

PIZZA OVENS

CONVEYOR OVENS



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CONTACT US:





Speedino
By Migali

PROJECT:	
LOCATION:	
ITEM#:	
QUANTITY:	

MSP-2638



**HIGH
PRODUCTION,
SMALL FOOTPRINT**

**Cooks 95 x 12" Pizzas
per hour @4 minutes
bake time***

*Bake time will vary
depending on
ingredients.

CONVEYOR PIZZA OVEN

- Patented innovative balanced air flow system.
- Fast cooking times and highly efficient.
- Extremely quiet operation.
- Compact design, small footprint.
- Made in USA.
- Can be used in single stack or double stack configurations.
- Digital microprocessor controlled bake time and temperature setting.
- Removable crumb trays for easy cleaning.
- Conveyors can run either right-to-left or left-to-right.
- Quality 304 stainless steel construction on major parts.
- Front access to controls.
- Migali Industries® Protection Plan: 5 Year Parts and Labor.

MODEL	BAKING TEMPERATURE	BAKING TIME	RATED HEAT INPUT- NG	RATED HEAT INPUT- LP	SUPPLY INLET PRESSURE	REGULATED PRESSURE	3/4" NPT	PLUG TYPE	VOLTS	AMPS	CORD LENGTH	OVEN DIMENSIONS H X W X D	OVEN WEIGHT	BAKING CHAMBER OPENING H X W X D	BAKING AREA	PACKAGED DIMENSIONS H X W X D	PACKAGED WEIGHT
MSP-2638	300-600°F	2-14 mins	156,390 BTU	146,912 BTU	10-14" WC	7.1" WC	3/4" NPT	NEMA 5-15P	120/60/1	10	6 FT	42.7" x 62.4" x 35.4"	550 LBS	3" x 27" x 38"	7 sq/ft	47.5" x 50.5" x 45.5"	715 LBS

NOTE: MIGALI® RESERVES THE RIGHT TO CHANGE SPECIFICATIONS WITHOUT NOTICE

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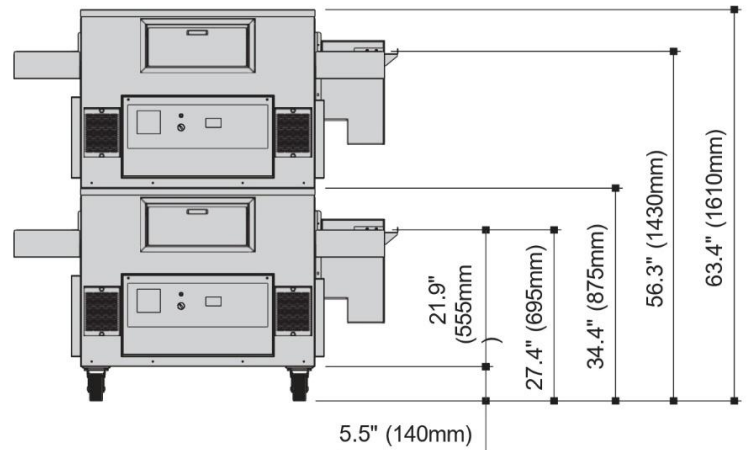
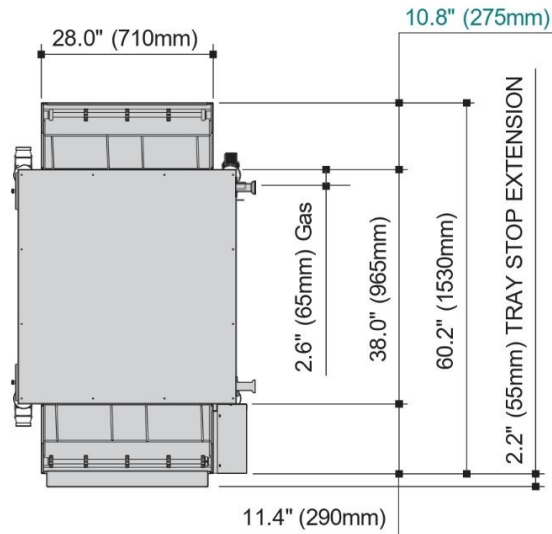


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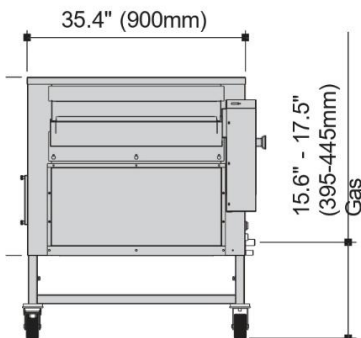


DIMENSIONAL DRAWINGS

MSP-2638 (Double Stacked)

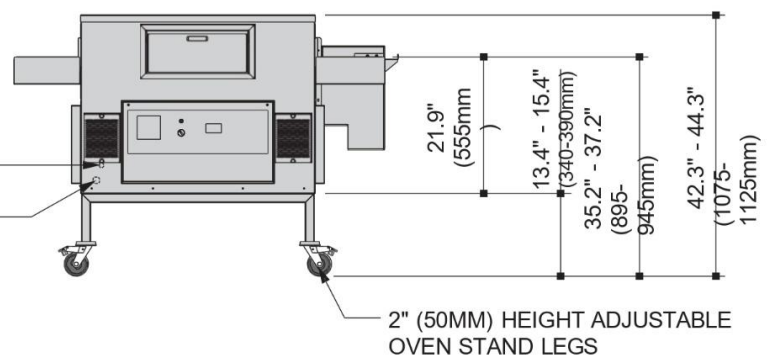


MSP-2638 (Single Stacked)



ELECTRICAL
INLET AT
THE REAR

3/4" BSP MALE GAS
INLET AT THE REAR



MIGALI® REMAINS AN AMERICAN FAMILY COMPANY SINCE 1955



LUXECHEF, FOOD & SERVICE

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