

Stainless steel cooling rack

## SPECIFICATIONS

kW 14.4 Power 30 + N + E
Width 1490mm Depth 788mm
Height 468mm
Oven Chamber Width 640mm
Oven Chamber Length 750mm
Oven Head Clearance 60 mm


Tom Stoddart Pty Ltd
39 Forest Way
Karawatha, QLD, 4117
Ph : 1300791954
woodson@stoddart.com.au

The P24 is Starline's largest compact countertop pizza conveyor unit and provides a robust, user friendly and efficient way of cooking up to approx 45 x 8" pizza's per hour.

Complete with pulse power for electrical efficiency, time and temperature controls and a user friendly control board, the P24 can be used by anyone. Its "set and forget" operation creates the perfect addition for your commercial kitchen.

## FEATURES \& BENEFITS

- Robust, compact countertop pizza conveyor oven
- Long life metal incaloy elements for continuous use
- Longer and wider cooking conveyor for easy loading and higher production
- Touchpad "set and forget" control system
- Fan cooled controls and fan forced heat technology
- Energy efficient pulse power independent temperature controls for top and bottom elements
- Variable speed belt control with automatic tensioning
- Stainless steel construction
- Medium model (24) has a chamber dimension of 635 mm wide, 750 mm long, with a 60 mm clearance
- Supplied with no plug or lead for 3PH hard wiring on site by a qualified electrician*
- Units configured for right to left conveyor operation as standard. Left to right operation can be selected at time of order by adding an " $L$ " to end of the model number.


We reserve the right to alter specifications of products without notice. All dimensions are in $\mathbf{m m}$.
*Variations may occur depending on type of pizza base and topping. Above is based on using raw dough and moderate topping with pizzas being continuously fed through the conveyor.
www.stoddart.com.au


