



MODEL
CR-1/2-C

CONVEYOR OVEN

ELECTRONICALLY MONITORED HEAT SOURCE TOP & BOTTOM

PAR BAKED OR FRESH DOUGH PIZZAS - BISCUITS - COOKIES

Oven Features:

- 550° Solid State Thermostat with Electronic "Heat Probe" - maintains constant set temperature
- Electronically Balanced Top & Bottom Heat with one control
- Variable Speed Control - 3 minutes to 20 minutes
- Landing Table Extension - Furnished
- Fast Pre-Heat (room temperature to 500° - 15 minutes)
- Instant Recovery
- Optional Gravity Feed "Loading Chute" doubles loading capacity

- Utilizes Infrared Tubular Elements (no fragile quartz or glass tube heaters)
- Easily Removable Crumb Trays
- Stackable Up to 3 high
- Air Screen Design
- 3 1/4" Crown Height - suitable for deep pan pizzas

Oven Capacity:

- Can handle volume production - Continuous Feed
- 18" Wide Stainless Steel Belt - fits up to 18" pizza

FOR STACKING: Order Long Legs for Top Oven



MADE IN USA