

DATA SHEET

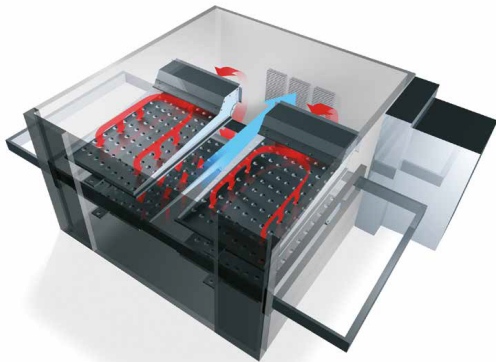
Zanoli Synthesis 11/65-2 Double Deck 26 Inch Electric Impingement Conveyor Oven

2SV4406C-2



Build

- Built entirely in stainless steel
- Double glazed full width inspection door.
- In built cooling system for all external parts ensures oven is cool to touch and work with.
- Heavy duty construction with reliable and durable components.
- Stackable up to 3 units.
- Optional Heavy duty stand with omnidirectional wheels and brakes



Controls

Temperature:

- BRP (power regulation) system reaches working temperature in 20 minutes
- Balanced temperature detection system managed via dual oven probes..
- Maximum cooking temperature up to 320 °C
- Independent adjustment of the top and bottom power from from 50% to 100%.

Advanced control board automatically manages:

- Temperature and power consumption in peak and off peak times contributing to significant savings.
- The cooking intensity ensuring highest performance at the lowest temperatures

Customizable and Programmable up to:

- 10 Programmes with unique control over the below paramters:

- A = setting temperature
- B = top power (%)
- C = cooking timer
- D = bottom power (%)
- E = program name and n°

- 2 auto start ups per day with your selected program

Conveyor:

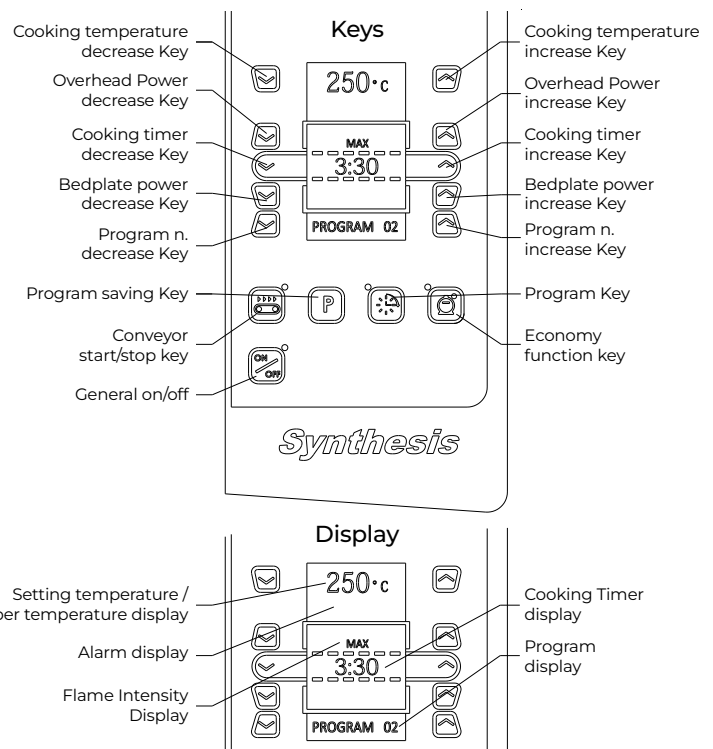
- Adjustable speed conveyor belt all the way to a complete halt. The dashes on the display move top to bottom simulating its movement

Impingement technology

- Maximum silence of the mesh conveyor system and ventilation motors.
- Latest advancements in air impingement technology allow for rapid heating & cooking of all foods consistently at all times.
- The piercing jets of hot turbulent air encompass every part of the oven delivering exceptional results every time.

Economy function allows:

- The Economy function enables the oven to maintain a lower temperature when not in active use compared to when it's in operation. This feature conserves energy, leading to cost savings. Additionally, it controls the movement of the wire mesh conveyor, serving a dual purpose beyond just temperature management.



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Technical specifications

External Size

| | |
|-----------------|--------|
| External Width | 1995mm |
| External Depth | 1400mm |
| External Height | 1100mm |

Cooking Chamber size

| | |
|-----------------|--------|
| Internal Width | 1100mm |
| Internal Depth | 650mm |
| Internal Height | 100mm |

Conveyor Belt Size

| | |
|----------------|--------|
| Conveyor Width | 1920mm |
| Conveyor Depth | 650mm |

Weight

| | |
|----------------|-----------|
| Net weight | 222kg x 2 |
| package weight | * |

Connection requirements electric

| | |
|------------------------|-------------|
| Total electrical power | 18,5 kW x 2 |
|------------------------|-------------|

Electrical supply current (per oven)

| | |
|--------------------------|--------|
| Voltage | 415V |
| Current at 380-415 V 3N~ | 31,5 A |

Cable and Lead

| | |
|-----------------------|-----------------------|
| Plug Supplied | No |
| Cable Length | 2m |
| Wire section | 10 mm ² |
| Electrical connection | Plugless 5 lead cable |

Recommended Clearances

| | | | |
|-------------------|-------|-------|-------|
| Minimum clearance | Left | Rear | Right |
| Standard | 200mm | 200mm | 200mm |

Operating Environment

| | |
|------------------|--------------------------|
| Temperature | 0 - 40 °c |
| Maximum humidity | 95% without condensation |
| Noise | < 70 decibels |

Operation

| | |
|---------------------|-------------|
| Conveyor Belt speed | 2.2 - 30min |
| Maximum Temperature | 320°C |

Warranty

| | |
|-----------------|--------------------------|
| 2 Year Warranty | 2 years parts and labour |
|-----------------|--------------------------|

**Subject to a preventitive maintenance plan*

We reserve the right to alter specifications without notice.



1800 183 818

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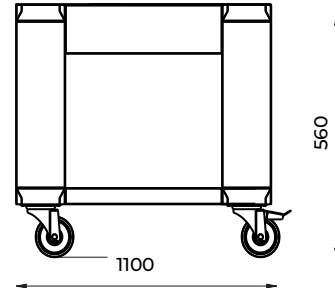
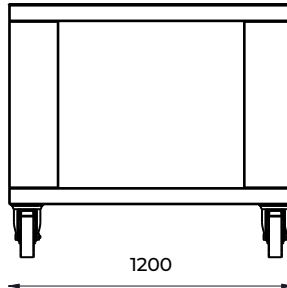
Options

| | |
|--------------------------|----------------------|
| <input type="checkbox"/> | Micromesh belt - 6mm |
| SKU | -- |

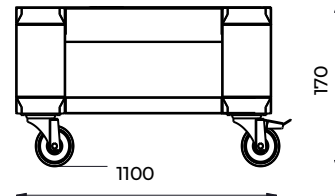
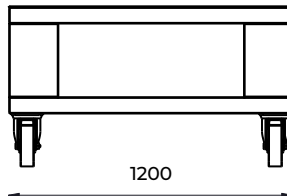
| | |
|--------------------------|----------------------------------|
| <input type="checkbox"/> | Right to left Belt configuration |
| SKU | -- |

| | |
|--------------------------|----------------------------------|
| <input type="checkbox"/> | High speed conveyor belt gearbox |
| SKU | -- |

| | |
|--------------------------|---|
| <input type="checkbox"/> | Stand suited for Single/Double deck configuration |
| SKU | OSV2A07 |
| Size | 1200 x 1100 x 560 |
| Weight | 38.5kg |



| | |
|--------------------------|--|
| <input type="checkbox"/> | Stand suited for triple deck configuration |
| SKU | OSV2A09 |
| Size | 1200 x 1100 x 170 |
| Weight | 17.5kg |

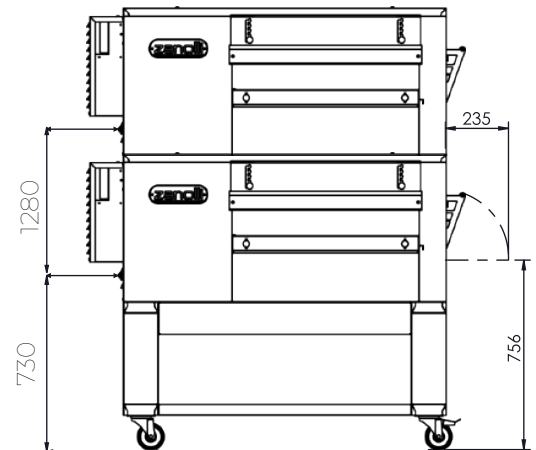
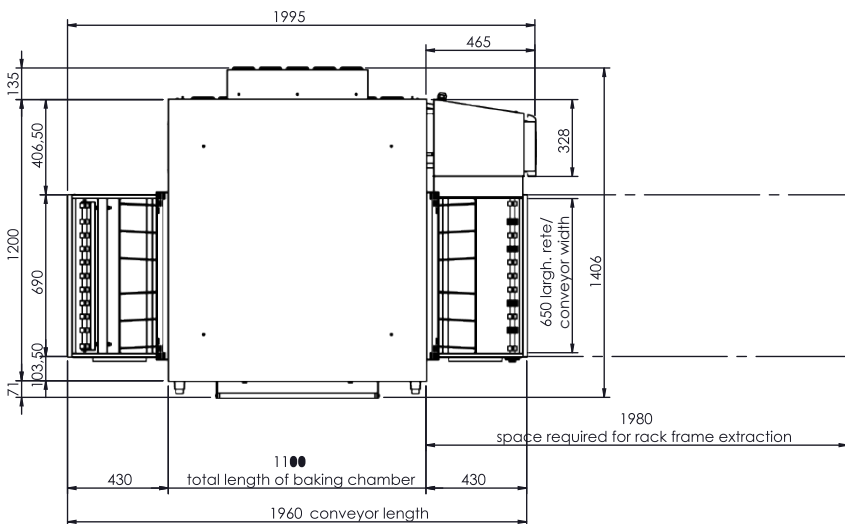
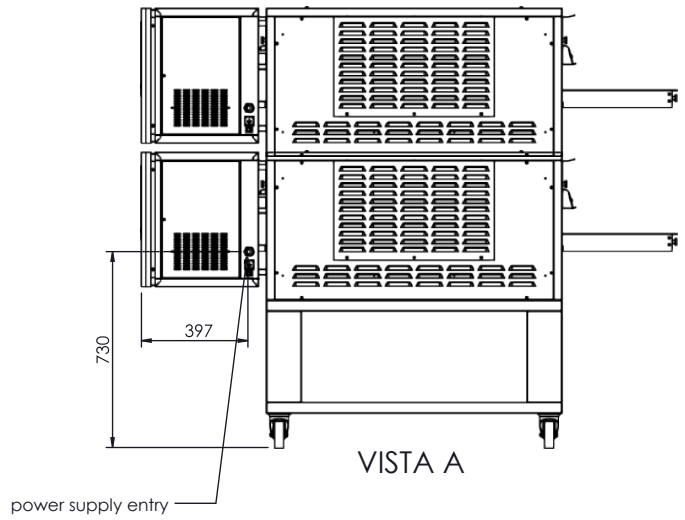
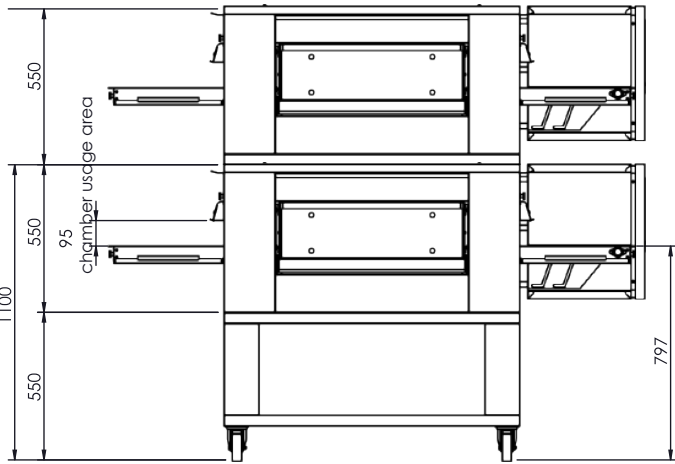
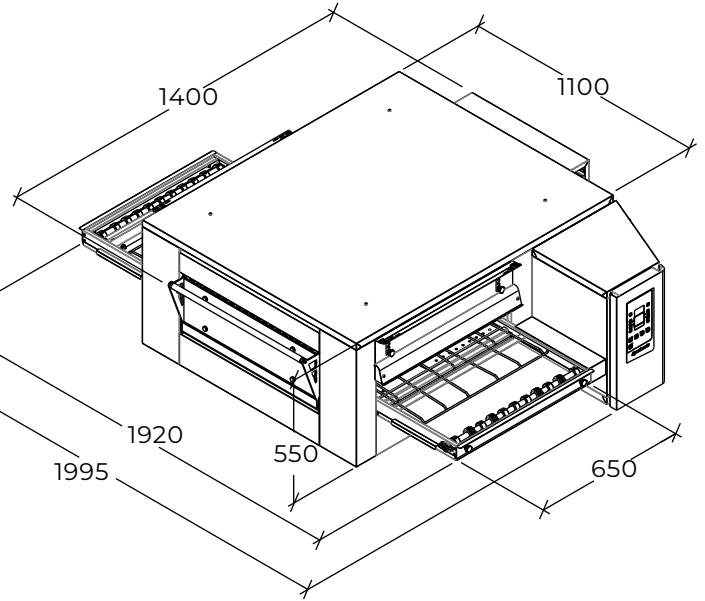
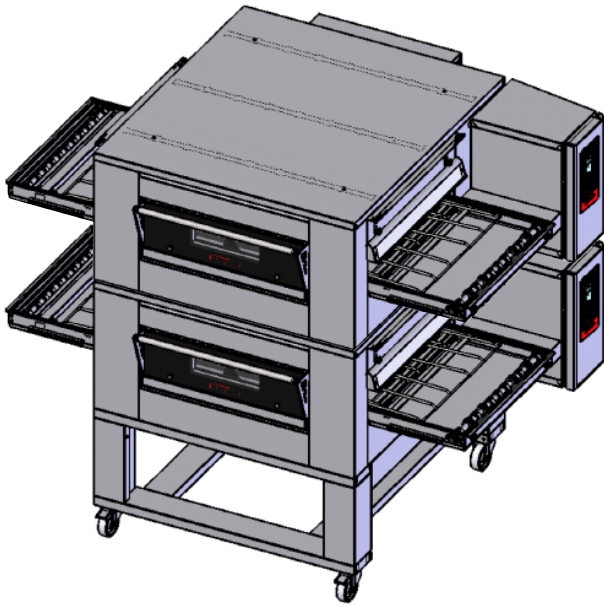


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