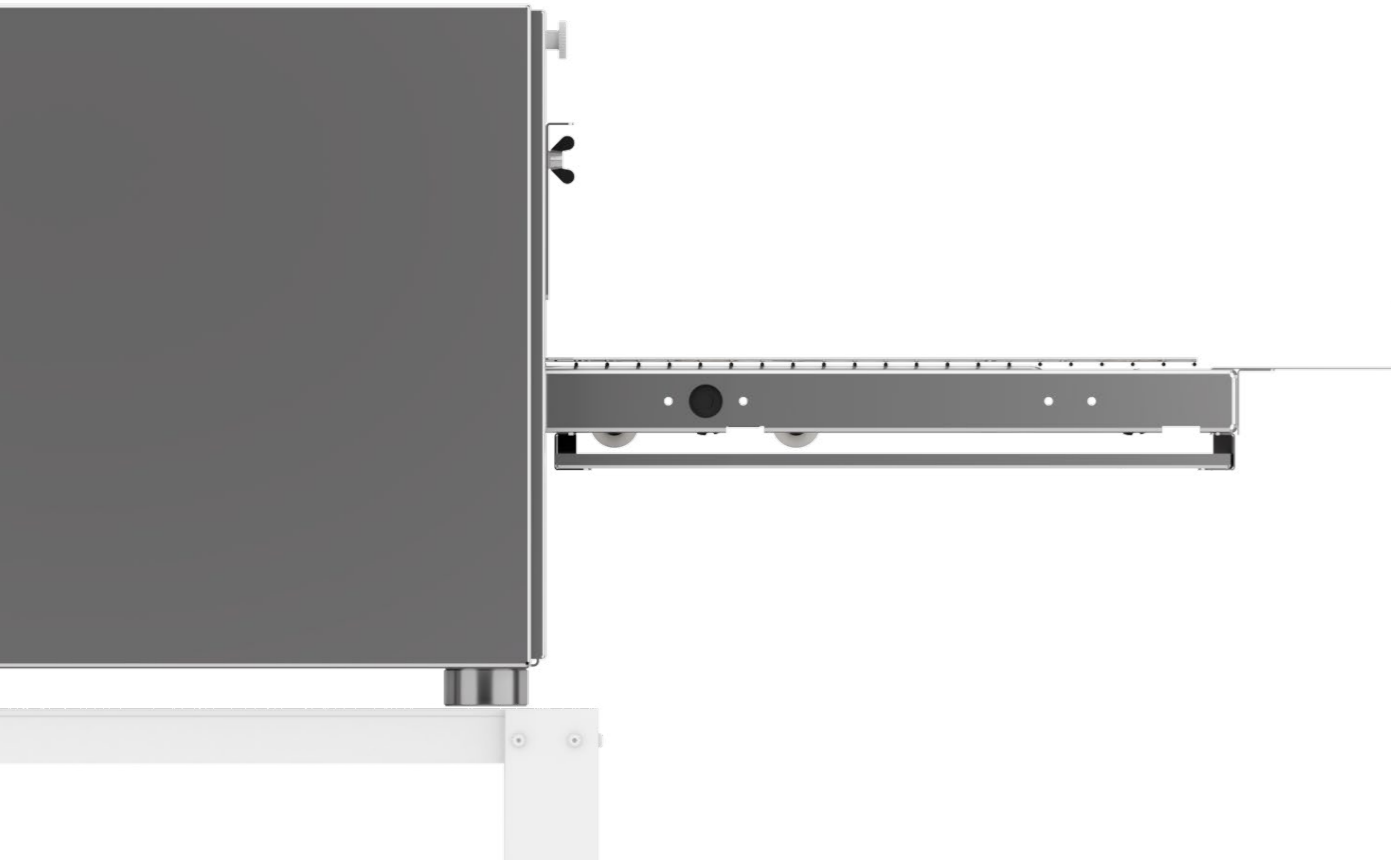




Quality temperature  
in your kitchen

## New, efficient, modern

HOTBOX Conveyor Oven is considered to professional kitchen requirements for catering and delivery businesses



### Content

consumerst	4
opportunities	5
versatility and personalization	6
quality cooking	7
time savingt	8
high productivity	9
order	10
guarantees	11
service	12
clients	13
additional benefits	14
specifications	15



\*if you are viewing a PDF file from a computer or phone, the version is interactive and you can click on content items

The oven is targeted at catering/delivery chains with a high volume of customer orders.

- pizzerias
- bakeries
- confectionery store
- restaurants
- cafes
- establishments without retail locations working for delivery

Cope with ease, even with a high load in the kitchen of the food facility, due to the following features of the oven:

- **versatility and personalization**
  - **quality cooking**
    - **time saving**
  - **high productivity**



Suitable for:

- **baking products**
- **confectionery products**
- **bakery products**

The products in the oven are baked evenly and ready from the first time due to the innovative air distribution system.



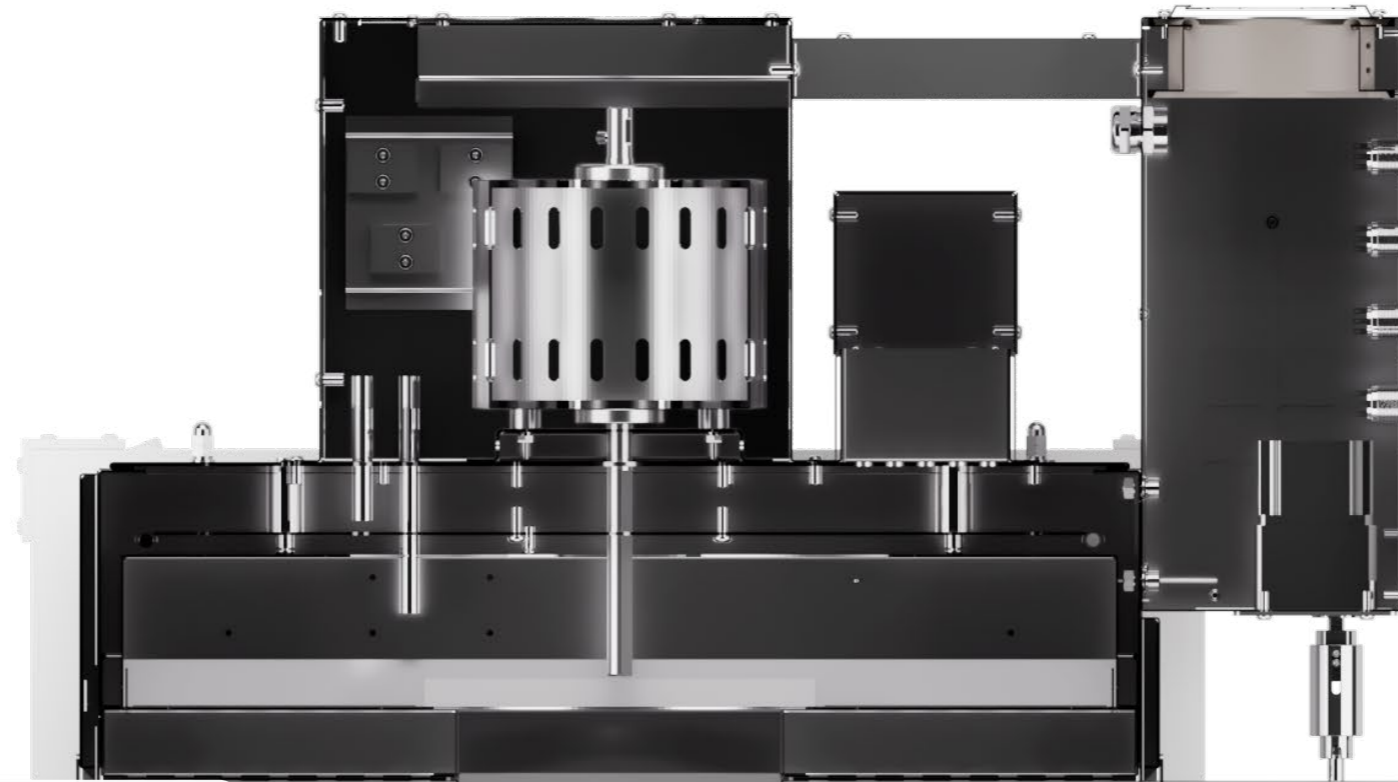
You can customize the oven for yourself: set the desired operating mode and fix it in the memory of the oven.

There's always room for one more.

You can bake **5 times more**\* products than before, per unit of time.

The product can be stacked tightly one behind the other and this does not affect the quality of baking.

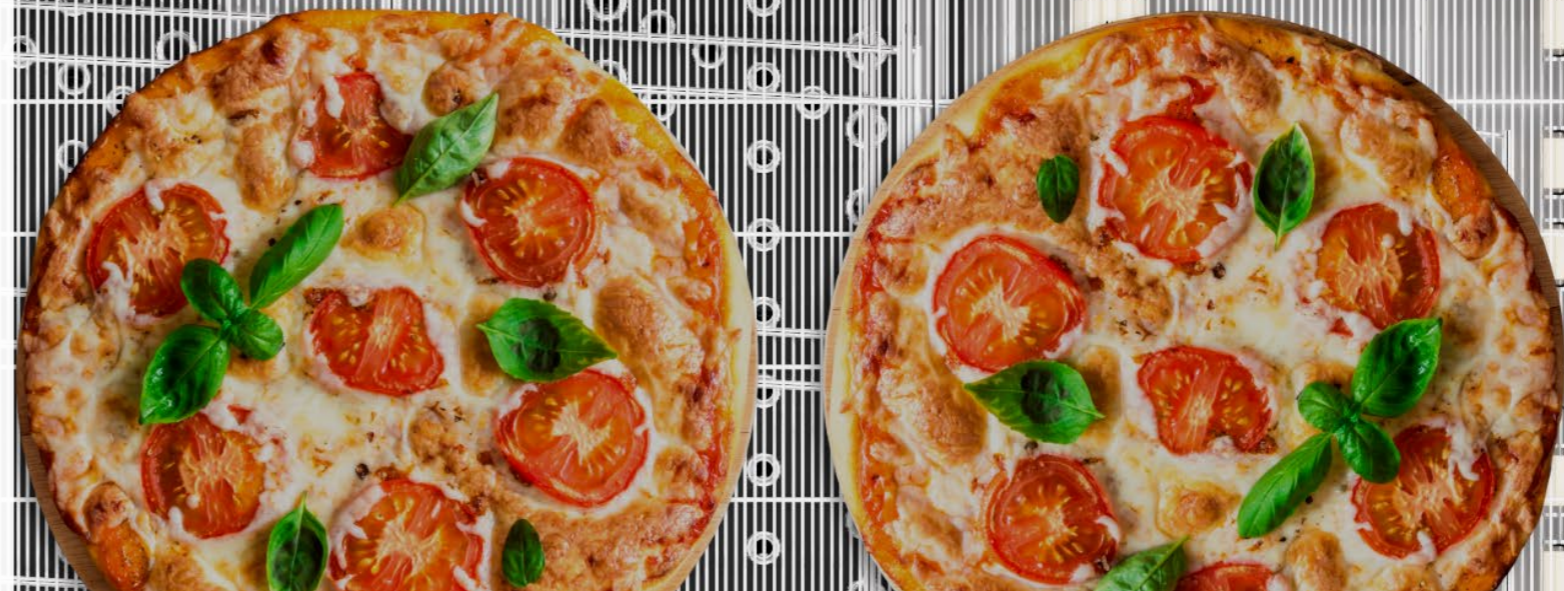
\* five times more productivity than in the hearth type ovens



- **Save time**
- **Serve more**
- **Increase your profit**

### Performance

- **40 CM – 26 pizzas per hour**
- **33 CM – 31 pizzas per hour**
- **21 CM – 49 pizzas per hour**



You can purchase the oven from the manufacturer or contact an authorized dealer in your area.

You will be advised on all issues that have risen, as well as help to place an order and delivery to the kitchen of your establishment.



The conveyor oven comes with a **one-year warranty**. Our priority is high product reliability.



**You will get a free set of consumables** as a gift with the purchase of an oven. You will save time and the oven will be ready for maintenance.



All **consumables are always available** from the manufacturer and authorized dealers. This reduces the time of delivery and service of the furnace, if necessary, to one week.

The distributor's technical staff will be provided with mandatory training to familiarize with the device and acquire maintenance skills at the expense of the manufacturer.

Attention: if you install the oven outside the Russian Federation, we provide the remote consultation.

We recommend carrying out a technical inspection of the oven every six months. Our experts will contact you and remind you about the time of the service.

If you have any questions, you can contact the hotline and we will help you.



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автопицца.рф

Our client is a large network called «AVTOSUSHI» (top 20 in Russia) in the field of catering.

- Full stainless steel body
- Easy to manage
- The cost of the oven and consumables does not depend on exchange rates
- Overheating protection built into the oven program



Weight	<b>87 kg.</b>
Dimensions (HxWxD)	<b>1350 x 830 x 395 mm</b>
Mains frequency	<b>50 Hz</b>
Voltage	<b>380 V</b>
Power consumption	<b>8.5 kW</b>
Working temperature range	<b>60 - 290°</b>
Number of memorized programs	<b>4</b>
Requirements for the place	<b>Dry</b>
Recommended cost	<b>\$4200</b>



Designed for the efficiency  
of business and its resources