



SERVING THE FOOD INDUSTRY SINCE 1951

Countertop Conveyor Toaster with 14" Belt

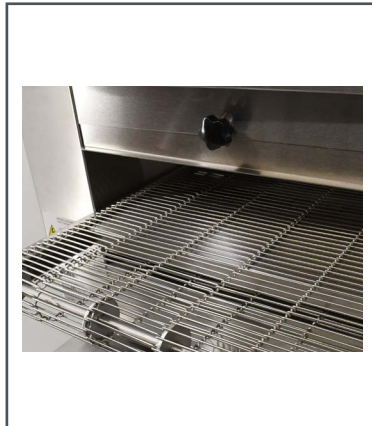
ITEM:
MODEL:

48387
CE-CN-0356



Get that beautiful golden crust on your pizza and flatbreads.

The Omcan ventilated tunnel toaster is quick and easy to use. A perfect addition for any kitchen that requires toasted sandwiches or melted cheese on flatbread.



FEATURES:

- Conveyor belt with dual direction
- Adjustable settings
- Equipped with a safety thermostat
- Ventilated

This product is suitable for toasting and providing a golden crust to breads, pre-prepped pizzas and sandwiches. This product is not designed for cooking pizzas.

Telephone: 1-800-465-0234

Fax: (905) 607-0234

Email: sales@omcan.com

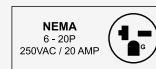
Website: www.omcan.com



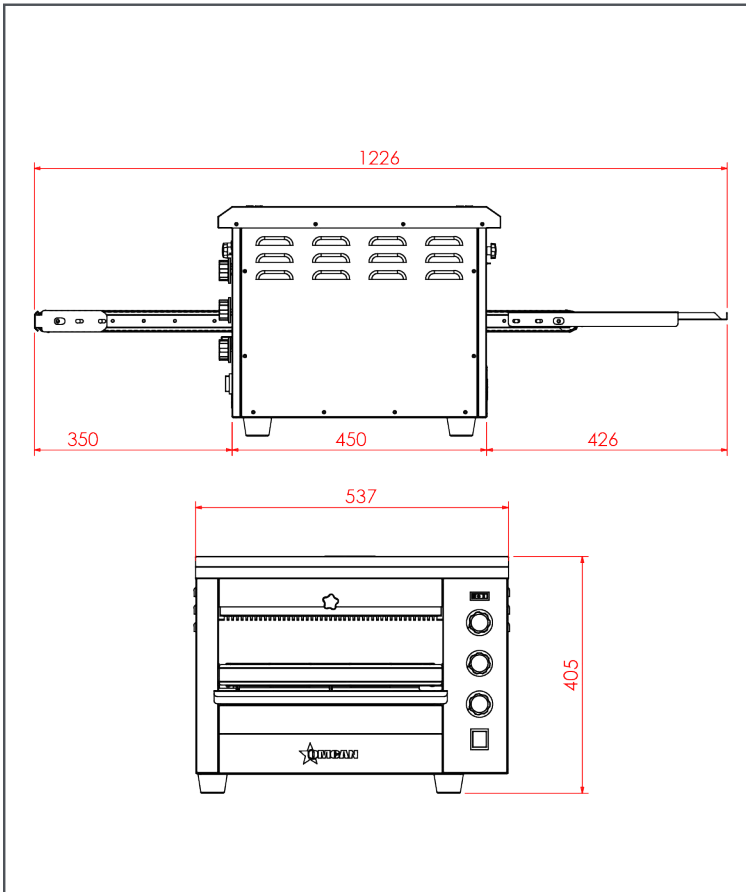
Authorized Dealer



1 YEAR WARRANTY
PARTS AND LABOUR



TECHNICAL DRAWING



TECHNICAL SPECIFICATION

Item	48387
Model	CE-CN-0356
Capacity	Nineteen - 12" pizza / hour or Twenty-five - 9" pizza / hour
Power	3600 W
Amps	20 A
Electrical	240V / 60Hz
Temperature Range	60° to 300°C (140° to 572°F)
Tunnel Opening	1.9-2.9" x 15" (50-75 x 385 mm)
Conveyor Belt Dimensions (WxD):	14" x 37.7" (356 x 957 mm)
Tray Dimensions:	15" x 10" (382 x 256 mm)
Net Weight	63.9 lbs. (29 kg.)
Net Dimensions (WDH)	48.2" x 21" x 16" (1226 x 537 x 405 mm)
Gross Weight	42.7" x 24" x 18" (1085 x 615 x 465mm)
Gross Dimensions (WDH)	73 lbs. (33 kg.)

Dimensions rounded up to the nearest inch or millimeter. Specifications subject to change without notice.

RECOMMENDED COOKING TIME

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.
1oz 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.