Digital Countertop Conveyor Ovens
Patented Energy Management System (EMS) provides efficient heat transfer to and from the product. Can be used on counter with or without legs. Insulated design keeps top and front cool to the touch. Gas ovens have 40,000 BTU. Field convertible to Natural or LP gas. 208V connection required. 35.5"xWx42"D.
- Digital display ensures consistency.
- +200°F to +550°F temperature range.
- Includes 12" extension tray.

Gas or Electric Countertop Conveyor Ovens
15"W front window. 28" long baking zone with 18"W belt. Gas ovens have 50,000 BTU. Ships natural gas but field convertible to LP gas. 208V connection required. Electric ovens available in 208V or 240V. Three phase. 68"Wx42"D.
- Cooks up to +600°F.
- Includes 6" and 12" extension tray.
- 4" legs.

Gas or Electric WOW! Countertop Conveyor Ovens
Top choice for major pizza chains. Cool to the touch front. Reversible belt, but must specify belt direction initially. Field convertible to Natural or LP gas. Free start up after installation.
- Conveyor speed range of 200 - 3000.
- 26"W conveyor belt.
- +200°F to +600°F temperature range.
- Removable crumb pans, end panels, and air fingers.