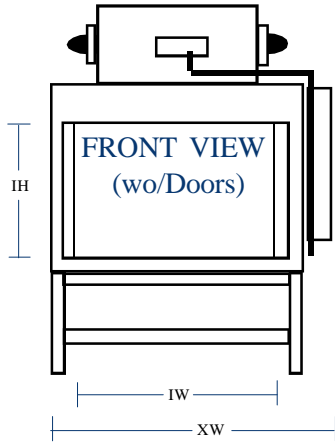


# TUNNEL/CONVEYOR OVENS

## BODY STYLES & DIAGRAMS

### TUNNEL OVENS (ETO & GTO) & CONVEYOR OVENS (ECO & GCO)

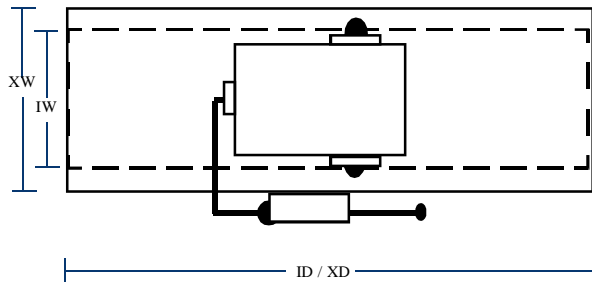


### TUNNEL / CONVEYOR OVENS

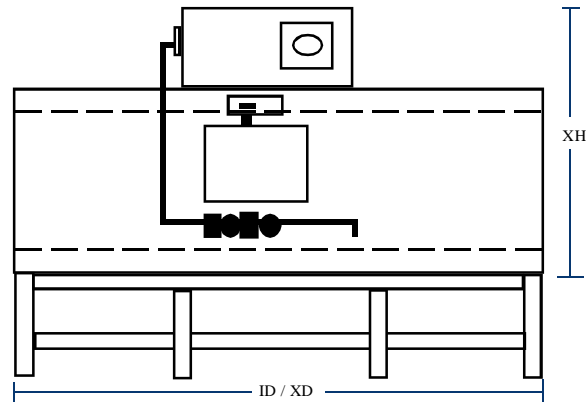
- Available in Gas or Electric (Electric by Quote Only)
- Standard Construction & Controls Standard same as Walk-In / Truck-In Oven
- Ovens are built Standard to 500°F Maximum. For Higher Temperatures, Call the Factory
- Tunnel Oven Options include Stand, High Temperature, Vertical Lift Doors, and Overhead Rail Accommodations
- Conveyor Ovens are Standard with 1" x 1" SS Flat Wire Belt & Adjustable Speed (3"- 2' / Min)
- Conveyor Ovens Include Stand to Raise Belt to 37" Above Building Floor (Unless Advised Differently)
- Conveyor Ovens include Vestibule, Heat Curtain, and Adjustable Door Panel on Each End. Tunnel Ovens offer similar Features as Options

### TUNNEL OVENS

TOP VIEW  
(wo/Doors)

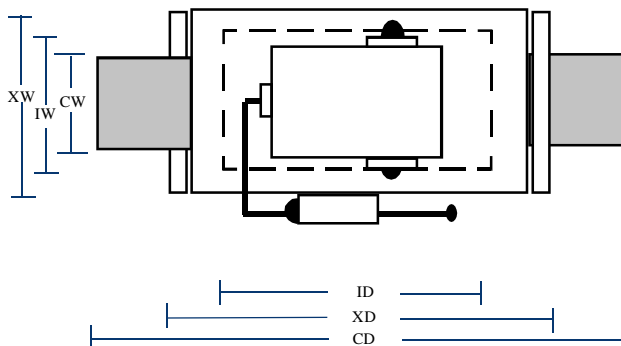


SIDE VIEW  
(wo/Doors)



### CONVEYOR OVENS

TOP VIEW  
(wo/Doors)



SIDE VIEW (w/Doors)

