



## SNACK FOOD

## NET BELT OVEN

### SERIES SN

OVEN FRESH AND CRISPY

BAKERY SNACK FOODS

#### EASY OF USE

The oven offers an attractive flavour and show baking right in front of the customer.

The operation is simple: oven-ready frozen snacks straight from the freezer to the net belt.



#### SALES PROMOTION AND EFFICIENT BAKING PROCESS

Due to the stepless control of baking time and temperature an optimal baking result is achieved. The pastries slide over the pastry slide directly into the collection plate. The drip tray can be removed for cleaning.

#### ATTRACTIVE BAKE OFF-STATION

The compact device can be easily used at the point of sale (fast food, party supplies, etc.). Only a 400 V power connection and a freezer for the frozen snacks are required. Directly in front of the customer the snack foods are always freshly baked off. The open atmosphere of the oven promotes the snack foods through the flavour and the look.





## MODELS AVAILABLE

Type SN

## STANDARD FEATURES

The snack oven is designed as a compact device and made of stainless steel. The baking space is formed by the surface of the net belt inside the oven. The net belt is made of Teflon-coated stainless steel. At the feeding and the unload side the net belt extend horizontally out from the oven. It is electrically driven and is to be controlled steplessly in speed. The oven is featured with electric top and bottom heating by infrared heating elements with temperature control up to 200 °C. A snack food slide with collecting tray at the end of the net belt collects the finished baked pastries.

## OPTIONAL FEATURES

- Collecting tray
- Mobile underframe with or without freezer
- Show-baking-station
- Advertising shield

### TECHNICAL DATA:

	SN-0	SN-1	SN-2
Net belt width (mm)	300	420	700
Capacity (pcs./h)	85	120	200
Length (mm)	1380	1380	1380
Depth (mm)	430	555	830
Height (mm)	475	475	475
Electrical input (kW)	4.1	5.8	7.2

Specifications subject to change without notice