

# Ventilated Tunnel

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

Code	Model	Dimensions LxWxH cm			
<b>P09TN12024</b>	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	



# Ventilated Tunnel

Code  
**P09TN12024**

Model  
**TNV-40E**

## General Features

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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.

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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.



# Ventilated Tunnel

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
	<b>P11SP66005</b>	ST 40	98x61x66	75x38x33	24



# Ventilated Tunnel

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

Code	Model	Dimensions LxWxH cm			
<b>P09TN12018</b>	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	



# Ventilated Tunnel

Code  
**P09TN12018**

Model  
**TNV-50E**

## General Features

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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.

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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.



# Ventilated Tunnel

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
<b>P11SP66006</b>	ST 50	110x86x56	87x63x23	26



# Ventilated Tunnel

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

Code	Model	Dimensions LxWxH cm			
<b>P09TN12019</b>	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	



# Ventilated Tunnel

Code  
**P09TN12019**

Model  
**TNV-65E**

## General Features

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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.

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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.



# Ventilated Tunnel

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
	<b>P11SP66007</b>	ST 65	128x111x56	105x88x23	29



# Ventilated Tunnel

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

Code	Model	Dimensions LxWxH cm			
<b>P09TN12020</b>	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	



# Ventilated Tunnel

Code

**P09TN12020**

Model

**TNV-80E**

## General Features

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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.

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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.



# Ventilated Tunnel

Code  
**P09TN12020**

Model  
**TNV-80E**

## 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
	<b>P11SP66004</b>	ST 80	145x121x56	122x98x23	31



# Ventilated Tunnel

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

Code	Model	Dimensions LxWxH cm			
<b>P09TN12025</b>	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	



# Ventilated Tunnel

Code

**P09TN12025**

Model

**TNV-40G**

## General Features

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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.

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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.



# Ventilated Tunnel

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
	<b>P11SP66005</b>	ST 40	98x61x66	75x38x33	24



# Ventilated Tunnel

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

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



# Ventilated Tunnel

Code

**P09TN12022**

Model

**TNV-50G**

## General Features

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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.

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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.



# Ventilated Tunnel

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
	<b>P11SP66006</b>	ST 50	110x86x56	87x63x23	26



# Ventilated Tunnel

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

Code	Model	Dimensions LxWxH cm			
<b>P09TN12023</b>	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	



# Ventilated Tunnel

Code

**P09TN12023**

Model

**TNV-65G**

## General Features

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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.

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High productivity and multifunctionality accessible to all.

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# Ventilated Tunnel

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
	<b>P11SP66007</b>	ST 65	128x111x56	105x88x23	29

