



TS C3 STONEBELT HIGH TEMP ELECTRIC CONVEYOR OVEN

SERIES: CONVEYOR OVEN



FEATURES

- Bake up to **185** New York style (20") pizzas or **1150** Neapolitan (12") pizzas **per hour**
- Three stacked oven modules with **31 1/4" wide refractory stone belt baking surface** (left to right motion)
- Max baking temperature of **842°F**, independent control of each oven module
- 3.5" capacitive touch screen control stores up to 25 different custom recipes
- Stainless steel sheathed heating elements with mesh protection for humidity control
- Independent control of top and bottom heating elements with continuous PID
- Adjustable conveyor speed; set 30 second to 6.5 minute bake cycle
- Smart encoder self-corrects desired conveyor speed via real-time feedback
- Permanent magnet DC motor for consistent conveyor torque
- Authentic Italian-made refractory oven floor slats for enhanced baking and easy replacement
- Sliding removable crumb tray on each end for baking debris collection
- Inlet and outlet pizza-catch diverter extensions (removable) included as standard

TSC-E-3

TS C StoneBelt Electric
Conveyor Oven,
3 Stacked Chambers,
Fixed Control Panel, Stand

JOB NAME:

REF INVOICE #:

STAND ☐ YES ☐ NO

ELECTRICAL (3-Ph): ☐ 208V ☐ 230V

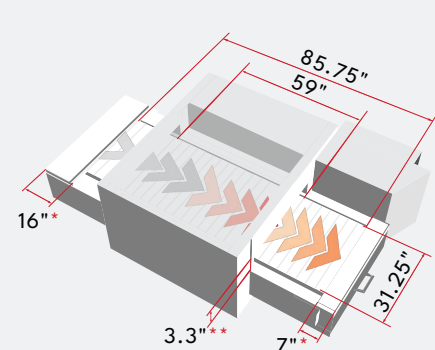
REMOTE MOUNT
CONTROL PANEL: ☐ YES ☐ NO

* Made in Italy, learn more at
www.fierogroup.com.

- Adjustable height inlet and outlet shutter oven doors
- Stainless steel stand with locking 5" casters

OPTIONAL

- Remote mount oven touch screen control panel configuration
 - Replaces the standard fixed controls with a modular control box for mounting on a nearby wall or other convenient location (wired via 10 foot comm. cable)
 - Electrical cabinet reduced in height to allow pizza loading from front or back of oven (allowing reversed conveyor motion)
- 208V 3-Phase power supply standard
 - 230V 3-Phase available to order



HOURLY PIZZA CAPACITY

TOTAL CAPACITY	90 second Neapolitan	4 minute New York
10" PIZZAS:	1659	738
12" PIZZAS:	1152	512
14" PIZZAS:	847	376
16" PIZZAS:		288
18" PIZZAS:		228
20" PIZZAS:		184

BAKING CHAMBER

TOTAL WIDTH:	31.25"
TOTAL LENGTH:	85.75"
CHAMBER SIZE:	31.25" X 59"
OPENING:	31.25" X 3.3"
HEIGHT:	3.3"
TOTAL BAKING SURFACE	55.8 FT ²
QUANTITY:	3 CHAMBERS

OVEN PERFORMANCE

TEMPERATURE RANGE:	212° – 842° F
CONVEYOR BAKE CYCLE SPEED RANGE:	30 SEC- 6.5 MIN
DAILY PREHEAT TIME:	45 MIN
PREHEAT TIME FROM COLD:	45 MIN
FUEL POWER:	ELECTRIC

ADDITIONAL DIMS

* REMOVABLE PIZZA OUTLET DIVERTER:	7"
* REMOVABLE PIZZA INLET EXTENSION:	16"
** ADJUSTABLE OVEN CHAMBER SHUTTER HEIGHT:	MIN 0.3" MAX 3.3"
GROUND TO BAKING SURFACE:	20.4", 42", 63.4"
REFRACTORY SLAT WIDTH:	1.8"

FIERO GROUP
601 N Main St, Brewster, NY 10509
Email: info@fierogroup.com
www.fierogroup.com

844-OVEN-INC (844-623-6462)
Toll-free in USA
(Hablamos Español,
Falamos Português)

Listed to: ANSI/UL 197 &
CAN/CSA-C22.2 No. 109 & NSF/ANSI-4
Commercial Cooking Appliance
Electric Baking Oven





TS C3 STONEBELT HIGH TEMP ELECTRIC CONVEYOR OVEN

SERIES: CONVEYOR OVEN

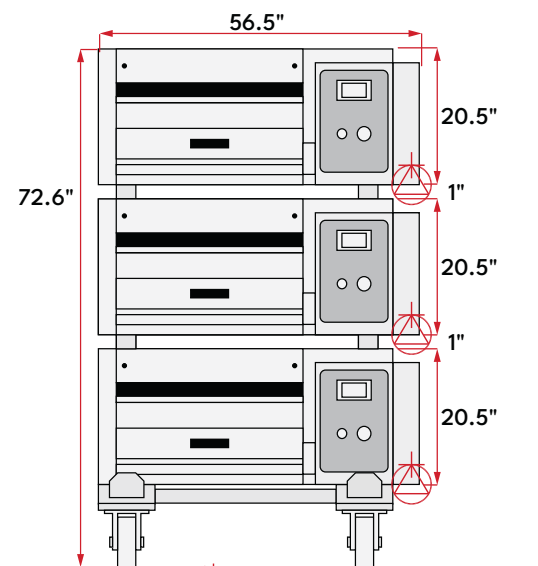
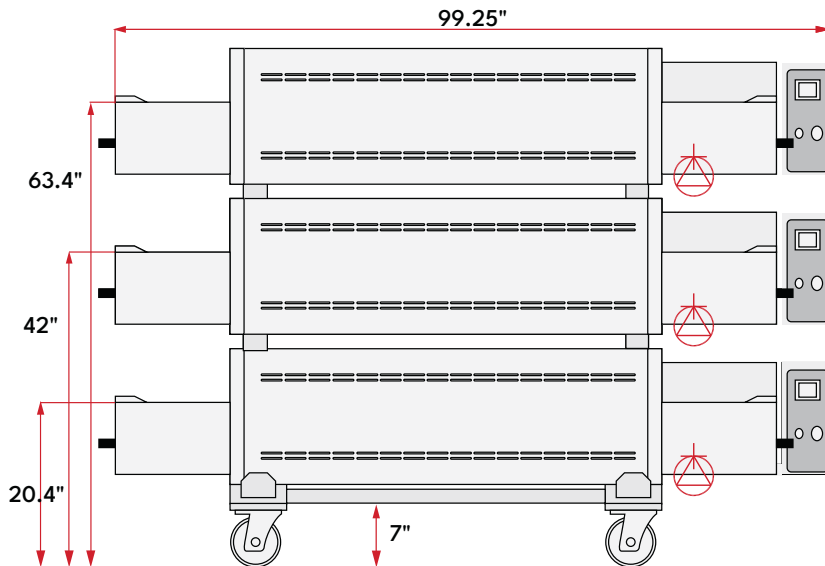


Approved by the
Association of Neapolitan
Pizzaiuoli of America

TSC-E-3 – STANDARD MODEL, 3 CHAMBER, FIXED CONTROL PANEL

WEIGHT:

3050 LB

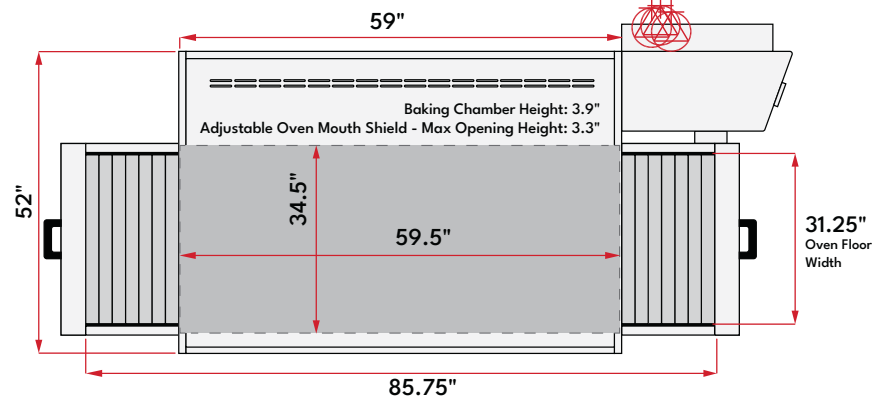


ELECTRICAL CONN

TOP CHAMBER	
MIDDLE CHAMBER	
BOTTOM CHAMBER	

Cable not provided, cable gland pre-installed at base of electrical cabinet.

Remote control panel only:
Electrical connection made via Cable gland on inlet side chamber body – see manual for details



VENTILATION

Install per NFPA 96 under a commercial kitchen hood that meets local requirements.

REQUIRED AIRFLOW 2100 CFM

CLEARANCES

Recommended working clearance at conveyor inlet/outlet of 40".

Do not install oven against walls or heat sources. Do not block/restrict oven vents.

MIN. REQUIRED CLEARANCE: 8" (20 cm)

ELECTRICAL REQUIREMENTS PER CHAMBER

SUPPLY CONNECTION	VOLTAGE	PHASE	FREQ.	MAX POWER	MED. POWER	FULL LOAD AMPERAGE
OVEN	208 V	3 Ph	60 Hz	35 Kw	17 Kw	98 Amp

NOTE 3 independent circuits; 1 per oven chamber

ELECTRICAL CONNECTION NOTES Independent connection per module requires 3-phase to L1, L2, L3 and Ground screw-terminal blocks located in electrical cabinet*. Pre-installed cable gland provided.

SUPPLY CONNECTION 3-Phase Delta (3-pole 4-wire) connection – per oven

CABLE CONNECTION Power supply cables not supplied. Use appropriate materials per NFPA 70/NEC for the calculated rating

MINIMUM CABLE GAUGE 4 AWG for each supply connection; Copper cables only, consult NEC for appropriate gauge

MAXIMUM FUSE SIZE 120 A per supply connection

- Oven may be special ordered with 230V connection

SHIPPING SPECS

MIN. FORKLIFT RATING: 2000 LB FOR LIFTING INDIVIDUAL CHAMBER

PACKAGE 3 PALLETS, 59"W/102"D /28"H

WEIGHT: 3600 LB

CUBE: 390 FT³

Ships palletized in 3 packages with carton cover.
Oven stand ships disassembled.

1 year limited warranty.
See warranty document for details.

FIERO GROUP
601 N Main St, Brewster, NY 10509
Email: info@fierogroup.com
www.fierogroup.com

844-OVEN-INC (844-623-6462)
Toll-free in USA
(Hablamos Español,
Falamos Português)

Listed to: ANSI/UL 197 &
CAN/CSA-C22.2 No. 109 & NSF/ANSI-4
Commercial Cooking Appliance
Electric Baking Oven

