



TS A2 STONEBELT HIGH TEMP ELECTRIC CONVEYOR OVEN

SERIES: CONVEYOR OVEN



FEATURES

- Bake up to **60** New York style (16") pizzas or **240** Neapolitan (12") pizzas **per hour**
- Two stacked oven modules with **17 3/4" 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
- Adjustable height inlet and outlet shutter oven doors
- Stainless steel stand with locking 5" casters

TSA-E-2

TS A StoneBelt Electric
Conveyor Oven,
2 Oven Chamber,
Fixed Control Panel, Stand

JOB NAME:

REF INVOICE #:

STAND ☐ YES ☐ NO

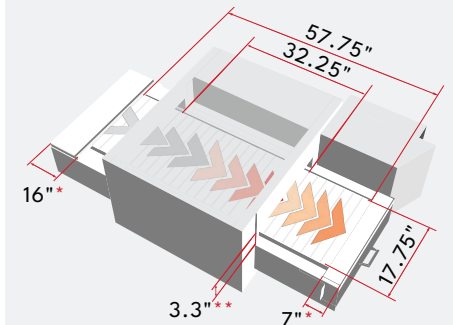
ELECTRICAL (3-Ph): ☐ 208V ☐ 230V

REMOTE CONTROL: ☐ YES ☐ NO

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

OPTIONAL

- Stack additional chambers at any time* (maximum 3 conveyor ovens tall)
- See TS*-E-3 configurations
- Requires TS Upgrade Package
- Remote 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

	90 second Neapolitan	4 minute New York
10" PIZZAS:	345	153
12" PIZZAS:	239	106
14" PIZZAS:	176	78
16" PIZZAS:		60

BAKING CHAMBER

TOTAL WIDTH:	17.75"
TOTAL LENGTH:	57.75"
CHAMBER SIZE:	17.75" X 32.25"
OPENING:	17.75" X 3.3"
HEIGHT:	3.3"
TOTAL BAKING SURFACE	14.2 FT ²
QUANTITY:	2 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:	33", 54.75"
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





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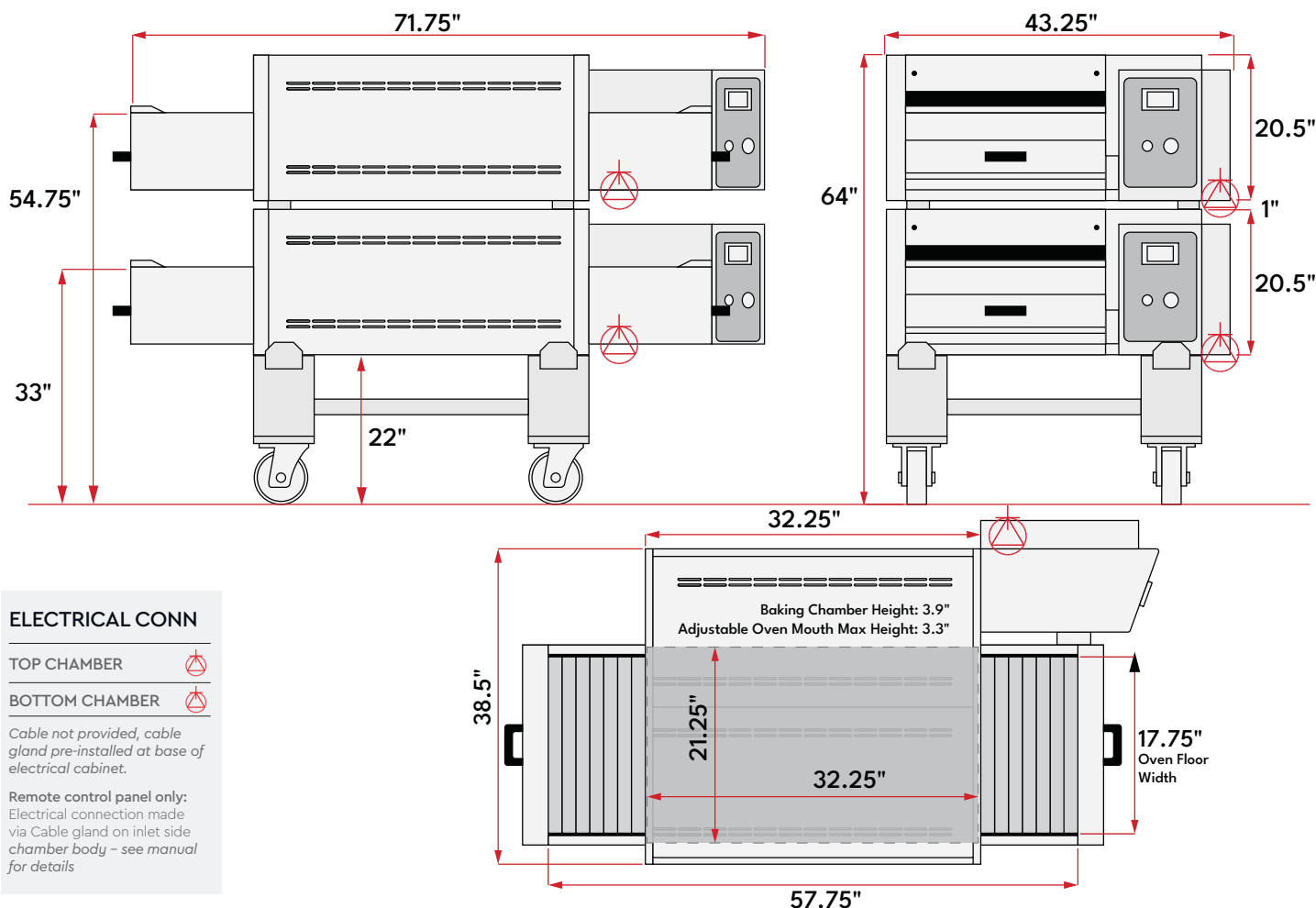
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Approved by the
Association of Neapolitan
Pizzaiuoli of America

TSA-E-2 – STANDARD MODEL, 2 CHAMBER, FIXED CONTROL PANEL

WEIGHT: 971 LB



ELECTRICAL CONN

TOP 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 1000 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	12.5 Kw	6 Kw	35 Amp
NOTE	2 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	8 AWG for each supply connection; Copper cables only, consult NEC for appropriate gauge					
MAXIMUM FUSE SIZE	50 A per supply connection					
- Oven may be special ordered with 230V connection						

SHIPPING SPECS

MIN. FORKLIFT RATING:	1500 LB
PACKAGE DIMENSION:	2 PALLETS, 45"W/74"D /28"H
WEIGHT:	1150 LB
CUBE:	204 FT ³
Ships palletized in 2 packages with carton cover. Oven stand ships disassembled.	
1 year limited warranty. See warranty document for details.	

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