



LW33 Infrared Conveyor Oven



Conveyor Width
18"



Cooking Chamber
31"

PRINCIPLE

The LongWave infrared conveyor oven utilises advanced infrared heating elements to deliver fast, efficient, and uniform heat transfer. The oven is equipped with both top and bottom infrared elements, ensuring even heat distribution and consistent product quality.

The LongWave delivers perfection at every pass. This platform is designed to take the place of your chargrill, salamander, oven, broiler and flat top griddle. The automated cooking platform is designed to cook, bake, broil, sear, or roast in high-volume kitchens. The LongWave produces faster cook times and requires less hands-on operation than traditional cooking methods, making operations more efficient and reducing labour.

STANDARD FEATURES

- 18-gauge stainless steel exterior
- Fully insulated on all sides
- Four infrared controls provide precise cooking flexibility
- "Cool Skin" safety feature keeps the external surface cool to the touch
- Quiet operation
- Independently-controlled microprocessor with time/date clock and self-cleaning cycle
- Preset up to 15 different time and temperature combinations
- Stackable up to three high
- For installation under a ventilation hood
- Each oven includes 5" extension trays

OPTIONAL FEATURES

- Split belt with individually-adjustable speed settings



Please note, due to ongoing product development and improvement, we reserve the right to change product design and specification at any time without notice.



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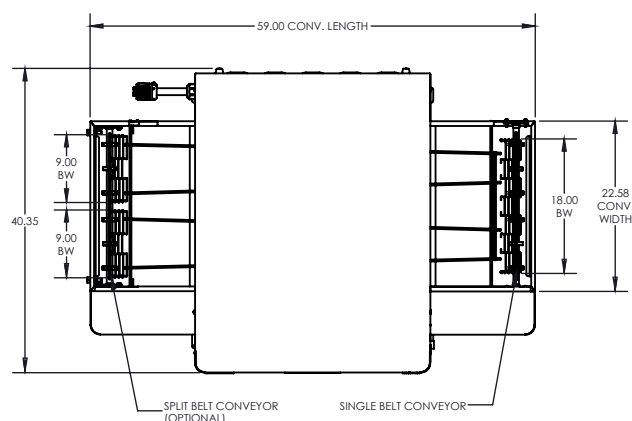
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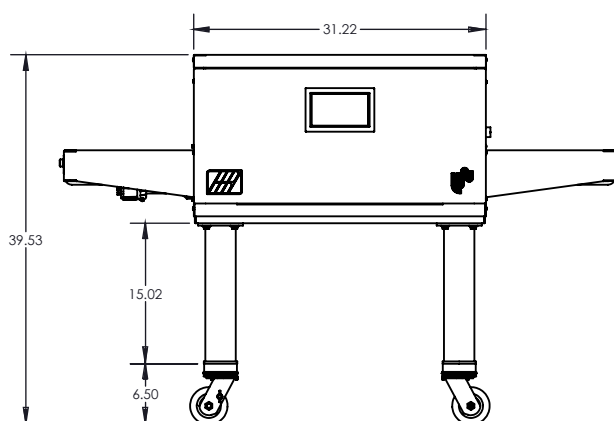
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LongWave LW33

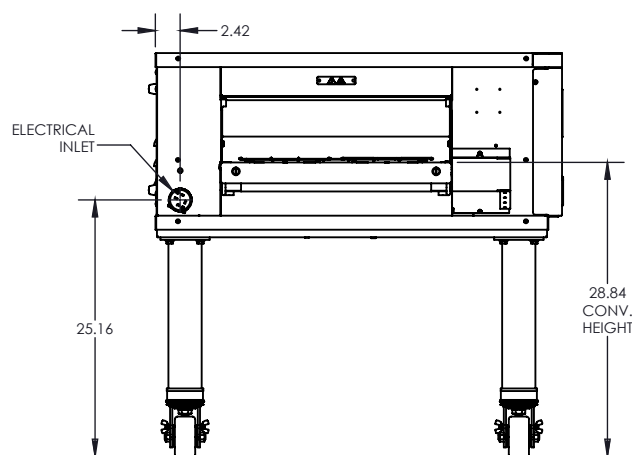
INFRARED CONVEYOR OVEN



Top View



Front View with 15" Legs



Side View with 15" Legs

SPECIFICATIONS

Heating Zone	793 mm
Baking Area	0.36 m ²
Bake Operating Temperature	149°C-649°C
Time Range	1-17 minutes
Overall Length	1499 mm
Belt Width (Single)	457 mm
Belt Width (50/50)	229 mm / 229 mm
Conveyor Width	574 mm
Height with 15" (381 mm) legs	1004 mm
Depth	1025 mm
Crated Weight	272 kg

ELECTRICAL REQUIREMENTS

Voltage, Phase	380 V CE 3
Frequency	50/60 Hz
Rated heat input, Avg Operating	11.0 kW, 4.3 kW
Amperage L1, L2, L3, N	24.5A, 12.8A, 12.8A, 12.8A
Supply	5-wire (3L+N+G)
Breakers	35 A

Power lead and plug required (not included).

WALL CLEARANCE TO COMBUSTIBLE CONSTRUCTION

Rear of Conveyor to Wall	152 mm
Right Side	610 mm
Left Side	610 mm

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