

Ventilated Tunnel

Belt width 65 cm - Belt speed from 1'45" to 20 minutes

Code	Model	Dimensions LxWxH cm			
P09TN12023	TNV-65G	↔ 200 ↗	138	↕	59
	Control	Chamber height cm		Cooking surface cm	
	Digital	9		65X110	
	Total Power KW	Voltage V	Max Temperature		Weight Kg
	0.2	230	 350 °C		 264
			Phases Ph	Frequency Hz	
			1N+T	50	



General Features

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.
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.



Ventilated Tunnel

Code
P09TN12023

Model
TNV-65G

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
	P11SP66007	ST 65	128x111x56	105x88x23	29

