



TS B2 G STONEBELT HIGH TEMP GAS CONVEYOR OVEN

SERIES: CONVEYOR OVEN



TSB-G-2
TS B2 G StoneBelt Gas
Conveyor Oven,
Fixed Control Panel,
Stand

FEATURES

- Bake up to **70** New York style (20") pizzas or **285** artisan-style (12") pizzas **per hour**
- 23 1/4" wide refractory stone belt baking surface (left to right motion)
- Max baking temperature of 788°F via two atmospheric gas burners (below and above refractory belt) with safety valves and ignition failure alarm
- Powered by Natural or LP Gas (120K BTU) with unified 3/4" NPT connection per chamber
- Two digital process controllers with displays for independent setpoint temperature of top and bottom burners with continuous PID control
- Adjustable conveyor speed via digital SCR control display; set 30 second to 6.5 minute bake cycle, motor encoder self-corrects conveyor speed via real-time feedback
- Permanent magnet DC motor (made in the USA) for consistent conveyor torque
- Heavy duty stainless steel exterior with high heat resistant aluminized steel interior
- Fully insulated for cooler exterior and improved efficiency/performance
- Italian-made refractory oven floor slats for enhanced baking and easy replacement

JOB NAME:

REF INVOICE #:

STAND

☐ YES

☐ NO

GAS TYPE:
(NATURAL or LP GAS)

☐ NAT

☐ LPG

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

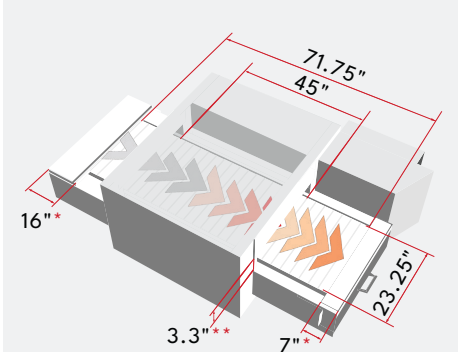
- Sliding removable crumb tray on each end for baking debris collection
- Inlet and outlet pizza-catch diverter extensions (removable) included as standard
- Adjustable height inlet and outlet shutter oven doors
- Stainless steel stand with locking 5" casters

OPTIONAL

- Choose between Natural Gas or LP Gas

ADDITIONAL

- Features 4.75" high stacking kit with some assembly required



HOURLY PIZZA CAPACITY

TOTAL CAPACITY	2.5 minute Artisan	4 minute New York
10" PIZZAS:	414	276
12" PIZZAS:	287	192
14" PIZZAS:	211	141
16" PIZZAS:	162	108
18" PIZZAS:	128	85
20" PIZZAS:	103	69

BAKING CHAMBER

TOTAL WIDTH:	23.25"
TOTAL LENGTH:	71.75"
CHAMBER SIZE:	23.25" X 45"
OPENING:	23.25" X 3.3"
HEIGHT:	3.3"
TOTAL BAKING SURFACE	23 FT ²
QUANTITY:	2 CHAMBERS

OVEN PERFORMANCE

TEMPERATURE RANGE:	450° – 788° F
CONVEYOR BAKE CYCLE SPEED RANGE:	30 SEC- 6.5 MIN
DAILY PREHEAT TIME:	45 MIN
PREHEAT TIME FROM COLD:	45 MIN
FUEL POWER:	GAS

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:	27.6" 58.4"
REFRACTORY SLAT WIDTH:	1.8"

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

Listed to:
ANSI Z83.11/ CSA 1.8 and NSF 4
Commercial Cooking Appliance,
Gas Conveyor Oven on Casters
G1-0215-327 Commonwealth of Massachusetts Approved Plumbing Product Code





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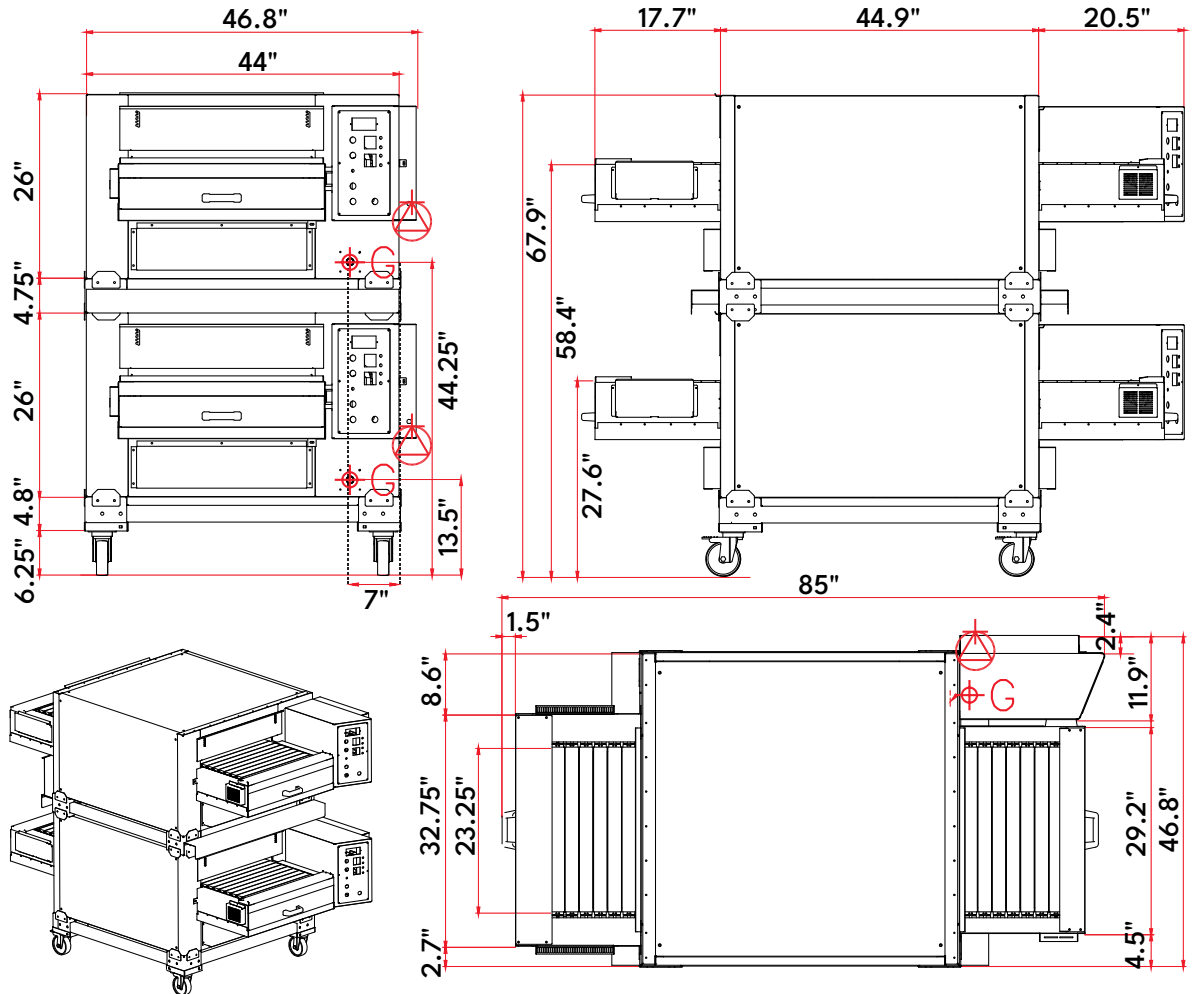


Approved by the
Association of Neapolitan
Pizzaiuoli of America

TSB-G-2 – STANDARD MODEL, 2 CHAMBER, FIXED CONTROL PANEL

WEIGHT:

1764 LB



GAS CONNECTION

TOP CHAMBER

BOTTOM CHAMBER

120K BTU – 3/4" threaded –
flex hose with restraint

ELECTRICAL CONN

TOP CHAMBER

BOTTOM CHAMBER

6ft cable – NEMA 5-15 plug –
1 Phase / 120VAC / 60Hz

VENTILATION

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

MIN AIRFLOW **1200 CFM**

CLEARANCES

Do not install oven against walls or heat sources. Do not block or restrict airflow to oven vents in any way.

40" Clearance for Un/Loading Zones

Oven must be restrained to wall per gas installation requirements.

MIN. REQUIRED
CLEARANCE: **8" (20 cm)**

*GAS REQUIREMENTS

GAS TYPE		NATURAL GAS	LP GAS
GAS CONNECTION SIZE:		3/4" ISO 7-1	3/4" ISO 7-1
TOTAL NOMINAL THERMAL CAPACITY		120K BTU/HR	120K BTU/HR
INLET NOMINAL GAS PRESSURE		7" H ₂ O	11" H ₂ O
OUTLET GAS PRESSURE AT INJECTOR	TOP* MIN 3.2" H ₂ O MAX 6" H ₂ O	BOTTOM* MIN 2" H ₂ O MAX 5.6" H ₂ O	MIN 2.4" H ₂ O MAX 10.3" H ₂ O
^GAS CONSUMPTION		7.39 LBS/HR	5.54 LBS/HR

*2 independent gas inlet connections

*Gas consumption calculated with calorific inferior value Hi at 59°F & 406" H₂O

Additional Installation Requirements:

*ANSI Z21.69 compliant gas connector only (moveable/flexible gas hose connection)

*ANSI Z21.41 compliant quick disconnect gas device *Restraint that must limit movement of the oven without reliance on gas connectors or associated piping

*ELECTRICAL REQ.

SUPPLY:	120v/1-PH/60HZ
POWER:	0.3 Kw
FULL LOAD AMP:	1.3 A
PLUG TYPE	NEMA 5-15P

*2 independent electrical cable connections

SHIPPING SPECS

MINIMUM FORKLIFT WEIGHT RATING:	2000 LB
WEIGHT:	1984 LB
CUBE:	246 FT ³

Ships palletized with carton cover.

Oven stand ships disassembled.

1 year limited warranty.

See warranty document for details.

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REVISED 2024. As products continue to improve, spec sheets may change without warning.

MADE IN ITALY