

Blaze BE20 Computerised Electric Conveyor Pizza Oven 17 inch belt

Countertop unit. Stackable. Impingement heat. Single Phase.

View Product

Code : BE20



64% OFF Sale

£7,000.00

£2,499.99 / exc vat

£2,999.99 / inc vat

Select Shipping Method

- 2 - 3 Working Day Delivery
- Next Working Day delivery - £29.99 + £49.99

- Notes :
- Please check door entry sizes before ordering.
  - Delivery is made to kerbside only.
  - Drivers do not unpack or position goods.
  - A 25% restocking charge will apply for all returned goods.

Blaze BE20 Computer controlled electric conveyor pizza oven.

This new BE20 Blaze Electric conveyor pizza oven is ideal countertop unit for fast and easy pizza cooking. Ensuring even temperatures, fast baking and impingement heat for crispy pizzas, this pizza oven will make output fast, safe and without effort of hiring more staff.

Size

Unit	Height	Width	Depth
Mm	511	1399	821
Cm	51.1	139.9	82.1
Inches (approx)	20	55	32

- Countertop electric conveyor belt pizza oven
- 17 inch wide belt easily accomodates upto 16 inch pans
- Stackable upto 2 units high
- Hot air impingement. Uses hot air under pressure which surrounds food with small jets of hot air, which results in rapid heating and makes pizzas crispy
- Stainless steel front, sides, top and interior
- With PID Microprocessor controller, baking temperature and time are always under perfect control.
- 528mm long cooking chamber with 436mm belt
- Supplied with 4" heavy duty legs
- Cooking time is adjustable from the 1.25 min to 11 min bake. Depends on pizza however!
- Toolless-open access panels
- Reversible conveyor direction.
- Single 6.7kW element. Single phase hardwire.
- The oven must have 150mm of clearance from combustibile surfaces and 600mm clearance on both sides from other cooking equipment.
- Power Type : 641
- Power Supply : 3155
- Material : Stainless Steel
- Capacity : 17 inch wide belt

