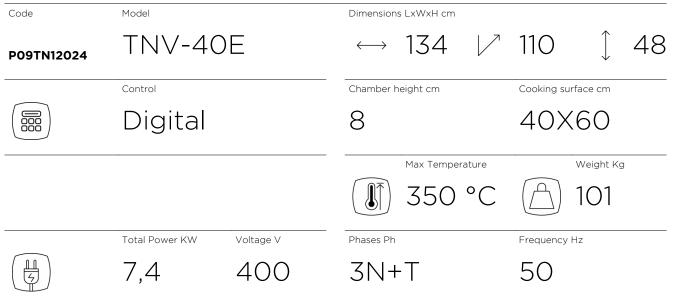
Belt width 30 cm - Belt speed from 1 to 20 minutes







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Code **P09TN12024**

^{Model} TNV-40E

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.

Save multiple customized cooking programs. Reduced heating, cooking times, and total energy consumption.

Conveniently adjusts the rotation direction and belt speed.

High productivity and multifunctionality accessible to all.

Intuitive touch panel to control all functions.

PIZZAGROUP

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Code P09TN12024 Model TNV-40E

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

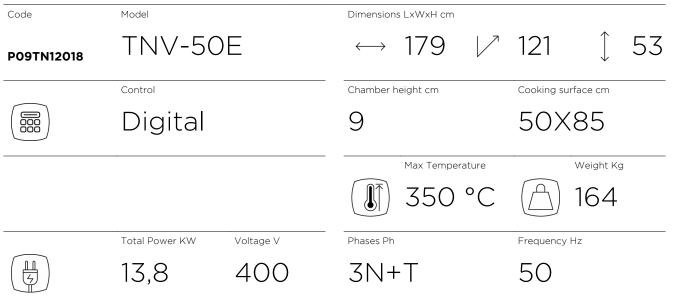


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Belt width 50 cm - Belt speed from 1'20" to 20 minutes







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Code **P09TN12018**

TNV-50E

General Features

Available in gas (G) or electric (E), depending on your needs.

High productivity and

multifunctionality

accessible to all.

IMQ CERTIFICATION. Assurance of compliance with reference standards.

Intuitive touch panel to

control all functions.

Easy to clean, thanks also to the removable crumb trays for deep cleaning.

Save multiple customized cooking programs. Reduced heating, cooking times, and total energy consumption.

Conveniently adjusts the rotation direction and belt speed.



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Code P09TN12018 Model TNV-50E

Accessories



SUPPORT FOR 1 OR 2 OVERLAPPING VENTILATED TUNNELS

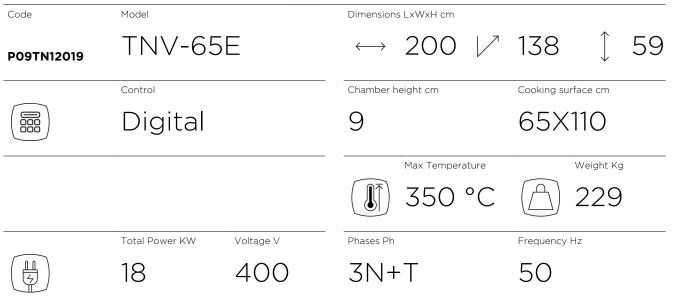
SUPPORT IN STAINLESS STEEL With 4 wheels. FOR 1 or 2 STACKABLE OVENS

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





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







Via Carnia 15, Z.I.P.R. 33078 San Vito al Tagliamento (Pn)— Italia info@pizzagroup.com +39 0434 857000 www.pizzagroup.com



Code **P09TN12019**

TNV-65E

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.

Save multiple customized cooking programs. Reduced heating, cooking times, and total energy consumption.

Conveniently adjusts the rotation direction and belt speed.

High productivity and multifunctionality accessible to all.

Intuitive touch panel to control all functions.



Via Carnia 15, Z.I.P.R. 33078 San Vito al Tagliamento (Pn)— Italia



Code P09TN12019 Model TNV-65E

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

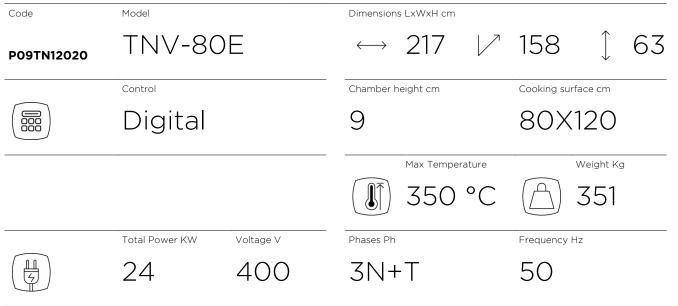


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Belt width 80 cm - Belt speed from 2 to 20 minutes







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Code **P09TN12020**

^{Model} TNV-80E

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.



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Code P09TN12020



Accessories



SUPPORT FOR 1 OR 2 OVERLAPPING VENTILATED TUNNELS

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

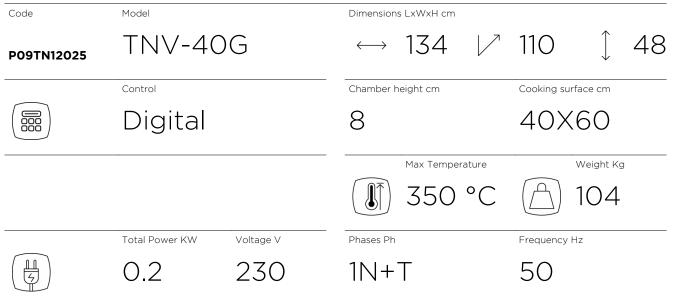
Code	Model	Size with wheels cm	Internal dimensions	Peso
P11SP66004	ST 80	145x121x56	122x98x23	31



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







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Code **P09TN12025**

TNV-40G

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.

Save multiple customized cooking programs. Reduced heating, cooking times, and total energy consumption.

Conveniently adjusts the rotation direction and belt speed.

High productivity and multifunctionality accessible to all.

Intuitive touch panel to control all functions.



Via Carnia 15, Z.I.P.R. 33078 San Vito al Tagliamento (Pn)— Italia

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Code P09TN12025 Model TNV-40G

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

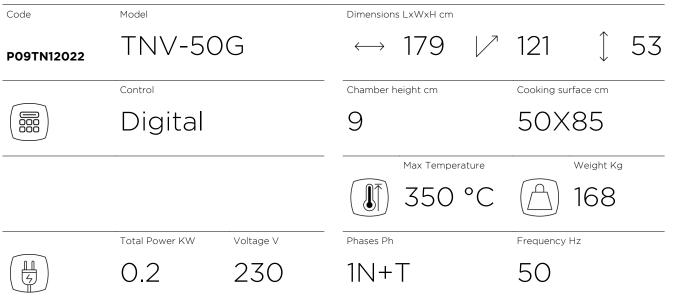


Via Carnia 15, Z.I.P.R. 33078 San Vito al Tagliamento +39 0434 857000 (Pn)— Italia

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







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Code **P09TN12022**

^{Model} TNV-50G

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.



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Code P09TN12022 Model TNV-50G

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
\frown					
	P11SP66006	ST 50	110x86x56	87x63x23	26
	P113P00000	51 50	110200230	0/X03X23	20
· · · ·					

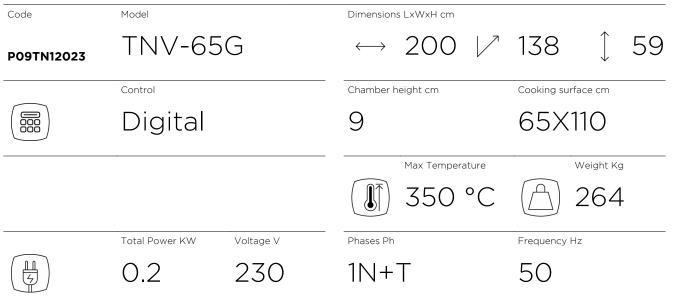


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Belt width 65 cm - Belt speed from 1'45" to 20 minutes







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Code **P09TN12023**

^{Model} TNV-65G

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.



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Code P09TN12023 Model TNV-65G

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



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