

Perfect cooking

EXPRESS

Conveyor oven



Express

The Express is a conveyor oven mainly dedicated to the pizza production.

STRENGTHS

- Easy to use.
- Robustness and longevity.
- Easy to clean.

CHARACTERISTICS

- Brushed 18.10 stainless steel finishing.
- The carpet running from left to right.
- Stainless steel mesh carpet equipped with a removable plate in order to facilitate the cleaning.
- Passage height 80mm.
- Heating by pulsed hot air jets: the vault and the floor simultaneously diffuse pulsed air jets
- **Electromechanical components.**
- Temperature regulation up to 350°C.

- Options : - Carpet running from right to left.
- In and out shelves.



- Steam production by atomization.
- Mobile stand.

CATERING EN

From 40 to 60 pizzas per hour

- External dimensions: 1290 x 945 x 610.
- Passage width and height: 500x80.
- Heating power: 9 kW.
- Digital thermostatic control panel.
- Carpet running speed adjustable from 40 seconds to 6 minutes – controlled by potentiometer.

BEST SALES



Cooking residues drawer.

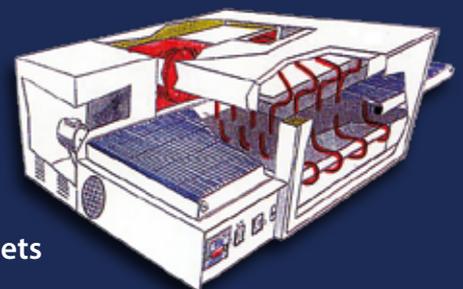


- All the Express ovens are stackable, except Production 2

■ Heating by pulsed hot air jets

A pulsed hot air jet, adjustable from 100° to 350°C, is diffused through the vault and the floor. The thermal exchange is immediate.

This process allows a perfect cooking and ideal coloration of the product.



PRODUCTION 1 EN

From 80 to 140 pizzas per hour

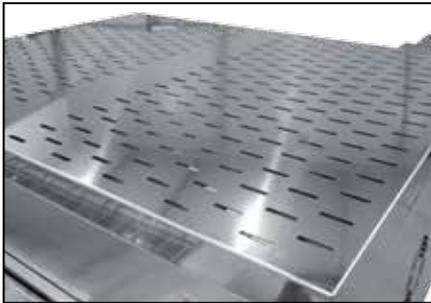
- External dimensions: 1950 x 1410 x 780.
- Passage width and height: 820x80.
- Lateral opening width and height: 550x240
- Heating power: 30 kW.
- Digital thermostatic control panel.
- Carpet running speed adjustable from 30 seconds to 9 minutes – controlled by potentiometer



Mobile stand in option.

Cooking residues drawer.

- Perforated top to maintain the dishes hot.



- Technical fans to secure the components (do not cover).



- In and out blind adjustable to save the heat.



PRODUCTION 2

From 150 to 200 pizzas per hour

- External dimensions: 1760 x 1525 x 746.
- Passage width and height: 950x80.
- Lateral opening width and height: 615 x 115.
- 2 tower available: 24 or 36kW – it allows to save power according to the production.
- Digital thermostatic control panel.
- Carpet running speed adjustable from 1 to 9 minutes – controlled by potentiometer.



Mobile stand in option.

- Removable filter – to be cleaned 1 time per month for Production 2.



- Trapdoor for Production 2.



- Perfect accessibility in order to handle the maintenance and the hygiene.



Removable blast nozzles.

Reactivity, Quality, Innovation



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