

CORNA

CONVEYOR PIZZA OVEN



High Quality



High Technology



Excelent Performance



www.indotara.co.id

CONVENYOR OVEN PIZZA

CORNA



TYPE

CH1624 PRO COUNTERTOP



High Quality



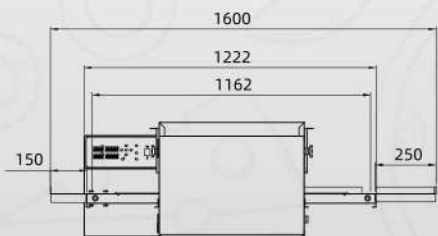
High Technology



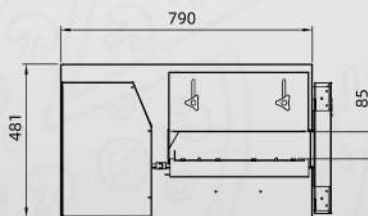
Excellent Performance

Setting Time	1.5-20 min (adjustable)
Power Consumption	3.7-4.5 Kw/hr
Max. Temp	320 °C
Heating Area (W*L)	16"(410mm)*24"(600mm)
Overall Size	1210*853*481 (mm)
Overall (With Extension Tray)	1600*853*481 (mm)
Max. Inlet Height	85 mm

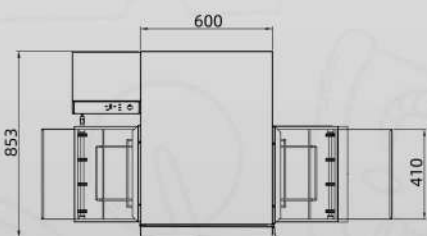
Floor Space	1.36 m ²
Voltage	110V / 220V / 380V
Electric Current	10A / 28A
Power	6.8 Kw
N.W	120 Kg
Suitable For	Pizza Chain, Cafe, Western Restaurant
Applied To	Pizza, Snack, Steak, Cheese baked rice, Dessert



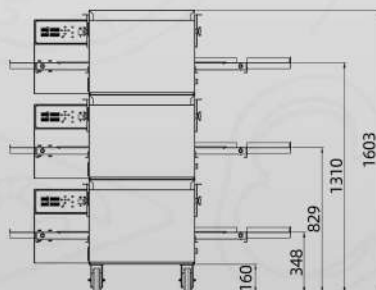
(Main View)



(Side View)



(Top View)



(Stackable)



CONVENYOR OVEN PIZZA

CORNA



TYPE

CH2024 COUNTERTOP



High Quality

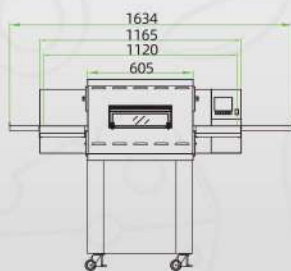


High Technology

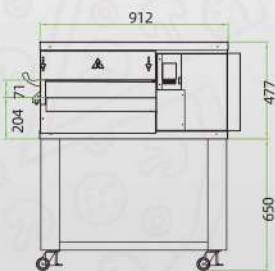


Excelent Performance

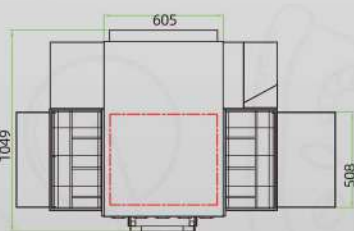
Setting Time	2-25 min (Adjustable)	Floor Space	1.22 m ²
Power Consumption	4.5-5.5 Kw /hr	Voltage	110V / 220V / 380V
Max. Temp	300 °C	Electric Current	15A
Heating Area (W*L)	20"(508 mm)*24"(605)	Power	71 mm
Overall Size	1165*1049*477 mm	N.W	140 Kg
Overall (With Extension Tray)	1634*1049*477 mm	Suitable For	Pizza delivery shop, western restaurant, Chain Supermarket
Max. Inlet Height	71 mm	Applied To	Pizza, Snack, Steak, Cheese baked rice, dessert



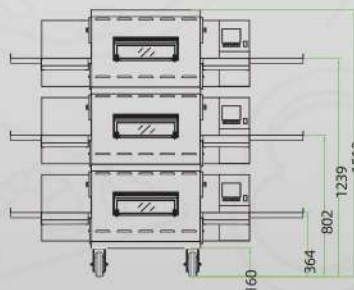
(Main View)



(Side View)



(Top View)



(Stackable)



CONVENYOR OVEN PIZZA

CORNA



TYPE

CG1828 STANDING



High Quality

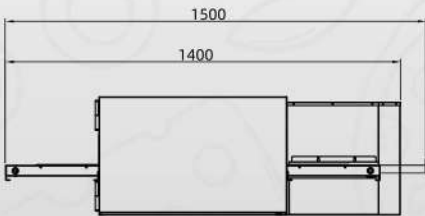


High Technology

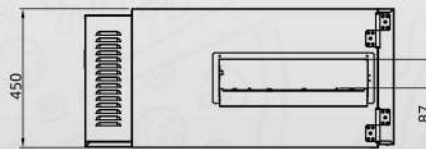


Excelent Performance

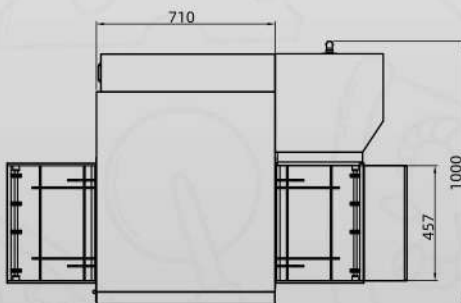
Setting Time	1.5-20 min (adjustable)	Floor Space	1.5 m ²
Gas Consumption	0.9 m ³ /h - Natural Gas 0.55 Kg/h - LPG	Voltage	110V / 220V
Max. Temp	350 °C	Electric Current	1.6A
Heating Area (W*L)	18"(508mm)*28"(711mm)	Power	0.35Kw
Overall Size	1500*878*521 (mm)	N.W	137 Kg
Overall (With Extension Tray)	1600*878*521 (mm)	Suitable For	Pizza chain, cafe, western restaurant
Max. Inlet Height	87 mm	Applied To	Pizza, snack, steak, sheese baked rice & noodles, dessert



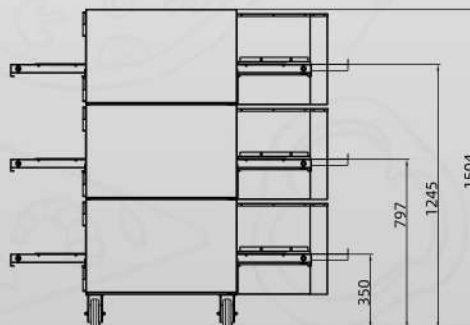
(Main View)



(Side View)



(Top View)



(Stackable)



CONVENYOR OVEN PIZZA

CORNA



TYPE

CF1833 STANDING



High Quality

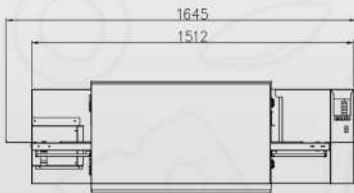


High Technology

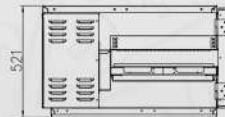


Excellent Performance

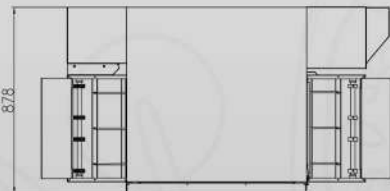
Setting Time	1.5-20 min (adjustable)	Floor Space	1.44 m ²
Power Consumption	3.7-6 Kw/hr	Voltage	220V / 380V
Max. Temp	350 °C	Electric Current	18A
Heating Area (W*L)	18"(450mm)*33"(840mm)	Power	12.8 Kw
Overall Size	1512*878*521 (mm)	N.W	180 Kg
Overall (With Extension Tray)	1645*878*521 (mm)	Suitable For	Pizza chain, cafe western restaurant
Max. Inlet Height	74 mm	Applied To	Pizza, Snack, Steak, Cheese Baked Rice, Desert



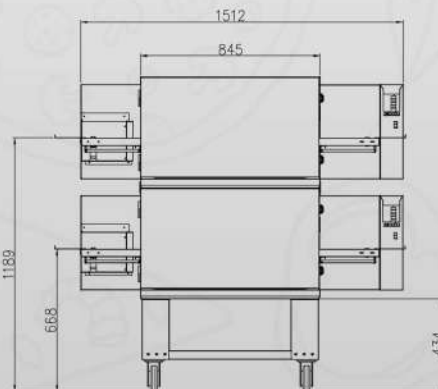
(Main View)



(Left View)



(Top View)



(Stackable)



CONVENYOR OVEN PIZZA

CORNA



TYPE

CH1832 STANDING



High Quality



High Technology



Excelent Performance

Setting Time	2-30min (Adjustable)
Power Consumption	5.8-6.8 Kw/hr
Max. Temp	300 °C
Heating Area (W*L)	18"(460mm)*32"(821 mm)
Overall Size	1817*1155*601 (mm)
Overall (With Extension Tray)	1817*1155*601 (mm)
Max. Inlet Height	78 mm
Floor Space	2.1 m ²
Voltage	220V / 380V
Electric Current	22A
Power	15 Kw
N.W	280 Kg
Suitable For	Middle & large pizzeria, Western Restaurant
Applied To	Pizza, Snack, Steak, Cheese baked rice & noodles, Dessert

CONVENYOR OVEN PIZZA

CORNA



TYPE

CH2036 STANDING



High Quality



High Technology



Excelent Performance

Setting Time	2-30min (Adjustable)
Power Consumption	9-10 Kw/hr
Max. Temp	300 °C
Heating Area (W*L)	20"(508mm)*36"(914mm)
Overall Size	1524*1092*520 (mm)
Overall (With Extension Tray)	1524*1092*520 (mm)
Max. Inlet Height	93 mm
Floor Space	1.66 m ²
Voltage	380V
Electric Current	25A
Power	17 Kw
N.W	299 Kg
Suitable For	Middle & large pizzeria, Western Restaurant
Applied To	Pizza, Snack, Steak, Cheese baked rice & noodles, Dessert

CONVENYOR OVEN PIZZA

CORNA



TYPE

CH2640 STANDING



High Quality



High Technology



Excellent Performance

Setting Time	2-30min (Adjustable)
Power Consumption	11.5-12.5 Kw/hr
Max. Temp	300 °C
Heating Area (W*L)	26"(660mm)*40"(1028mm)
Overall Size	2035*1287*649 (mm)
Overall (With Extension Tray)	2239*1287*649 (mm)
Max. Inlet Height	101 mm
Floor Space	2.62 m ²
Voltage	220V / 380V
Electric Current	29.5A
Power	19.2 Kw
N.W	410 Kg
Suitable For	Middle & large pizzeria, Western Restaurant
Applied To	Pizza, Snack, Steak, Cheese baked rice & noodles, Dessert

CONVENYOR OVEN PIZZA

CORNA



TYPE

CH3240 STANDING



High Quality



High Technology



Excelent Performance

Setting Time	2-30min (Adjustable)
Power Consumption	17-18 Kw/hr
Max. Temp	300 °C
Heating Area (W*L)	32"(815mm)*40"(1036 mm)
Overall Size	2036*1440*649 (mm)
Overall (With Extension Tray)	2239*1440*649 (mm)
Max. Inlet Height	101 mm
Floor Space	2.93 m ²
Voltage	220V / 380V
Electric Current	40A
Power	27 Kw
N.W	419 Kg
Suitable For	Middle & large pizzeria, Western Restaurant
Applied To	Pizza, Snack, Steak, Cheese baked rice & noodles, Dessert

HEAVY DUTY DOME CONVEYOR PIZZA

CORNA



TYPE

CS1832 STANDING



High Quality

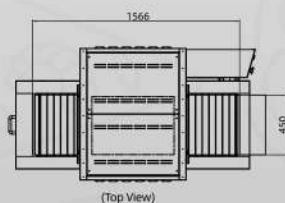
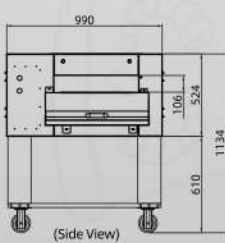
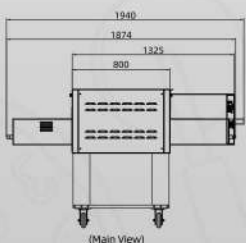


High Technology



Excellent Performance

Setting Time	1.5-18min (adjustable)
Power Consumption	9-12 Kw/hr
Max. Temp	450 °C
Heating Area (W*L)	18"(460mm)*32"(800mm)
Overall Size	1874*990*524 mm
Overall (With Extension Tray)	1940*990*524 mm
Max. Inlet Height	106 mm
Floor Space	1.92 m ²
Voltage	220V / 380V
Electric Current	17A
Power	13.2 Kw
N.W	200 Kg
Suitable For	Pizza Chain, Western Restaurant
Applied To	Pizza, Snack, Steak, Cheese Baked Rice & Noodles, Dessert



HEAVY DUTY DOME PIZZA OVEN

CORNA



TYPE

CP-1 COUNTERTOP



High Quality



High Technology



Excellent Performance

- Max temp up to 450 °C
- Imported stone, Uniform heat conduction
- Independent top & down temp control
- Extremely heat preservation, Saving Energy
- Bronze Appearance and handmade



ITEM \ MODEL	Dome Oven CP-6	Dome Oven CP-4	Dome Oven CP-1
Setting Temp	0-400 °C		
Power Consumption	2.5-4Kw/hr	2.5-4Kw/hr	2-3 Kw/hr
Baking Area	740*1110 (mm)	740*740 (mm)	530*510*140 (mm)
Overall Size	1102*1650*1780 (mm)	1102*1275*1780 (mm)	690*780*595 (mm)
N.W	600 Kg	550 Kg	110 Kg
Rated Voltage	380 V		220V
Rated Electric Current	11.3A	17 A	4.2A
Rated Power	11.5 Kw	7.6 Kw	3.1 Kw

HEAVY DUTY DOME PIZZA OVEN

CORNA



TYPE

CP-4 VERTICAL TYPE

- Max temp up to 450 °C
- Imported stone, Uniform heat conduction
- Independent top & down temp control
- Extremely heat preservation, Saving Energy
- Bronze Appearance and handmade



High Quality



High Technology



Excellent Performance



ITEM \ MODEL	Dome Oven CP-6	Dome Oven CP-4	Dome Oven CP-1
Setting Temp	0-400 °C		
Power Consumption	2.5-4Kw/hr	2.5-4Kw/hr	2-3 Kw/hr
Baking Area	740*1110 (mm)	740*740 (mm)	530*510*140 (mm)
Overall Size	1102*1650*1780 (mm)	1102*1275*1780 (mm)	690*780*595 (mm)
N.W	600 Kg	550 Kg	110 Kg
Rated Voltage	380 V		220V
Rated Electric Current	11.3A	17 A	4.2A
Rated Power	11.5 Kw	7.6 Kw	3.1 Kw

HEAVY DUTY PIZZA DECK OVEN

CORNA



TYPE CDO-1



High Quality



High Technology



Excellent Performance

- **Special heat-resistant pizza stone**

Uniform temperature, preheating and return temp fast, Max temp up to 450°C

- **Excellent heat storage**

High quality continuous baking

- **Suitable for handmade pizza**

"Bakers Rock" brand deck oven suitable for hand made pizza so on, digital control, independent top & down Temp control system, easy to operation

ITEM \ MODEL	CDO-1	CDO-2	CDO-2L
Overall Size (W*D*H)	770*680*310(mm) (Included Foot 410H)	770*680*565(mm) (Included Foot 665H)	1145*1050*770 (mm)
Inner Size (W*D*H)	540*510*125 (mm)		710*710*145 (mm)
Range of Temp	0-400 °C		
Upper Tube Range of Temp	0-400 °C		
Down Tube Range of Tem	0-400 °C		
Rated Power	3.9 Kw	7.8 Kw	10.8 Kw
Rated Electric Current	16.8A (Each Layer)		17A
Rated Voltage	220V/50Hz		380V/50Hz
N.W	72 Kg	125 Kg	240 Kg
Warranty	One Year		
Suitable For	Cafe, Bar Shop, Bakery Store, Dessert Shop		

HEAVY DUTY PIZZA DECK OVEN

CORNA



TYPE

CDO-2



High Quality



High Technology



Excellent Performance

- **Special heat-resistant pizza stone**

Uniform temperature, preheating and return temp fast, Max temp up to 450°C

- **Excellent heat storage**

High quality continuous baking

- **Suitable for handmade pizza**

"Bakers Rock" brand deck oven suitable for hand made pizza so on, digital control, independent top & down Temp control system, easy to operation

ITEM \ MODEL	CDO-1	CDO-2	CDO-2L
Overall Size (W*D*H)	770*680*310(mm) (Included Foot 410H)	770*680*565(mm) (Included Foot 665H)	1145*1050*770 (mm)
Inner Size (W*D*H)	540*510*125 (mm)		710*710*145 (mm)
Range of Temp	0-400 °C		
Upper Tube Range of Temp	0-400 °C		
Down Tube Range of Tem	0-400 °C		
Rated Power	3.9 Kw	7.8 Kw	10.8 Kw
Rated Electric Current	16.8A (Each Layer)		17A
Rated Voltage	220V/50Hz		380V/50Hz
N.W	72 Kg	125 Kg	240 Kg
Warranty	One Year		
Suitable For	Cafe, Bar Shop, Bakery Store, Dessert Shop		

HEAVY DUTY PIZZA DECK OVEN

CORNA



TYPE

CDO-2L



High Quality



High Technology



Excellent Performance

- **Special heat-resistant pizza stone**

Uniform temperature, preheating and return temp fast, Max temp up to 450°C

- **Excellent heat storage**

High quality continuous baking

- **Suitable for handmade pizza**

"Bakers Rock" brand deck oven suitable for hand made pizza so on, digital control, independent top & down Temp control system, easy to operation

ITEM \ MODEL	CDO-1	CDO-2	CDO-2L
Overall Size (W*D*H)	770*680*310(mm) (Included Foot 410H)	770*680*565(mm) (Included Foot 665H)	1145*1050*770 (mm)
Inner Size (W*D*H)	540*510*125 (mm)		710*710*145 (mm)
Range of Temp	0-400 °C		
Upper Tube Range of Temp	0-400 °C		
Down Tube Range of Tem	0-400 °C		
Rated Power	3.9 Kw	7.8 Kw	10.8 Kw
Rated Electric Current	16.8A (Each Layer)		17A
Rated Voltage	220V/50Hz		380V/50Hz
N.W	72 Kg	125 Kg	240 Kg
Warranty	One Year		
Suitable For	Cafe, Bar Shop, Bakery Store, Dessert Shop		

INDOTARA[®]

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