



FOOD EQUIPMENT

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

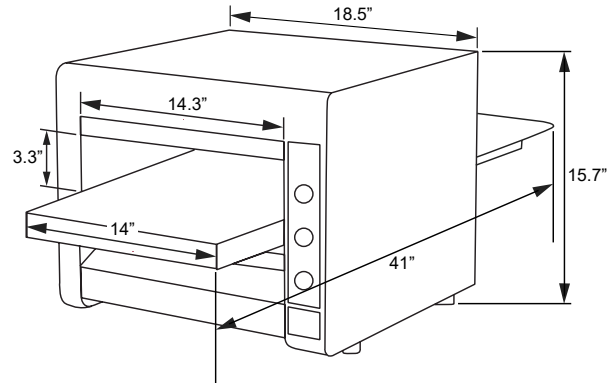
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TECHNICAL SPECIFICATIONS

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 (BLANCHED PIZZAS)	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

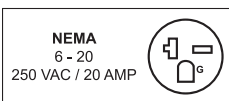


RECOMMENDED COOKING TIMES

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

TEMPERATURE SETTING AND TIME

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



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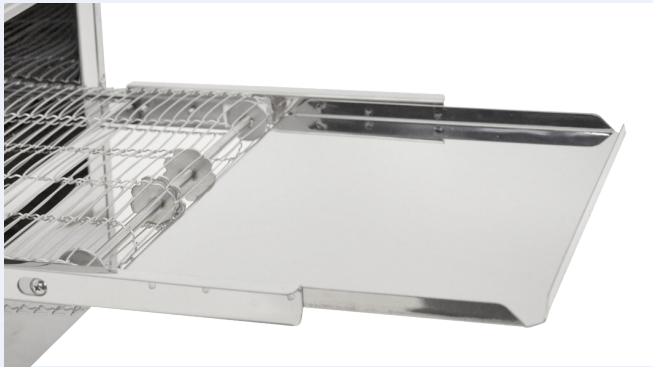
DETAIL IMAGES



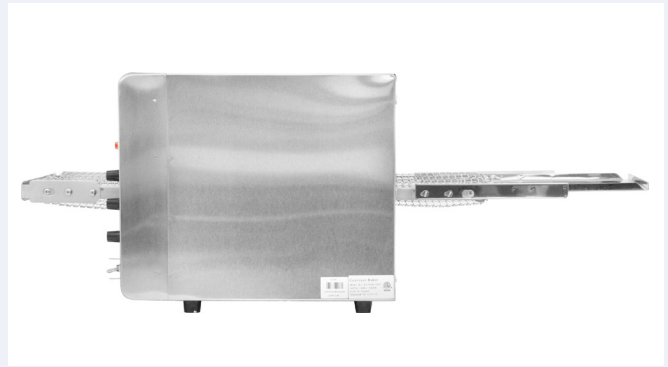
Stainless steel body with 18.5" width



Stainless steel conveyor oven belt



Detachable tray



41" Belt length (with detachable tray)



Removable drip pan



On/Off control

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