

ARTISTA DELI - BAKING CAPACITY

DATA SHEET



ARTISTA DELI - 1 SECTION W. STONE BELT

Baking Area 1,35m², Oven Belt W x L: 900 x 2400 mm

Product	Product weight [gr/pcs]	Pcs/row	Min. free distance between products [mm]	Baking time [min]	Max capacity [pcs/h]
Pizza Ø 250 mm	245	3	35	1,5	571
Pizza Ø 250 mm	245	3	35	2	429
Pizza Ø 250 mm	245	3	35	3	286

Pizza Ø 280 mm	275	2	35	1,5	348
Pizza Ø 280 mm	275	2	35	2	261
Pizza Ø 280 mm	275	2	35	3	174

Pita bread Ø 150 mm	120	4	35	1,5	1116
Pita bread Ø 150 mm	120	4	35	2	837
Pita bread Ø 150 mm	120	4	35	3	558

The above example is based on baking in 450°C. Pizzas with cheese and tomato sauce.



ARTISTA DELI - 2 SECTIONS W. STONE BELT

Baking Area 2,68m², Oven Belt W x L: 900 x 3900 mm

Product	Product weight [gr/pcs]	Pcs/row	Min. free distance between products [mm]	Baking time [min]	Max capacity [pcs/h]
Pizza Ø 250 mm	245	3	35	1,5	1143
Pizza Ø 250 mm	245	3	35	2	857
Pizza Ø 250 mm	245	3	35	3	571

Pizza Ø 280 mm	275	2	35	1,5	696
Pizza Ø 280 mm	275	2	35	2	522
Pizza Ø 280 mm	275	2	35	3	348

Pita bread Ø 150 mm	120	4	35	1,5	2233
Pita bread Ø 150 mm	120	4	35	2	1674
Pita bread Ø 150 mm	120	4	35	3	1116

The above example is based on baking in 450°C. Pizzas with cheese and tomato sauce.



ARTISTA DELI - 3 SECTIONS W. STONE BELT

Baking Area 4,02m², Oven Belt W x L: 900 x 5400 mm

Product	Product weight [gr/pcs]	Pcs/row	Min. free distance between products [mm]	Baking time [min]	Max capacity [pcs/h]
Pizza Ø 250 mm	245	3	35	1,5	1714
Pizza Ø 250 mm	245	3	35	2	1286
Pizza Ø 250 mm	245	3	35	3	857

Pizza Ø 280 mm	275	2	35	1,5	1043
Pizza Ø 280 mm	275	2	35	2	783
Pizza Ø 280 mm	275	2	35	3	522

Pita bread Ø 150 mm	120	4	35	1,5	3349
Pita bread Ø 150 mm	120	4	35	2	2512
Pita bread Ø 150 mm	120	4	35	3	1674

The above example is based on baking in 450°C. Pizzas with cheese and tomato sauce.



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ARTISTA DELI - 1 SECTION

Baking Area 1,35m², Oven Belt W x L: 900 x 2400 mm

Product, size (On tray / pan)	Product weight [gr/pcs]	Tray/pan size [mm]	Pcs per tray/pan.	Min. free distance between pans in the row [mm]	Baking time [min]	Max capacity [pcs/h]
Chocolate Chip Cookies Ø 70 mm	15	600 x 800	48	10	10	529
Chocolate Chip Cookies Ø 70 mm	15	600 x 800	48	10	12	441
Chocolate Chip Cookies Ø 70 mm	15	600 x 800	48	10	14	378

Bread: 110 x 250 mm	550	645 x 267	5	50	25	84
Bread: 110 x 250 mm	550	645 x 267	5	50	28	75
Bread: 110 x 250 mm	550	645 x 267	5	50	30	70



ARTISTA DELI - 2 SECTIONS

Baking Area 2,68m², Oven Belt W x L: 900 x 3900 mm

Product, size (On tray / pan)	Product weight [gr/pcs]	Tray/pan size [mm]	Pcs per tray/pan.	Min. free distance between pans in the row [mm]	Baking time [min]	Max capacity [pcs/h]
Chocolate Chip Cookies Ø 70 mm	15	600 x 800	48	10	10	1059
Chocolate Chip Cookies Ø 70 mm	15	600 x 800	48	10	12	882
Chocolate Chip Cookies Ø 70 mm	15	600 x 800	48	10	14	756

Bread: 110 x 250 mm	550	645 x 267	5	50	25	167
Bread: 110 x 250 mm	550	645 x 267	5	50	28	150
Bread: 110 x 250 mm	550	645 x 267	5	50	30	140



ARTISTA DELI - 3 SECTIONS

Baking Area 4,02m², Oven Belt W x L: 900 x 5400 mm

Product, size (On tray / pan)	Product weight [gr/pcs]	Tray/pan size [mm]	Pcs per tray/pan.	Min. free distance between pans in the row [mm]	Baking time [min]	Max capacity [pcs/h]
Chocolate Chip Cookies Ø 70 mm	15	600 x 800	48	10	10	1588
Chocolate Chip Cookies Ø 70 mm	15	600 x 800	48	10	12	1324
Chocolate Chip Cookies Ø 70 mm	15	600 x 800	48	10	14	1134

Bread: 110 x 250 mm	550	645 x 267	5	50	25	251
Bread: 110 x 250 mm	550	645 x 267	5	50	28	224
Bread: 110 x 250 mm	550	645 x 267	5	50	30	209



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