



21st Century pizza conveyor P18 & P24



Incorporating infra-red and fan-forced technology

UNIQUE FEATURE

Pulse Power for
electrical efficiency
- Saving you money!

A robust, compact unit
User-friendly control board
Metal/Incaloy elements for long-life durability
Designed for easy operation
No skilled staff required
Time and temperature controls enable
efficient power use and product output
Made from 304 stainless steel — non-rust



Easy to use — set and forget operation.
User-friendly control board



Longer and wider cooking chamber
for more output



StarLine
Catering
Equipment

CE accredited

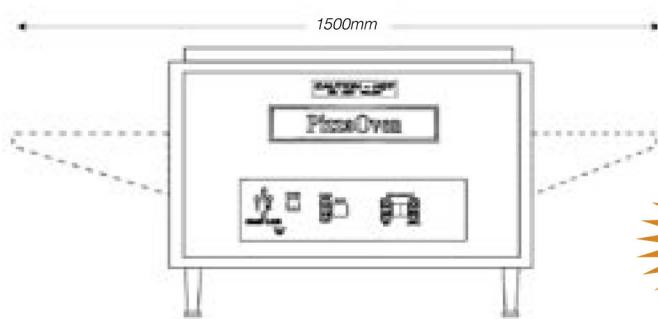
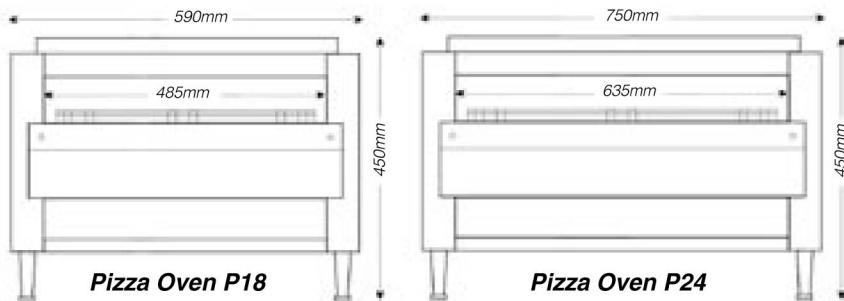
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Designed to maximise output & profits!



21st Century pizza conveyor P18 & P24



COMPACT
DESIGN

MODEL	P18	P24
Maximum Head Clearance	60mm	60mm
Maximum Chamber Width	485mm	635mm
Oven Chamber Length	750mm	750mm
Length	1500mm	1500mm
Width	590mm	750mm
Height	450mm	450mm
Amps	45 amp/415 volts	60 amp/415 volts
Phase	3 Phase	3 Phase
kW	10.8	14.4

**Leaders in
conveyor
technology!**

Set up close to your point-of-sale, the Pizza Oven will deliver steaming, hot, freshly baked pizzas right in front of your customer's eyes.

Performance Indicator*

The P18:
80 x 8" Pizzas per hour
25 x 12" Pizzas per hour
12 x 16" Pizzas per hour

The P24:
110 x 8" Pizzas per hour
50 x 12" Pizzas per hour
12 x 16" Pizzas per hour

* Estimates based on a 6 minute time factor.

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