



SERVING THE FOOD INDUSTRY SINCE 1951

# CONVEYOR OVEN WITH 14" CONVEYOR BELT

Item: 11387

Model: CE-TW-0356

Designed to provide consistent heat with infrared heaters. Equipped with a variable speed control and adjustable top and bottom heat controls. Body is made of attractive stainless steel. Excellent for bread, bagels and pizzas. Ideal for large kitchens, diners, and cafes.



**LIMITED WARRANTY**  
PARTS AND LABOR



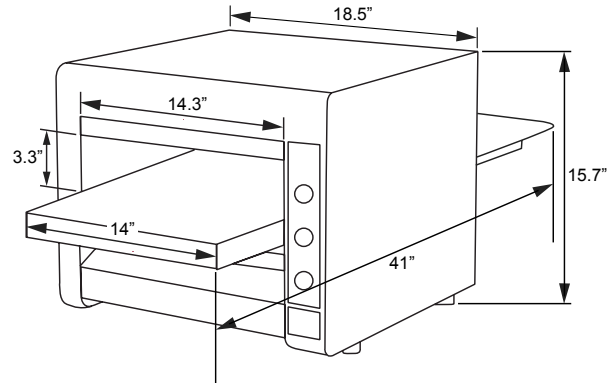
Authorized Dealer

# FOOD EQUIPMENT

## CONVEYOR OVEN WITH 14" CONVEYOR BELT



TECHNICAL SPECIFICATIONS	
ITEM NUMBER	11387
MODEL	CE-TW-0356
AMPS	15 Amps
POWER	3.6 kW
BELT WIDTH	14" / 355 mm
OPENING (H x W)	3.3" x 14.3" / 83 x 363 mm
CAPACITY	Sixteen - 14" pizzas /hour or Nineteen - 12" pizzas /hour or Twenty-five - 9" pizzas /hour
ELECTRICAL	240V /60 Hz/1
TEMPERATURE RANGE	70 - 260°C / 158 - 500°F
DIMENSION (DWH)	41" x 18.5" x 15.7" / 1050 x 470 x 400 mm
WEIGHT	53 lbs./ 24 kg.
GROSS WEIGHT	61 lbs./ 27.7 kg.
GROSS DIMENSIONS	36.5" x 26" x 19" / 927 x 660 x 482.6 mm

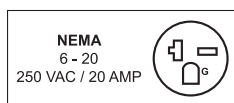


### RECOMMENDED COOKING TIMES

Product	Top heat	Bottom heat	Belt speed
<b>12" Pizza (Blanched)</b>	300°F/149°C	400°F/204.4°C	6 mins.
<b>Meat &amp; cheese sandwich</b>	450°F/232°C	300°F/149°C	4 mins.
<b>Meatball</b>	500°F/260°C	350°F/177°C	2 mins.
<b>Bagel (Open)</b>	500°F/260°C	400°F/204.4°C	2 mins.
<b>1 oz cookies</b>	200°F/93°C	250°F/121°C	10 mins.
<b>Garlic Bread (Lightly seasoned)</b>	500°F/260°C	500°F/260°C	2 mins.
<b>Fish (Sizzle platter)</b>	400°F/204.4°C	500°F/260°C	6 mins.

### TEMPERATURE SETTING AND TIME

Setting	Temperature (Top and bottom heat)	Time (minutes' seconds")
<b>Dial 1</b>	70-90°C / 158-194°F	1'20"
<b>Dial 2</b>	90-110°C / 194-230°F	1'45"
<b>Dial 3</b>	130-140°C / 266-284°F	3'30"
<b>Dial 4</b>	140-155°C / 284-311°F	4'20"
<b>Dial 5</b>	155-180°C / 311-356°F	5'05"
<b>Dial 6</b>	185-205°C / 365-401°F	5'45"
<b>Dial 7</b>	205-220°C / 401-428°F	6'35"
<b>Dial 8</b>	240-260°C / 464-500°F	7'45"
<b>Dial 9</b>	250-260°C / 482-500°F	8'50"
<b>Dial 10</b>	250-260°C / 482-500°F	10'05"



## OMCAN INC.

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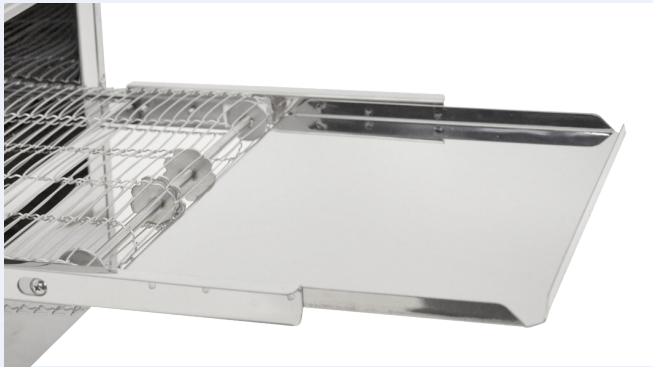
### DETAIL IMAGES



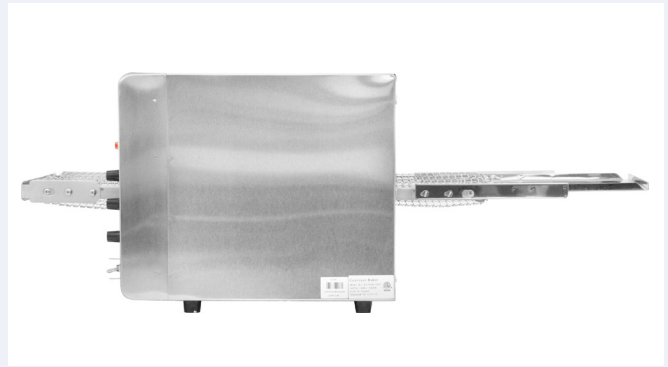
Stainless steel body with 18.5" width



Stainless steel conveyor oven belt



Detachable tray



41" Belt length (with detachable tray)



Removable drip pan



On/Off control

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