

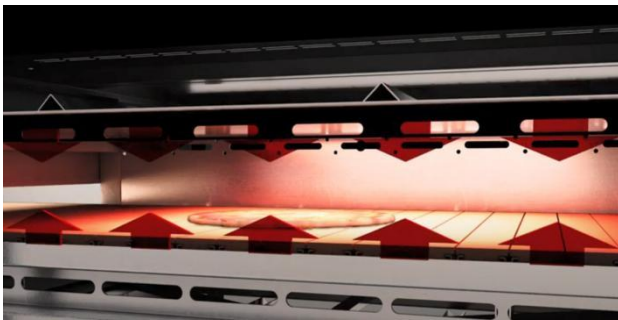


1. Refractory stone belt
2. Max 450°C
3. Fast baking
4. Innovation technology
5. Italian style pizza belt oven



### Principle

**Bakers Rock S1832** Electric Tunnel Stone Oven equipped conveyor belt with refractory stone fillets, cooks directly on refractory stone. Ease of use, perfect cooking and very low consumption allow it to be used even by non-specialized personnel. have cooking chambers with independent electronic temperature regulation for baking floor and ceiling. They can easily be controlled and set by the operator and they guarantee excellent cooking many products, such as pizzas, Focaccia, Arabian bread, tortillas, vegetables, brochette, tart, chicken wings, meats.



### Standard Features

- Patented EMS Energy Management System reduces energy consumption and increases cooking efficiency
- Eco button set the oven on standby during work pauses to save energy.
- Independent digital temperature regulation for baking floor and ceiling.
- 32" (80cm) long cooking chamber with 18" (46cm) width belt
- Conveyor belt in refractory stone fillets
- Maximum cooking temperature 450°C
- Self-lubricated bearings for simplified maintenance.
- Digital control bake time and conveyor speed
- Stainless steel front, sides, top and interior
- Crumb-collecting removable trays for easier cleaning.
- Floor space 1.9\*1m (Furnished 4 legs with wheels)
- Reversible conveyor direction
- Adjustable inlet and outlet shutters.

### Conserves Energy

Unit incorporates a patented Energy Management System. QiangAn ovens provide very efficient heat transfer to product. Energy is conserved as air is recycled from heater to product, with minimum loss. Oven is cool to the touch.

### Clean-ability

S1832 Oven removable parts include: crumb pans, side shutters, stone fillets. Attached steel brush easy to clean the carbon dust on stone fillets.

### Optional Features

- Short legs with casters
- Extended warranty available

### Easily Services

Control compartment is designed for quick and easy access.

### Warranty

2 years free parts and Lifelong online technical support.

### Ventilation

Use of a ventilation hood is strongly recommended.

## GENERAL INFORMATION

TYPE	VOLTAGE	PHASE	FREQUENCY	RATED HEAT INPUT	AMPERAGE				SUPPLY	BREAKERS
					L1	L2	L3	N		
S1832	220V	3	50/60 Hz	13kW	0.0	0.0	0.0	-	3 pole 4 wire (3L+G)	As per local code
	380V	3	50/60 Hz		0.0	0.0	0.0	2.3	4 pole 5 wire (3L+N+G)	As per local code

S1832	Heating area Belt size	Max. Bake Height	Bake Time Range	Max. Temp.	Power	Supply	Ship Info.*	Capacity *		
								9"	12"	15"
	46 * 80cm (18" * 32")	106mm	1.5 ~ 20min	450°C 536°F	13.2Kw	380V/ 208V 17A	350KG 1.8m <sup>3</sup>	245	138	65

\* Ship Info. : Data of package with plywood case

\* Capacity : 2mins bake time, per hour, pizza or other round products (bottom 380°C, top 350°C)

ALL SPECIFICATIONS SUBJECT TO CHANGE WITHOUT NOTICE.

