

Туннельные печи TNV, TN, FLASH

Технические характеристики

По вопросам продаж и поддержки обращайтесь:

Алматы (727)345-47-04
Ангарск (3955)60-70-56
Архангельск (8182)63-90-72
Астрахань (8512)99-46-04
Барнаул (3852)73-04-60
Белгород (4722)40-23-64
Благовещенск (4162)22-76-07
Брянск (4832)59-03-52
Владивосток (423)249-28-31
Владикавказ (8672)28-90-48
Владимир (4922)49-43-18
Волгоград (844)278-03-48
Вологда (8172)26-41-59
Воронеж (473)204-51-73
Екатеринбург (343)384-55-89

Иваново (4932)77-34-06
Ижевск (3412)26-03-58
Иркутск (395)279-98-46
Казань (843)206-01-48
Калининград (4012)72-03-81
Калуга (4842)92-23-67
Кемерово (3842)65-04-62
Киров (8332)68-02-04
Коломна (4966)23-41-49
Кострома (4942)77-07-48
Краснодар (861)203-40-90
Красноярск (391)204-63-61
Курск (4712)77-13-04
Курган (3522)50-90-47
Липецк (4742)52-20-81

Магнитогорск (3519)55-03-13
Москва (495)268-04-70
Мурманск (8152)59-64-93
Набережные Челны (8552)20-53-41
Нижний Новгород (831)429-08-12
Новокузнецк (3843)20-46-81
Ноябрьск (3496)41-32-12
Новосибирск (383)227-86-73
Омск (3812)21-46-40
Орел (4862)44-53-42
Оренбург (3532)37-68-04
Пенза (8412)22-31-16
Петрозаводск (8142)55-98-37
Псков (8112)59-10-37
Пермь (342)205-81-47

Ростов-на-Дону (863)308-18-15
Рязань (4912)46-61-64
Самара (846)206-03-16
Санкт-Петербург (812)309-46-40
Саратов (845)249-38-78
Севастополь (8692)22-31-93
Саранск (8342)22-96-24
Симферополь (3652)67-13-56
Смоленск (4812)29-41-54
Сочи (862)225-72-31
Ставрополь (8652)20-65-13
Сургут (3462)77-98-35
Сыктывкар (8212)25-95-17
Тамбов (4752)50-40-97
Тверь (4822)63-31-35

Тольятти (8482)63-91-07
Томск (3822)98-41-53
Тула (4872)33-79-87
Тюмень (3452)66-21-18
Ульяновск (8422)24-23-59
Улан-Удэ (3012)59-97-51
Уфа (347)229-48-12
Хабаровск (4212)92-98-04
Чебоксары (8352)28-53-07
Челябинск (351)202-03-61
Череповец (8202)49-02-64
Чита (3022)38-34-83
Якутск (4112)23-90-97
Ярославль (4852)69-52-93

Россия +7(495)268-04-70

Казахстан +7(727)345-47-04

Беларусь +(375)257-127-884

Узбекистан +998(71)205-18-59

Киргизия +996(312)96-26-47

эл.почта: puo@nt-rt.ru || сайт: <https://pizzagroup.nt-rt.ru/>

Ventilated Tunnel

Belt width 30 cm - Belt speed from 1 to 20 minutes

Code	Model	Dimensions LxWxH cm			
P09TN12024	TNV-40E	↔ 134	↗ 110	↕ 48	
	Control	Chamber height cm		Cooking surface cm	
	Digital	8		40X60	
		Max Temperature		Weight Kg	
		 350 °C		 101	
	Total Power KW	Voltage V	Phases Ph	Frequency Hz	
	7,4	400	3N+T	50	



General Features

Available in gas (G) or electric (E), depending on your needs.	IMQ CERTIFICATION. Assurance of compliance with reference standards.	Easy to clean, thanks also to the removable crumb trays for deep cleaning.	Reduced heating, cooking times, and total energy consumption.
High productivity and multifunctionality accessible to all.	Intuitive touch panel to control all functions.	Save multiple customized cooking programs.	Conveniently adjusts the rotation direction and belt speed.

Accessories



SUPPORT FOR 1 OR 2 OVERLAPPING VENTILATED TUNNELS

SUPPORT IN STAINLESS STEEL With 4 wheels. FOR 1 or 2 STACKABLE OVENS

	Code	Model	Size with wheels cm	Internal dimensions	Peso
	P11SP66005	ST 40	98x61x66	75x38x33	24

Ventilated Tunnel

Belt width 50 cm - Belt speed from 1'20" to 20 minutes

Code	Model	Dimensions LxWxH cm			
P09TN12018	TNV-50E	↔ 179	↗ 121	↕ 53	
	Control	Chamber height cm		Cooking surface cm	
	Digital	9		50X85	
		Max Temperature		Weight Kg	
		 350 °C	 164		
	Total Power KW	Voltage V	Phases Ph	Frequency Hz	
	13,8	400	3N+T	50	



General Features

Available in gas (G) or electric (E), depending on your needs.	IMQ CERTIFICATION. Assurance of compliance with reference standards.	Easy to clean, thanks also to the removable crumb trays for deep cleaning.	Reduced heating, cooking times, and total energy consumption.
High productivity and multifunctionality accessible to all.	Intuitive touch panel to control all functions.	Save multiple customized cooking programs.	Conveniently adjusts the rotation direction and belt speed.

Accessories



SUPPORT FOR 1 OR 2 OVERLAPPING VENTILATED TUNNELS

SUPPORT IN STAINLESS STEEL With 4 wheels. FOR 1 or 2 STACKABLE OVENS

	Code	Model	Size with wheels cm	Internal dimensions	Peso
	P11SP66006	ST 50	110x86x56	87x63x23	26

Ventilated Tunnel

Belt width 65 cm - Belt speed from 1'45" to 20 minutes

Code	Model	Dimensions LxWxH cm			
P09TN12019	TNV-65E	↔ 200 ↗	138	↕	59
	Control	Chamber height cm		Cooking surface cm	
	Digital	9		65X110	
		Max Temperature		Weight Kg	
		 350 °C		 229	
	Total Power KW	Voltage V	Phases Ph	Frequency Hz	
	18	400	3N+T	50	



General Features

Available in gas (G) or electric (E), depending on your needs.	IMQ CERTIFICATION. Assurance of compliance with reference standards.	Easy to clean, thanks also to the removable crumb trays for deep cleaning.	Reduced heating, cooking times, and total energy consumption.
High productivity and multifunctionality accessible to all.	Intuitive touch panel to control all functions.	Save multiple customized cooking programs.	Conveniently adjusts the rotation direction and belt speed.

Accessories



SUPPORT FOR 1 OR 2 OVERLAPPING VENTILATED TUNNELS

SUPPORT IN STAINLESS STEEL With 4 wheels. FOR 1 or 2 STACKABLE OVENS

	Code	Model	Size with wheels cm	Internal dimensions	Peso
	P11SP66007	ST 65	128x111x56	105x88x23	29

Ventilated Tunnel

Belt width 80 cm - Belt speed from 2 to 20 minutes

Code	Model	Dimensions LxWxH cm			
P09TN12020	TNV-80E	↔ 217	↗ 158	↕ 63	
	Control	Chamber height cm		Cooking surface cm	
	Digital	9		80X120	
		Max Temperature		Weight Kg	
		 350 °C	 351		
	Total Power KW	Voltage V	Phases Ph	Frequency Hz	
	24	400	3N+T	50	



General Features

Available in gas (G) or electric (E), depending on your needs.	IMQ CERTIFICATION. Assurance of compliance with reference standards.	Easy to clean, thanks also to the removable crumb trays for deep cleaning.	Reduced heating, cooking times, and total energy consumption.
High productivity and multifunctionality accessible to all.	Intuitive touch panel to control all functions.	Save multiple customized cooking programs.	Conveniently adjusts the rotation direction and belt speed.

Accessories



SUPPORT FOR 1 OR 2 OVERLAPPING VENTILATED TUNNELS

SUPPORT IN STAINLESS STEEL With 4 wheels. FOR 1 or 2 STACKABLE OVENS

	Code	Model	Size with wheels cm	Internal dimensions	Peso
	P11SP66004	ST 80	145x121x56	122x98x23	31

Ventilated Tunnel

Belt width 30 cm - Belt speed from 1 to 20 minutes

Code	Model	Dimensions LxWxH cm			
P09TN12025	TNV-40G	↔ 134	↗ 110	↕ 48	
	Control	Chamber height cm		Cooking surface cm	
	Digital	8		40X60	
		Max Temperature		Weight Kg	
		 350 °C		 104	
	Total Power KW	Voltage V	Phases Ph	Frequency Hz	
	0.2	230	1N+T	50	



General Features

Available in gas (G) or electric (E), depending on your needs.	IMQ CERTIFICATION. Assurance of compliance with reference standards.	Easy to clean, thanks also to the removable crumb trays for deep cleaning.	Reduced heating, cooking times, and total energy consumption.
High productivity and multifunctionality accessible to all.	Intuitive touch panel to control all functions.	Save multiple customized cooking programs.	Conveniently adjusts the rotation direction and belt speed.

Accessories



SUPPORT FOR 1 OR 2 OVERLAPPING VENTILATED TUNNELS

SUPPORT IN STAINLESS STEEL With 4 wheels. FOR 1 or 2 STACKABLE OVENS

	Code	Model	Size with wheels cm	Internal dimensions	Peso
	P11SP66005	ST 40	98x61x66	75x38x33	24

Ventilated Tunnel

Belt width 50 cm - Belt speed from 1'20" to 20 minutes

Code	Model	Dimensions LxWxH cm			
P09TN12022	TNV-50G	↔ 179	↗ 121	↕ 53	
	Control	Chamber height cm		Cooking surface cm	
	Digital	9		50X85	
	Total Power KW	Voltage V	Max Temperature		Weight Kg
	0.2	230	 350 °C		 168
			Phases Ph	Frequency Hz	
			1N+T	50	



General Features

Available in gas (G) or electric (E), depending on your needs.	IMQ CERTIFICATION. Assurance of compliance with reference standards.	Easy to clean, thanks also to the removable crumb trays for deep cleaning.	Reduced heating, cooking times, and total energy consumption.
High productivity and multifunctionality accessible to all.	Intuitive touch panel to control all functions.	Save multiple customized cooking programs.	Conveniently adjusts the rotation direction and belt speed.

Accessories



SUPPORT FOR 1 OR 2 OVERLAPPING VENTILATED TUNNELS

SUPPORT IN STAINLESS STEEL With 4 wheels. FOR 1 or 2 STACKABLE OVENS

	Code	Model	Size with wheels cm	Internal dimensions	Peso
	P11SP66006	ST 50	110x86x56	87x63x23	26

Ventilated Tunnel

Belt width 65 cm - Belt speed from 1'45" to 20 minutes

Code	Model	Dimensions LxWxH cm			
P09TN12023	TNV-65G	↔ 200 ↗	138	↕	59
	Control	Chamber height cm		Cooking surface cm	
	Digital	9		65X110	
		Max Temperature		Weight Kg	
		 350 °C		 264	
	Total Power KW	Voltage V	Phases Ph	Frequency Hz	
	0.2	230	1N+T	50	



General Features

Available in gas (G) or electric (E), depending on your needs.	IMQ CERTIFICATION. Assurance of compliance with reference standards.	Easy to clean, thanks also to the removable crumb trays for deep cleaning.	Reduced heating, cooking times, and total energy consumption.
High productivity and multifunctionality accessible to all.	Intuitive touch panel to control all functions.	Save multiple customized cooking programs.	Conveniently adjusts the rotation direction and belt speed.

Accessories



SUPPORT FOR 1 OR 2 OVERLAPPING VENTILATED TUNNELS

SUPPORT IN STAINLESS STEEL With 4 wheels. FOR 1 or 2 STACKABLE OVENS

	Code	Model	Size with wheels cm	Internal dimensions	Peso
	P11SP66007	ST 65	128x111x56	105x88x23	29

Static tunnel

Belt width 38 cm - Belt speed from 30 seconds to 15 minutes

Code	Model	Dimensions LxWxH cm			
P09TN10003	TN 38/45	↔ 121	↗ 66	↕ 35	
	Control	Chamber height cm	Cooking surface cm		
	Digital	7.5	38X45		
		Max Temperature	Weight Kg		
		 450 °C	 41		
	Total Power KW	Voltage V	Phases Ph	Frequency Hz	
	5,60	400	3N+T	50	



Static tunnel

Code
P09TN10003

Model
TN 38/45

General Features

Versatile, practical, easy to use, and performs exceptionally well.	The ideal tool for fast food service.	Limited space, high performance.	Simultaneously heating multiple products.
---	---------------------------------------	----------------------------------	---

Flash

STATIC - FOR HEATING OR FINISHING COOKING

Code	Model		Dimensions LxWxH cm	
P07TN12001	FLASH		↔ 55	↗ 50
			↕ 32	
Dimensioni con paratie aperte: 94X50X32				
Control		Chamber height cm	Cooking surface cm	
	Digital	8	35X55	
		Weight Kg		
		 28		
Total Power KW		Voltage V	Phases Ph	Frequency Hz
	3,20	230	1N+T	50



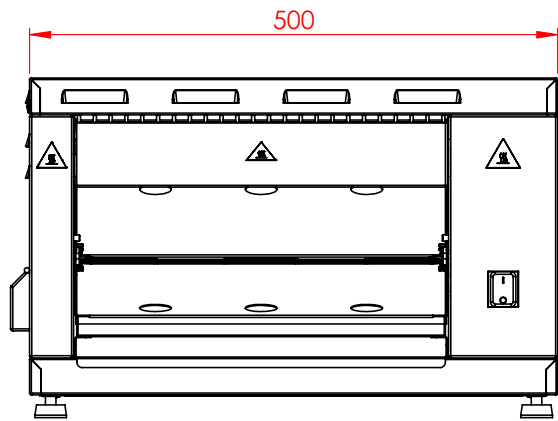
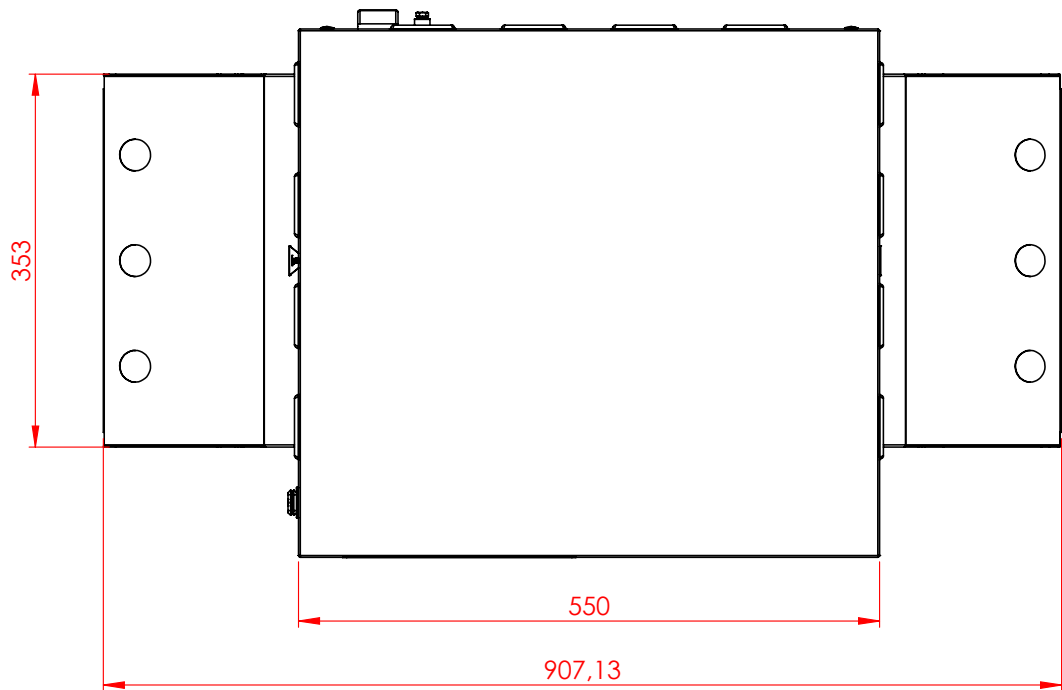
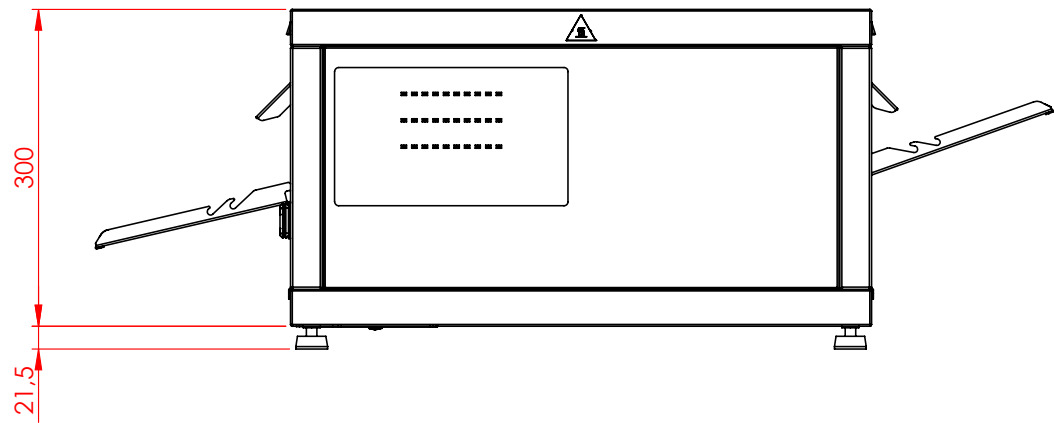
General Features

Certification IMQ Spa EP22-0080208-01	Infrared for perfect cooking.	10 adjustable power levels.	Steel toasting net.
External trays foldable when not in use.	Bidirectional belt scrolling time, adjustable from 1 to 8 minutes.	Removable crumb tray.	Installation can be done in a few steps thanks to the practical Schuko socket.

Flash

Code
P07TN12001

Model
FLASH





По вопросам продаж и поддержки обращайтесь:

Алматы (727)345-47-04
Ангарск (3955)60-70-56
Архангельск (8182)63-90-72
Астрахань (8512)99-46-04
Барнаул (3852)73-04-60
Белгород (4722)40-23-64
Благовещенск (4162)22-76-07
Брянск (4832)59-03-52
Владивосток (423)249-28-31
Владикавказ (8672)28-90-48
Владимир (4922)49-43-18
Волгоград (844)278-03-48
Вологда (8172)26-41-59
Воронеж (473)204-51-73
Екатеринбург (343)384-55-89

Иваново (4932)77-34-06
Ижевск (3412)26-03-58
Иркутск (395)279-98-46
Казань (843)206-01-48
Калининград (4012)72-03-81
Калуга (4842)92-23-67
Кемерово (3842)65-04-62
Киров (8332)68-02-04
Коломна (4966)23-41-49
Кострома (4942)77-07-48
Краснодар (861)203-40-90
Красноярск (391)204-63-61
Курск (4712)77-13-04
Курган (3522)50-90-47
Липецк (4742)52-20-81

Магнитогорск (3519)55-03-13
Москва (495)268-04-70
Мурманск (8152)59-64-93
Набережные Челны (8552)20-53-41
Нижний Новгород (831)429-08-12
Новокузнецк (3843)20-46-81
Ноябрьск (3496)41-32-12
Новосибирск (383)227-86-73
Омск (3812)21-46-40
Орел (4862)44-53-42
Оренбург (3532)37-68-04
Пенза (8412)22-31-16
Петрозаводск (8142)55-98-37
Псков (8112)59-10-37
Пермь (342)205-81-47

Ростов-на-Дону (863)308-18-15
Рязань (4912)46-61-64
Самара (846)206-03-16
Санкт-Петербург (812)309-46-40
Саратов (845)249-38-78
Севастополь (8692)22-31-93
Саранск (8342)22-96-24
Симферополь (3652)67-13-56
Смоленск (4812)29-41-54
Сочи (862)225-72-31
Ставрополь (8652)20-65-13
Сургут (3462)77-98-35
Сыктывкар (8212)25-95-17
Тамбов (4752)50-40-97
Тверь (4822)63-31-35

Тольятти (8482)63-91-07
Томск (3822)98-41-53
Тула (4872)33-79-87
Тюмень (3452)66-21-18
Ульяновск (8422)24-23-59
Улан-Удэ (3012)59-97-51
Уфа (347)229-48-12
Хабаровск (4212)92-98-04
Чебоксары (8352)28-53-07
Челябинск (351)202-03-61
Череповец (8202)49-02-64
Чита (3022)38-34-83
Якутск (4112)23-90-97
Ярославль (4852)69-52-93

Россия +7(495)268-04-70

Казахстан +7(727)345-47-04

Беларусь +(375)257-127-884

Узбекистан +998(71)205-18-59

Киргизия +996(312)96-26-47

эл.почта: puo@nt-rt.ru || сайт: <https://pizzagroup.nt-rt.ru/>