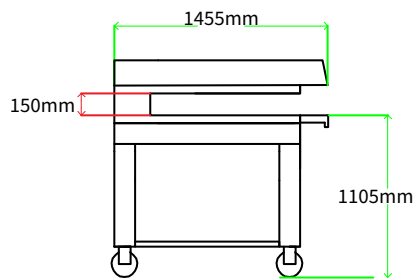
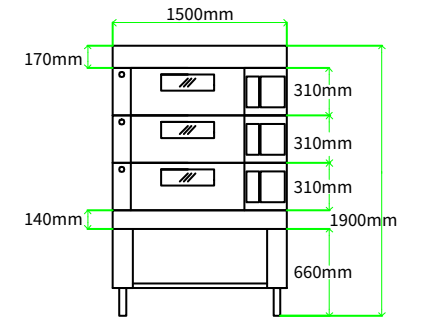
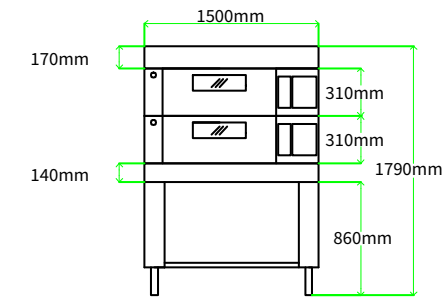
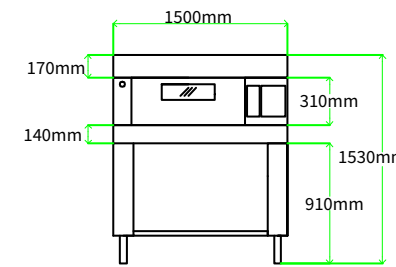
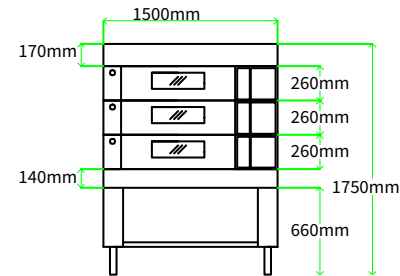
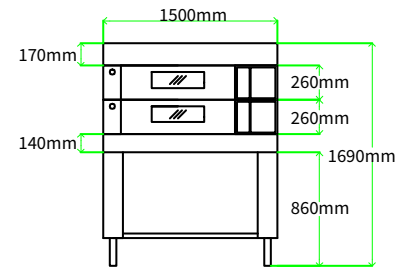
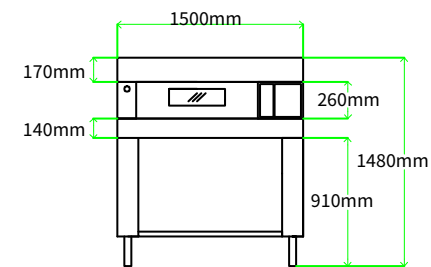
T9-2-6

T9-3-6

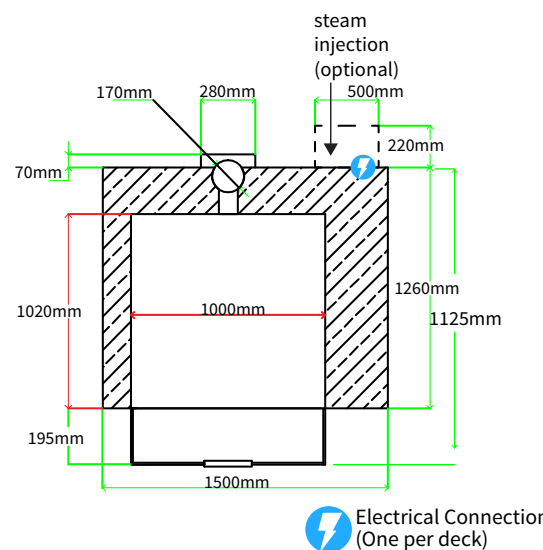
T9-1-8

T9-2-8

T9-3-8



TOP VIEW



Electrical Connection (One per deck)

POWER SUPPLY - Each Deck Requires A Separate Electrical Connection

KW	Voltage	Phase	Amps	Average Consumption/h
11.2	208/240	3	31.5	4kw /11.5 amps

PIZZA BAKING CAPACITY PER DECK

12" =9	14" =6	16" =4	18" =4	20" =2	21"x15"pan=3	26"x18"pan=2
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SHIPPING INFORMATION - Shipped with legs removed

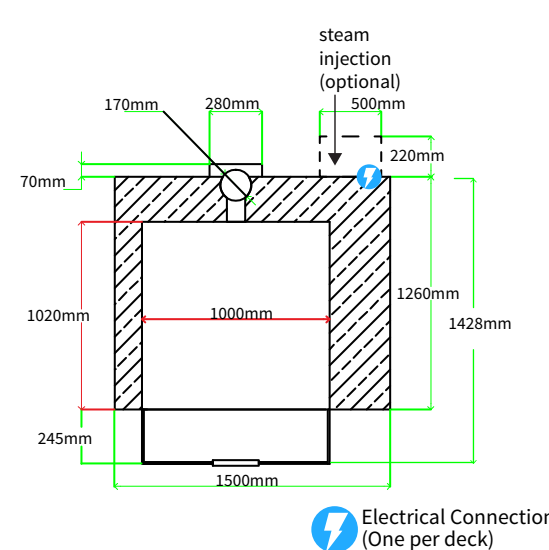
Model	Width (mm)	Depth (mm)	Height (mm)	Weight (Kg)
T9-1-6	1700	1560	870	430
T9-2-6	1700	1560	1130	610
T9-3-6	1700	1560	1390	795



Italiana FoodTech: 815 Alness St. Toronto Ont. M3J 2H8 Canada
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Continuous product improvement is a policy of ITALIANA FoodTech Inc. Therefore, specifications and design are subject to change without notification.

TOP VIEW



Electrical Connection (One per deck)

POWER SUPPLY - Each Deck Requires A Separate Electrical Connection

KW	Voltage	Phase	Amps	Average Consumption/h
11.2	208/240	3	31.5	4kw /11.5 amps

PIZZA BAKING CAPACITY PER DECK

12" =9	14" =6	16" =4	18" =4	20" =2	21"x15"pan=3	26"x18"pan=2
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SHIPPING INFORMATION - Shipped with legs removed

Model	Width (mm)	Depth (mm)	Height (mm)	Weight (Kg)
T9-1-8	1700	1560	920	445
T9-2-8	1700	1560	1230	635
T9-3-8	1700	1560	1540	830



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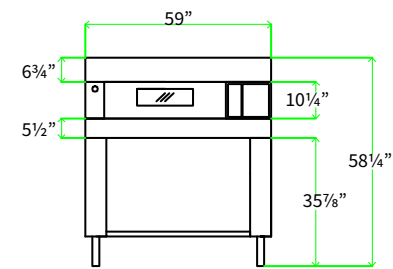
TAURO OVEN - T9.6

Measurements in: In

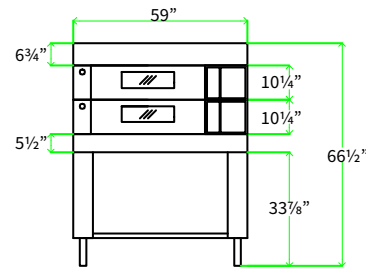
TAURO OVEN - T9.8

Measurements in: In

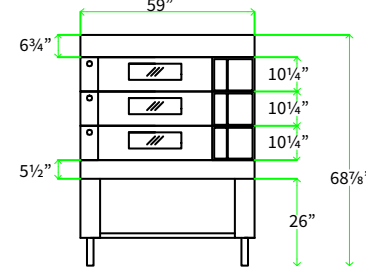
T9-1-6



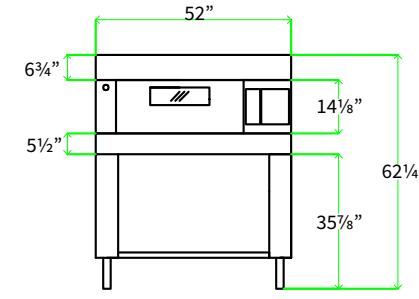
T9-2-6



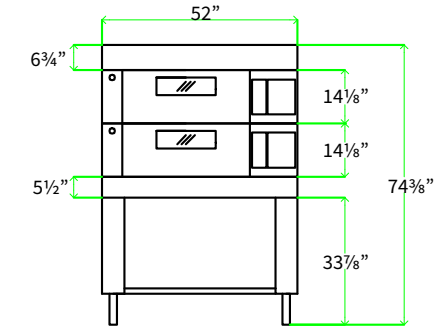
T9-3-6



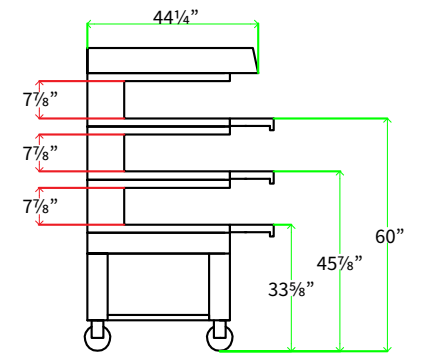
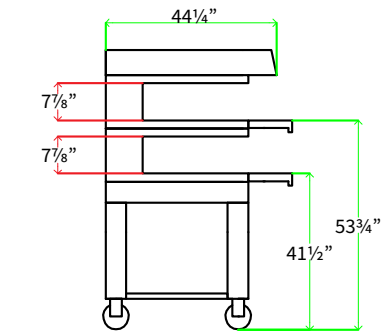
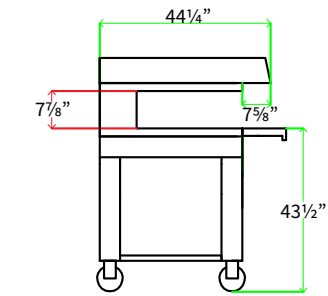
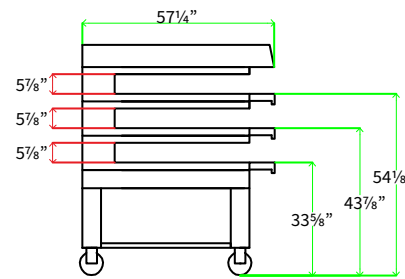
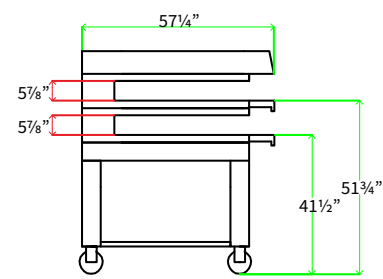
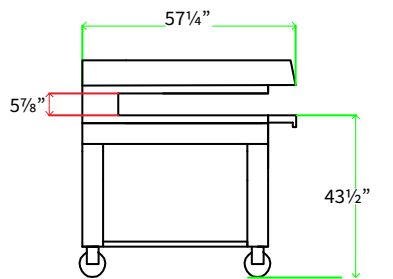
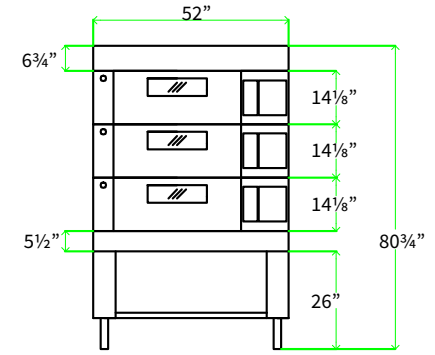
T9-1-8



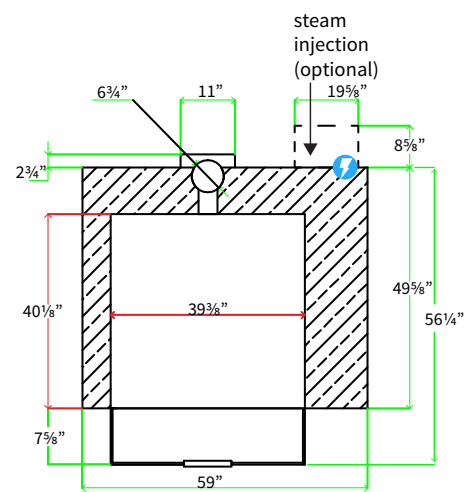
T9-2-8



T9-3-8



TOP VIEW



⚡ Electrical Connection (One per deck)

POWER SUPPLY - Each Deck Requires A Separate Electrical Connection

KW	Voltage	Phase	Amps	Average Consumption/h
11.2	208/240	3	31.5	4kw /11.5 amps

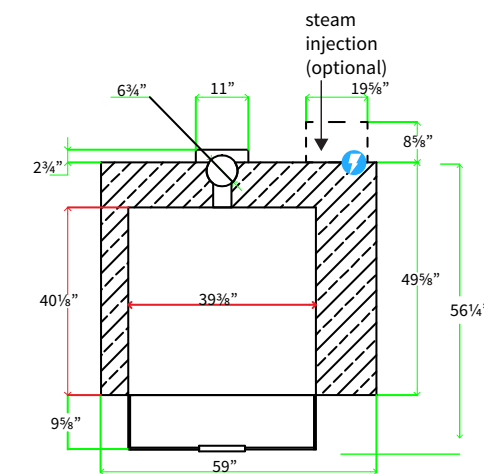
PIZZA BAKING CAPACITY PER DECK

12" =9	14" =6	16" =4	18" =4	20" =2	21"x15"pan=3	26"x18"pan=2
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SHIPPING INFORMATION - Shipped with legs removed

Model	Width (In)	Depth (In)	Height (In)	Weight (Lb)
T9-1-6	67	61 3/7	34 1/4	946
T9-2-6	67	61 3/7	44 1/2	1342
T9-3-6	67	61 3/7	54 5/7	1749

TOP VIEW



⚡ Electrical Connection (One per deck)

POWER SUPPLY - Each Deck Requires A Separate Electrical Connection

KW	Voltage	Phase	Amps	Average Consumption/h
11.2	208/240	3	31.5	4kw /11.5 amps

PIZZA BAKING CAPACITY PER DECK

12" =9	14" =6	16" =4	18" =4	20" =2	21"x15"pan=3	26"x18"pan=2
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SHIPPING INFORMATION - Shipped with legs removed

Model	Width (In)	Depth (In)	Height (In)	Weight (Lb)
T9-1-8	67	61 3/7	36 2/9	979
T9-2-8	67	61 3/7	48 3/7	1397
T9-3-8	67	61 3/7	60 5/8	1826

