



Pizza Conveyor Oven



K02-5001T1S
(GC-3090)

Most advanced impingement technology, touchscreen design, the Kolb Pizza Conveyor Oven brings you high speed baking, larger volume and better quality!



Swiss Quality at Unbeatable Prices

www.kolbcn.com



The Kolb Pizza Conveyor Oven allows high output at peak-times. Latest impingement technology greatly reduces baking times compared to conventional conveyor ovens. The capacitive touch control allows easy operation and full programmability. Belt and nozzles can be removed tool-free for easy cleaning.



High Efficiency

- ◆ 10 Variable Belt Speed
- ◆ Separate Top and Bottom Temperature Control for your perfect baking result
- ◆ Outstanding Insulation for Low Energy Consumption
- ◆ 500mm Belt Width for two 10" Pizzas Paralle



User Friendly Design for Easy Operation

- ◆ 7" glass screen Touchscreen control, even inexperienced staff can operate
- ◆ 68 Programs with Pictures, favorable menu available
- ◆ Table Top Design
- ◆ Easy Belt Change for Cleaning

Technical Data

Model-Nr. : K02-5001T15 (GC-3090)	Dimensions (WxDxH mm) : 1772x847x531mm	Current (A) : 23A
Weight : 120 kg	Voltage(V) : 400 V /3ph/PE/ 50-60 Hz	Power(kW) : 11 kW