

P24 Counter Top Pizza Conveyor Oven



Left and right feed available



Touch pad "set and forget" control panel

The P24 is Starline's largest compact countertop pizza conveyor unit and provides a robust, user friendly and efficient way of cooking up to approx 45 x 8" pizza's per hour.

Complete with pulse power for electrical efficiency, time and temperature controls and a user friendly control board, the P24 can be used by anyone. Its "set and forget" operation creates the perfect addition for your commercial kitchen.



W.CVP.C.24

Approx. Pizza Capacity
(per hour)

W.CVP.C.24

45 x 9" pizzas*
30 x 12" pizzas*

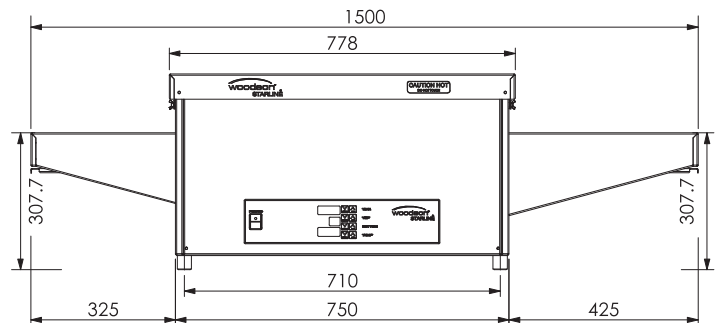
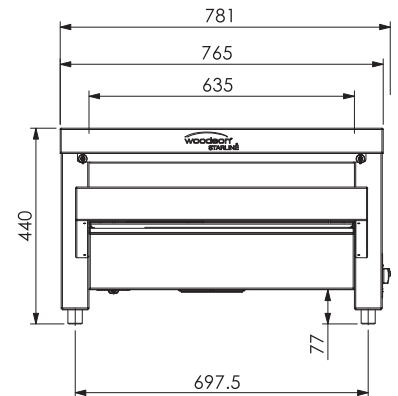
FEATURES & BENEFITS

- Robust, compact countertop pizza conveyor oven
- Long life metal incaloy elements for continuous use
- Longer and wider cooking conveyor for easy loading and higher production
- Touchpad "set and forget" control system
- Fan cooled controls and fan forced heat technology
- Energy efficient pulse power independent temperature controls for top and bottom elements
- Variable speed belt control with automatic tensioning
- Stainless steel construction
- Medium model (24) has a chamber dimension of 635mm wide, 750mm long, with a 60mm clearance
- Supplied with no plug or lead for 3PH hard wiring on site by a qualified electrician*
- Units configured for right to left conveyor operation as standard. Left to right operation can be selected at time of order by adding an "L" to end of the model number.

SPECIFICATIONS

kW 14.4 Power 3Ø + N + E
Width 1500mm Depth 765mm
Height 440mm
Oven Chamber Width 635mm
Oven Chamber Length 750mm
Oven Head Clearance 60mm

Dealer:



We reserve the right to alter specifications of products without notice. All dimensions are in mm.

*Variations may occur depending on type of pizza base and topping. Above is based on using raw dough and moderate topping with pizzas being continuously fed through the conveyor.

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