

ELECTRIC CONVEYOR OVEN



履带式电热披萨炉

NTE-1620



功能特点 | Features

- 热风冲击加热技术。通过热风喷流技术和环流热风循环作用于食物表面，使得食物加热更加迅速，口感更加松脆
- 采用特殊混流涡轮风轮，集轴流和环流属性于一身，使得高温气流具备直流冲击力 and 环流的均匀性，烘焙效果更加出色
- 上下气流分配板高度可调，从而使得烘焙热力调整更加灵活
- 标配 4 寸重力脚
- 可堆叠摆放，节省空间，同时满足高峰时段出品需求
- PID 算法微处理器，精确控制烘焙时间和传送带速度，温控更加精准烘焙
- 全不锈钢结构，更符合食品卫生要求
- 烘焙内胆长度 528mm，传送链宽 436mm
- 座台式设计
- 免工具拆卸面板
- 传送带正反转功能

优化风道，高效节能

High Efficient and Low Energy Consumption

采用进口耐高温特殊混流涡轮风叶，集轴流和环流属性于一身，使得高温气流具备直流冲击力和环流的均匀性，热效率非常高。

Mixed flow wheel combines the best of axial and centrifugal properties, generating high velocity air to surround food for rapid heat transfer and doneness.



操作简便，控制精准 Simply and easy operation.



翻门式设计，清洁及其方便
Front-opening chamber make cleaning very easy.

产品综述 Specifications

NTE-1620 是 GRANDOVEN™ 电力履带式烘炉系列产品之一，紧凑的设计令它非常适合厨房不大的连锁店或者外带类快捷服务店使用，同时因它可层叠式的设计（可堆叠 2 层），令用户在节省空间同时满足用餐高峰时段的出品需求。

NTE-1620 is one of GRANDOVEN™ series electric baking oven, it is ideally suited for Kiosk and express-style or chain restaurants where smaller ovens are required yet provides high baking output as it's self-contained, conveyORIZED and stackable up to two (2) units high.

此设备为座台式放置，因此请确保设备周围净空方便散热。本设备的烘焙温度范围从 122°F (50°C) 到 572°F (300°C)，烘焙时间可在 1 分 25 秒 ~ 11 分钟内任意设置。

It is designed for countertop use and must make sure a clearance around the oven for dissipating the heat. Temperature is adjustable from 122°F (50°C) to 572°F (300°C). Cooking time is adjustable from the 1'25"~11 minutes.

免工具拆卸面板令传送带和热风分配板的清洁更加方便。传送带标准宽度为 436mm，长度为 1000mm，传送带下方、炉胆之外放置可拆卸碎渣收集盘。隧道口通过尺寸为 436mm(W)X100mm(H)，可以通过更多的不同尺寸烘焙食物。

Toolless-open access panels, through which conveyor belt and air distribution plates are removable for easy cleaning. The conveyor belt is offered 436mm in width and a travel distance of 1000mm in length. The removable crumb pans are located below the conveyor belt outside the baking chamber. With a tunnel opening size 436mm (W) x 100mm (H), it's able to accommodate more food in different size.

供电说明

Electrical Service:

Heat is supplied by one(1) kit element at 6.7kW. Each ovens is rated at 6.6kW. The ovens are available in 380-415 voltages, three phase.

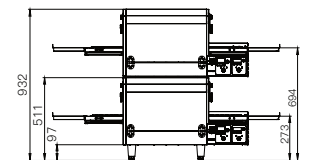
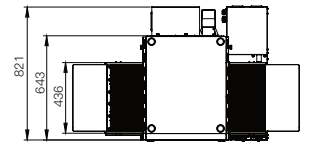
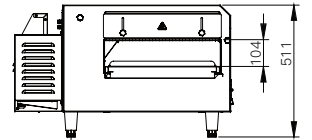
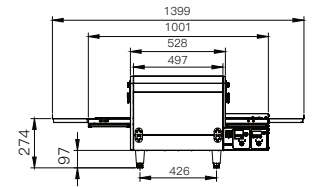
整机功率 6.7kW，发热管 6.6kW。接 3 相电源，具体请参见数据表。

空间要求

Spacing:

The oven must have 150mm of clearance from combustible surfaces and 600mm clearance on both sides from other cooking equipment.

设备摆放须保证表面离可燃物至少 150mm，两边距离其他烹饪设备至少 600mm.



所有尺寸单位为：毫米 (mm) | All in metric MM

产品型号 Model	NTE-1620
宽 Width (mm)	1000 (1400 with extension sheet plates: 含两边挡板)
深 Depth (mm)	821
总高 Overall Height (mm)	单层 Single Stack 511 双层 Double Stack 932
最高温度 Max operation temp	300 °C
功率 Power	每层 (Per deck) 6.7kW
时间调节 Bake time range	1'25"~11 minutes
电压 Volts	380~415V 3N~, 220~240V -
频率 Hz	50/60Hz
防水等级 IP Rating	IPX3

使用场所 GOOD FOR

披萨连锁店 / 轻食品店 / 烤鱼连锁店 / 主题餐厅后厨 / 便利店 / 酒吧 / 开胃食品及小食品的制作 / 小型披萨店 / 外带便捷店
Pizza Chains, Light Food Stores, Grilled Fish Chains, Theme Restaurant Back Kitchen, Convenience Stores, Bars, Appetizers and Snacks, Small Pizza Shops, Take-Out Convenience Stores.