

TUNNEL PIZZA OVEN OPTIONS



This tunnel pizza oven is designed to offer great flexibility and efficient pizza baking. The pizza oven is also ideal for baking products such as pies and pita bread, as well as for making dishes such as hamburgers, fish and hot dogs. The oven is extremely energy efficient, quiet, compact and well insulated, providing high capacity in a small space.



TP OVEN OPTIONS

1. Custom leg height

TP can be delivered with optional leg height.

2. Draft diverter 585 mm (TPX1)

Prevents air drafts through the oven chamber. In this way an even baking temperature is maintained for the products.

3. Draft diverter 900 mm (TPX2)

Prevents air drafts through the oven chamber. In this way an even baking temperature is maintained for the products.

4. Extra short baking time

42 seconds–5.5 minutes

RECOMMENDED ACCESSORIES

Tunnel pizza tray, ø 240 mm (no. 60936-240).

Tunnel pizza tray, ø 260 mm (no. 60936-260).

Tunnel pizza tray, ø 300 mm (no. 60936-300).

Tunnel pizza tray, ø 320 mm (no. 60936-320).

Tunnel pizza tray, ø 360 mm (no. 60936-360).

Tunnel pizza tray, ø 440 mm (no. 60936-440).



Pan pizza tray, ø 240 mm (no. 61001-240).

Pan pizza tray, ø 400 mm (no. 61001-400).

Pan pizza tray, ø 480 mm (no. 61001-480).



Pizza mesh grille, aluminum, ø 300 mm (no. 61126-300)



Dimensions

TP10 - 1 deck

W × H: 730 × 599 mm

D: 1,920 mm

TP20 - 2 decks

W × H: 730 × 939 mm

D: 1,550 mm

TP30 - 3 decks

W × H: 730 × 1,279 mm

D: 1,550 mm

TP11 - 1 deck

W × H: 1,075 × 1,350 mm

D: 1,850 mm

TP21 - 2 decks

W × H: 1,075 × 1,690 mm

D: 1,850 mm

TP31 - 3 decks

W × H: 1,075 × 1,830 mm

D: 1,850 mm

TP12 - 1 deck

W × H: 1,390 × 1,350

D: 1,850 mm

TP22 - 2 decks

W × H: 1,390 × 1,690 mm

D: 1,850 mm

TP32 - 3 decks

W × H: 1,390 × 1,830 mm

D: 1,850 mm

	TP10	TP20	TP30	TP11	TP12	TP21	TP22	TP31	TP32
Custom leg height	○	○	○	○	○	○	○	○	○
Draft diverter 585 mm (TPX1)				○		○		○	
Draft diverter 900 mm (TPX2)					○		○		○
Extra short baking time	○	○	○	○	○	○	○	○	○

● Standard

○ Options