



Quartz Grills – Conveyor Grill

The CT3000

Ideal for intensive use in fast food outlets and cafe / deli operations this conveyor grill features infrared quartz heating elements so no preheating is required. Developed primarily for the quality hot sandwich market; ciabatta, croque monsieur, Panini, muffins etc, the CT300 will also cook a wide range of snack foods; pizza, tarts, nuggets, finger food etc. It is powerful; 3Kw, versatile; adjustable belt speed and adjustable heat shield so you can create a vibrant hot menu.

Features : adjustable heating elements - full / half power; belt speed adjustment; ventilated motor, adjustable feet, removable control box (1 mtr cord)

Accessories : removable warming tray/cover;



Weight	22kg
Dimensions (mm)	470 x 720 (inc ramps) x 400
Cooking area(mm)	300 x 370
Power	2.3Kw – 13amp plug