



GBS-TSB Pizza Oven

Bake more. Bake better. The GBS-TSB Electric Stone Tunnel Oven delivers consistent, high-volume results that set serious bakeries apart. High-temp stone-belt baking produces the crust, color, and crumb your customers crave. Precision heat control, superior insulation, and low-maintenance design keep you running longer and smarter. Built to perform. Engineered to last.



GBS-TSB Electric Stone Tunnel Oven

MODERN DESIGN FEATURES

- Conveyorized Stone Baking Hearth for Old World Flavor
- Top & Bottom Stainless Steel
- Digital Separate Top & Bottom Temperature Control
- Digital or Mechanical Adjustable Belt Speed
- Excellent Thermal Insulation
- +30% Cooking Capacity vs. Convection Models
- Removable Crumb Collection Drawers
- Max Cook Temperature: 450°C (842°F)
- Adjustable Baffles
- Baking time under 4 minutes
- Available in up to 3 Decks



In an effort to consistently upgrade our products, We reserve the right to update specs & dimensions without notice.

TECHNICAL SPECIFICATIONS

INTERNAL DIMENSIONS-OVEN

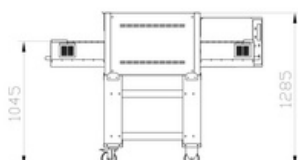
- Width: 32 in.
- Height: 64.4 in.
- Depth: 39.1 in.

GENERAL SPECIFICATIONS- OVEN

- Conveyor: 23.2 in.
- Weight: 700 lbs.

GENERAL SPECIFICATIONS- STAND

- Weight: 95 lbs.



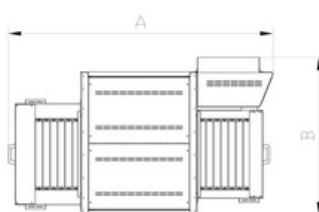
One Deck plus High Stand

EXTERNAL DIMENSIONS-OVEN

- Width: 52.6 in.
- Height: 94.3 in.
- Bottom Depth: 53.3 in.

EXTERNAL DIMENSIONS-STAND

- Width: 52.6 in.
- Height: 94.3 in.
- Bottom Depth: 53.3 in.



Top View

UTILITY REQUIREMENTS

POWER SUPPLY

- Voltage: 208
- Phase: 3
- Hertz: 60
- Branch Circuit: 19.5 kW, 80 Amp Feeder

