



TS C2 G STONEBELT HIGH TEMP GAS CONVEYOR OVEN

SERIES: CONVEYOR OVEN



TSC-G-2
TS C2 G StoneBelt Gas
Conveyor Oven,
Fixed Control Panel,
Stand

FEATURES

- Bake up to **95** New York style (20") pizzas or **390** artisan-style (12") pizzas **per hour**
- Two stacked 31 1/4" wide refractory stone belt baking chambers (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 (155K 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.

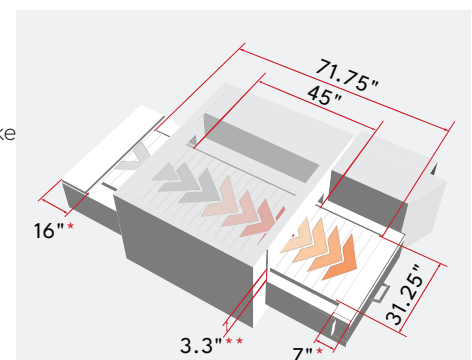
- Sliding removable crumb tray on each end for baking debris collection
- Inlet and outlet pizza-catch diverter extensions (removable) included as standard
- Adjustable height inlet and outlet shutter oven doors
- Stainless steel stand with locking 5" casters

OPTIONAL

- Choose between Natural Gas or LP Gas

ADDITIONAL

- Features 4.75" high stacking kit with some assembly required



HOURLY PIZZA CAPACITY

TOTAL OUTPUT	2.5 minute Artisan	4 minute New York
10" PIZZAS:	561	374
12" PIZZAS:	389	260
14" PIZZAS:	286	191
16" PIZZAS:	219	146
18" PIZZAS:	173	115
20" PIZZAS:	140	93

BAKING CHAMBER

TOTAL WIDTH:	31.25"
TOTAL LENGTH:	71.75"
CHAMBER SIZE:	31.25" X 45"
OPENING:	31.25" X 3.3"
HEIGHT:	3.3"
TOTAL BAKING SURFACE	31 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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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



DOC#: TSC-G-2-010424

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

MADE IN ITALY



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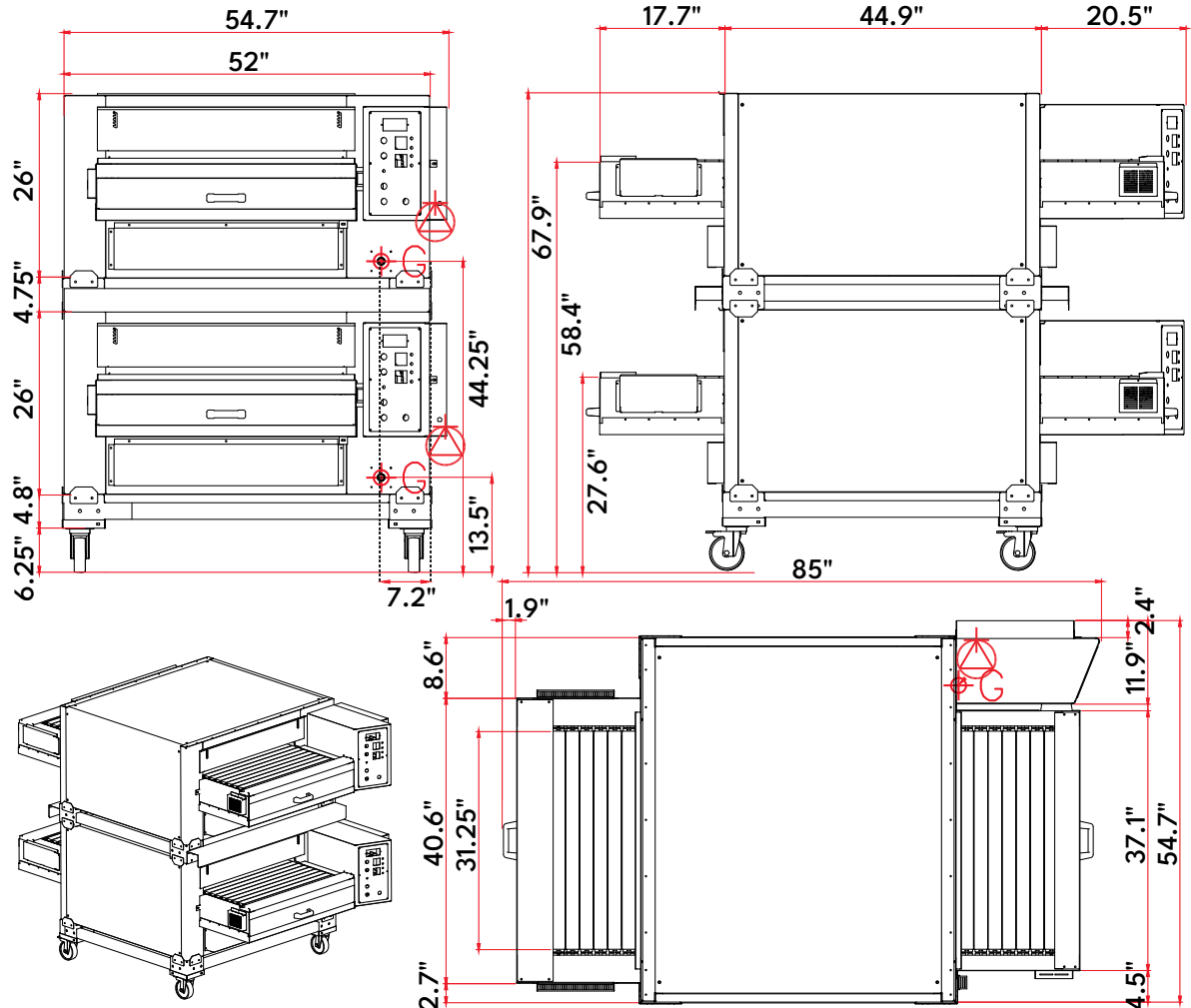
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Approved by the
Association of Neapolitan
Pizzaiuoli of America

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

WEIGHT: 2080 LB



GAS CONNECTION

TOP CHAMBER

BOTTOM CHAMBER

155K 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 1400 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	130K BTU/HR	155K BTU/HR
INLET NOMINAL GAS PRESSURE	7" H ₂ O	11" H ₂ O
OUTLET GAS PRESSURE AT INJECTOR	MIN 3.2" H ₂ O MAX 6" H ₂ O	MIN 2" H ₂ O MAX 5.6" H ₂ O
^GAS CONSUMPTION	7.98 LBS/HR	7.17 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:	3000 LB
WEIGHT:	2660 LB
CUBE:	260 FT ³

Ships palletized with carton cover.
Oven stand ships disassembled.

1 year limited warranty.

See warranty document for details.

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