

## P18 Pizza Conveyor Oven W.CVP.C.18



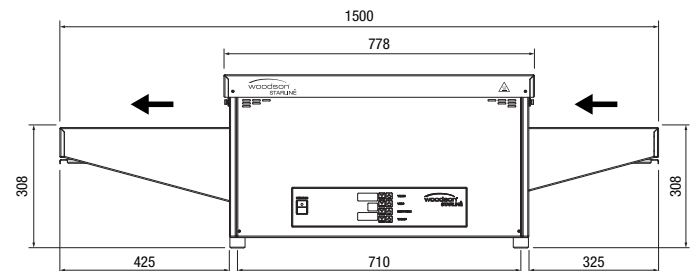
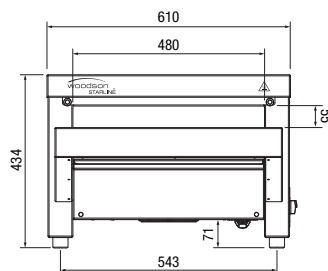
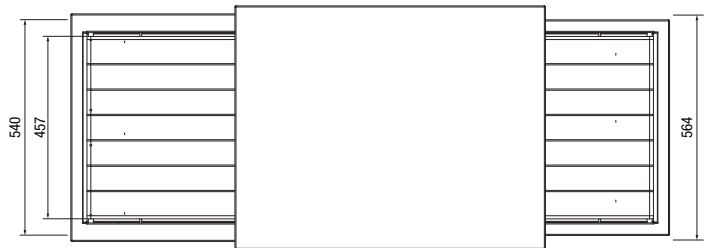
### Product Information:

- Wide conveyor for easy loading and high production
- Touchpad “set and forget” control system
- Temperature regulation via thermostat (50°C - 350°C)
- Independent top and bottom element and temperature control
- Variable speed belt control with automatic tensioning
- Integrated fan forced technology for efficient heat distribution and cooling of electrical components
- Fully insulated top and body for chamber heat retention and increased user safety
- Robust stainless steel construction
- Units configured for right to left conveyor operation as standard. Left to right operation is available upon request and can be selected at time of order by adding an “L” to end of the model number
- Supplied with 3 x 12” aluminized steel pans
- Additional accessories sold separately (see below)
- Optional factory fitted plug available (W.CVS.PL32)
- Optional stacking kit and trolley available

### Specifications

<b>Model</b>	W.CVP.C.18
<b>W x D x H (mm)</b>	1500 x 610 x 434
<b>Weight</b>	100kg
<b>Belt Width</b>	457mm
<b>Total Connected Load</b>	10.8kW
<b>Electrical Connection</b>	3Ø + N + E 415VAC / 50Hz

Note: on-site hardwiring (lead supplied)



Due to continuous product research and development, the information contained herein is subject to change without notice.

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