PS2620

Ventless Countertop Conveyor Oven



– 26” cooking chamber
– Cooks up to 100 12” pizzas per hour
– Variable-speed High h recirculating impingement airflow system
– Stackable design up to 2 high (requires stacking kits)
– Variable-speed blower motors
– Easy to clean mono-finger design
– Idle mode for energy conservation
– Built-in self diagnostics for monitoring oven components
– Left or right feed conveyor belt direction via software
– Includes plug and cord (6 ft. nominal)
– One year parts and labor warranty
– Smart voltage sensor technology (U.S. only)
– Cool to touch covers and panels

Additional Options:

– Catalytic converter for ventless operation
– 6” conveyor extensions

HEATING		
Maximum Operating Temperature	550^{0}F	288^{0}C
Bake Time Range	30 seconds-15 minutes	
Heating Zone/Chamber [Per Deck]	26”	660 mm
Baking Area [Per Deck]	3.6 ft^2	0.33 m^2
Belt Width	26”	660 mm
Belt Length	48.4”	1229 mm

EXTERNAL DIMENSIONS		
Height [w/standard leg extensions]	17”	432 mm
Depth	41.8”	1062 mm
Weight [Per Deck]	260 lbs	118 kg

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