



THE GOOD LADY



Synthesis Compact Conveyor Ovens Guide

Why a Conveyor Oven?

Leave it and retrieve it. The current staffing climate has motivated many operators to look for a way to meet demand with fewer skilled employees and with greater consistency. This dealer edition is focussed on the compact conveyor oven ranges suited for smaller spaces.



Applications

Best known for cooking pizza, but did you know Zanolli customers worldwide cook just about everything from ribs, skewers, proteins, pastries, lasagnes, bakes, and reheats with perfection and consistency thanks to their advanced impingement system.

05/40E
16" Compact

06/40E
16" Power

06/40G
16" Gas



🌡️ 320°C (max)

📏 800x1270x390mm

📏 570x400x90mm

⚡ 6.3kW

📊 77kg

[Explore](#)

🌡️ 320°C (max)

📏 980x1300x440mm

📏 580x400x95mm

⚡ 7.9kW

📊 105kg

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🌡️ 320°C (max)

📏 1030x1300x440

📏 580x400x95mm

📊 35MJ/hr

📊 115kg

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PRODUCTION GUIDE

Pizza Ø (cm)	Baking Time (min)	Pizzas/hr
15cm	3.5 - 4	115 - 145
20cm	3.5 - 4	75 - 80
25cm	3.5 - 4	40 - 45
30cm	3.5 - 4.5	25 - 35
35cm	3.5 - 4.5	21 - 27
40cm	4 - 5	18 - 21

IN STOCK NOW

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